

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** 8
 artisanal maple pecan & charred jalapeño butter
- SMOKED PORK BELLY** 15
 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** 14
 arugula, watermelon, persian cucumber, radish, feta,
 mint, hemp seed, toasted pine nuts, citrus
 ginger vinaigrette
- BABY GEM CAESAR** 12
 romaine, croutons, pecorino, classic caesar dressing
- WEDGE SALAD** 14
 baby iceberg lettuce, oven roasted tomatoes, crispy
 bacon, blue cheese, chives, creamy herb vinaigrette

Meat and Birds

- BONE-IN PORK CHOP** 36
 grilled broccolini, roasted sweet potato, whiskey
 cream demi glaze
- 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, cream corn, homestyle biscuit,
 housemade hot sauce
- MARY'S FREE RANGE BRICK CHICKEN** 30
 roasted olives, roasted garlic pomme purée, pistachios,
 red wine demi glaze

- 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** 26
 mezzi rigatoni, rich & savory tomato sauce, parmesan
 reggiano, fresh basil

Dessert

- SIGNATURE DESSERT CART** 6/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** 8
 whipped banana, vanilla wafers, whipped cream
- CHOCOLATE POT DE CRÈME** 8
 dark chocolate, sea salt, whipped cream,
 chocolate pearls
- NIGHTCAP COOKIE** 12
 ask server for nightly flavors

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** 4
 spiced honey, garlic & herb butter
- BACON MAC 'N CHEESE** 13
 applewood smoked bacon, creamy four
 cheese sauce, toasted breadcrumbs
- SOUTHERN STYLE CREAM CORN** 9
 yellow sweet corn, butter, cream cheese

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

- LAVENDER HAZE** 16
butterfly pea infused tito's, fresh lemon, lavender
- A LOVER'S FLANNEL** 15
cucumber and mint infused absolut, 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
- AMERICAN HEATWAVE** 16
producer espadin, cazadores blanco, jalapeño agave, lime, pineapple
- CASPIAN DREAM** 18
caramelized pear infused monkey shoulder scotch whisky, clove infused local honey, fresh lemon, mezcal caviar
- DIRTY COLA** 15
gentleman jack, coca-cola, vanilla, lime, cream of coconut
- STRAWBERRY FIELDS** 15
served as a slushy - skyy watermelon vodka, prime strawberry watermelon hydration, lemon, watermelon juice, strawberry juice
- 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, blackberry sherry shrub, cocoa nibs, orange peel, seltzer
- HOUSE-MADE LEMONADE** 8
lavender & butterfly pea
- RED BULL** 6
choice of: original, sugarfree, red edition, yellow edition
- PRIME HYDRATION** 5
choice of: strawberry watermelon, blue raspberry
- HEINEKEN 0.0** 8



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
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- 1874 MANHATTAN** 16
rittenhouse rye, carpano classico, angostura bitters
- PIONEER SPIRIT** 17
crown royal, bombay dry gin, carpano dry vermouth, brancamenta, orange bitters
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- 1895 OLD FASHIONED** 15
elijah craig small batch, demerara syrup, angostura bitters
- RUSTIC OLD FASHIONED** 16
rustic root's woodford reserve batch no. 6, amaro nonino, giffard banana liqueur, angostura bitters
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- 1927 MOJITO** 14
bacardi superior rum, lime, mint, effervescence
- AN AFTERNOON WITH HEMINGWAY** 17
400 conejos espadin, watertown coconut whiskey, coconut orgeat, lime, effervescence
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- 1938 MARGARITA** 15
real del valle, agave, lime
- THYME OUT** 16
patron silver, julian unfiltered apple cider, spiced agave, pear, lime, thyme
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- 1980 COSMOPOLITAN** 15
absolut citron, cointreau, lime, cranberry
- BELLE OF THE BALL** 15
vodka, giffard lichi-li, lemon, raspberry, white grape juice, lychee pearls

Beer and wine list available on request

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!

WIFI AVAILABLE - #RUSTICROOT

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