

Procedure:  
 Mix ingredients 1 to 5 and  
 wrapper and set aside. Boil  
 and sea cucumber. Add vegeta  
 Let boil some more and season

new chicken stock ahead of time  
 who and peel very thin -  
 into 5 min. before serving.

## Appetizers

- HOMESTYLE BUTTER BISCUITS** ..... 10  
 artisanal maple pecan & charred jalapeño butter
- SMOKED PORK BELLY** ..... 16  
 brandy molasses glaze, white cheddar grits
- HEIRLOOM TOMATO BURRATA** ..... 16  
 heirloom tomato salad, herb oil, aged balsamic,  
 fried bread
- HOUSEMADE MEATBALLS** ..... 15  
 wild bison & duroc pork, bourbon cream sauce,  
 roasted garlic mashed potatoes, shaved parmesan  
 reggiano
- MARYLAND CRAB CAKE** ..... 20  
 jumbo lump blue crab, charred serrano remoulade,  
 herb salad with citrus vinaigrette
- FIRECRACKER SHRIMP** ..... 16  
 sriracha aioli, sweet and spicy mango sauce, espelette

# RUSTIC ROOT

## Salads

- add chicken +8 | shrimp +10 | salmon +12
- WATERMELON SALAD** ..... 15  
 arugula, watermelon, persian cucumber, radish, feta,  
 mint, hemp seed, toasted pine nuts, citrus  
 ginger vinaigrette
- BABY GEM CAESAR** ..... 14  
 romaine, croutons, pecorino, classic caesar dressing
- WEDGE SALAD** ..... 15  
 baby iceberg lettuce, oven roasted tomatoes, crispy  
 bacon, blue cheese, chives, creamy herb vinaigrette

## Meat and Birds

- BONE-IN PORK CHOP** ..... 38  
 grilled broccolini, roasted sweet potato, whiskey  
 cream demi glace
- FILET FRITES** ..... 46  
 8oz grilled filet mignon, blue cheese butter, parmesan  
 fries, pickled onions, garlic aioli  
 upgrade to truffle fries +3
- "RFC" RUSTIC FRIED CHICKEN** ..... 24  
 buttermilk brined chicken thighs, cheddar & roasted  
 chile cornbread, coleslaw, housemade hot sauce
- MARY'S FREE RANGE HALF CHICKEN** ..... 30  
 roasted olives, roasted garlic pomme purée, pistachios,  
 red wine demi glace

- TEXAS TABLE SMOKED RIBEYE** ..... 59  
 28 days aged 16 oz bone-in ribeye, sherry  
 roasted onions, red wine demi

## Seafood and Pasta

- ROASTED ATLANTIC SALMON** ..... 29  
 ancient grain "risotto", grilled vegetable sauce vierge,  
 pine nuts
- LOBSTER PAPPARDELLE** ..... 32  
 pappardelle pasta, oven roasted tomatoes, spinach,  
 corn, chili flake, sherry cream, breadcrumbs, espelette,  
 basil  
 For each Lobster Pappardelle purchased, we donate a meal  
 to a local San Diego child through It's All About The Kids.
- LOUISIANA SHRIMP & GRITS** ..... 29  
 blackened tiger shrimp, smoked andouille sausage,  
 roasted tomatoes, creamy white cheddar anson mills grits
- WILD BOAR BOLOGNESE** ..... 27  
 mezz rigatoni, rich & savory tomato sauce, parmesan  
 reggiano, fresh basil

## Dessert

- SIGNATURE DESSERT CART** ..... 12/SLICE  
 Ask your server about our rotating selection  
 of gourmet cakes, cut and served tableside with  
 your choice of unlimited toppings  
 Celebrating a special occasion?  
 Whole cakes are available for \$80 or ask about  
 preordering cakes for your next celebration!
- BANANA PUDDING** ..... 12  
 whipped banana, vanilla wafers, whipped cream
- CHOCOLATE POT DE CRÈME** ..... 9  
 dark chocolate, sea salt, whipped cream,  
 chocolate pearls

## Sides

- ROASTED BRUSSELS SPROUTS** ..... 10  
 shaved parmesan, garlic butter,  
 spicy vinaigrette
- IDAHO TRUFFLE FRIES** ..... 11  
 white truffle oil, parmesan, parsley,  
 truffle aioli
- MASHED POTATOES** ..... 9  
 yukon potatoes, butter, roasted garlic
- CHEDDAR & ROASTED CHILE CORNBREAD** ..... 8  
 spiced honey, garlic & herb butter
- BACON MAC 'N CHEESE** ..... 13  
 applewood smoked bacon, creamy four  
 cheese sauce, toasted breadcrumbs

We have implemented a 5% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you have any questions about this charge please ask to speak to a manager. A 20% service charge will be applied to all parties of 8 or more. This service charge is not considered a gratuity. Your server may receive some but not all of this service charge.

# DINNER





# DRINKS

## Signature Cocktails

- DOUBLE DOWN** ..... 15  
los vecinos mezcal, mr. black coffee liqueur, campari
- A LOVER'S FLANNEL** ..... 15  
ketel one cucumber and mint, strawberry syrup, lemon, egg white
- PORCH SWING** ..... 16  
basil hayden's bourbon, blueberry reduction, lemon, black walnut bitters
- RUSTIC HOUSE MADE TONIC** ..... 14  
fords gin, fig, cinchona bark, pink peppercorn, black cardamon
- LAVENDER HAZE** ..... 16  
butterfly pea infused vodka, fresh lemon, lavender
- DIRTY COLA** ..... 15  
bulleit bourbon, coca-cola, vanilla, lime, cream of coconut
- ENDLESS SUMMER** ..... 15  
served as a slushy - svedka mango, sancerre wine, white tea, fresh cardamom
- JAVA MARTINI** ..... 15  
absolut vanilia, baileys, kahlua, simple syrup, cold brew

### Large Format

- BLOOD ORANGE SANGRIA** ..... 12/36  
red wine, blood orange, pomegranate, cinnamon, clove, honey, black tea
- TIPSY DAISY** ..... 50  
serves up to four - chamomile & rose infused vodka, spiced strawberry, honey, lemon

## Non-Alcoholic

- SIDE PORCH SHRUB** ..... 8  
fresh blackberries, apple cider vinegar, cocoa nibs, orange peel, seltzer
- HOUSE-MADE LEMONADE** ..... 8  
lavender and butterfly pea
- RED BULL** ..... 5  
choice of: original, sugar free, red edition, yellow edition
- HEINEKEN 0.0** ..... 8

## Happenings

### HAPPY HOUR

#### MONDAY - FRIDAY 5-6:30PM

End the weekday right with discounted bites and half-off over 20 different cocktails.

### VICES & VINO

#### EVERY TUESDAY NIGHT

Enjoy live acoustic music and half off featured bottles of wine.

### WEEKEND BRUNCH

#### SATURDAYS & SUNDAYS STARTING AT 10AM

Join us for our signature Bubbles & Berries mimosa trays alongside Chef's delicious brunch fare.

### RMD LOYALTY PROGRAM

Enjoy exclusive offers and cash back for dining at your favorite RMD Group venues.



Sign up today for \$10 off your next visit!

# RUSTIC ROOT

## Classics and Rustic Twists

- 1862 SOUR** ..... 15  
maker's mark, powdered sugar, syrup, lemon
- THE NIGHT SHIFT** ..... 18  
knob creek, cherry vanilla tobacco syrup, lemon, walnut and cherry bitters
- 
- 1874 MANHATTAN** ..... 15  
rittenhouse rye, carpano antica, angostura bitters
- THREE PIECE SUIT** ..... 17  
buffalo trace, hennessey vs, carpano antica, fig saba, orange bitters
- 
- 1895 OLD FASHIONED** ..... 15  
gentleman jack, demerara syrup, angostura bitters
- RUSTIC OLD FASHIONED** ..... 16  
rustic root's woodford reserve batch no. 6, amaro nonino, giffard banana liqueur, angostura bitters
- 
- 1909 DAIQUIRI** ..... 14  
bacardi, demerara syrup, lime
- CANE JANE** ..... 15  
sailor jerry spiced rum, giffard apricot liqueur, marachino luxardo, passionfruit, lime
- 
- 1938 MARGARITA** ..... 15  
real del valle, agave, lime
- THYME OUT** ..... 16  
patrón silver, julian unfiltered apple cider, spiced agave, pear, lime, thyme
- 
- 1980 COSMOPOLITAN** ..... 15  
absolut citron, cointreau, lime, cranberry
- LACY AND FANCY THINGS** ..... 15  
tito's, cointreau, white grape nectar

Beer and wine list available on request



WIFI AVAILABLE - #RUSTICROOT

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