



RUSTIC ROOT

Breakfast

RUSTIC EGG PLATE	15
two local farm eggs any style, rustic breakfast potatoes, english muffin, arugula salad, choice of bacon or housemade sausage	
PORK BELLY FRIED RICE	16
crispy pork belly, kimchi, local farm sunny-side up egg, furikake, cilantro	
CHILAQUILES	16
braised chicken thigh, salsa verde, cripy tortilla strips, lime crème, shaved red onion, cotija, cilantro, two local farm soft-fried eggs	
SOUTHERN CHICKEN & WAFFLES	20
crispy bone-in chicken, belgium waffle, bourbon maple syrup	
AVOCADO TOAST	14
toasted french bread, smashed avocado, candied serrano pickled shallots, everything spice, crispy capers add 2 local farm poached eggs +3, smoked salmon +4, bacon +2	
STEAK TIPS & EGGS	35
8oz prime bavette, two local farm eggs over easy, rustic breakfast potatoes	
RUSTIC BREAKFAST SLIDERS	17
maple pancake buns, pork sausage, american cheese, egg, breakfast potatoes	
YANKEE POT ROAST HASH	22
slow braised pot roast, marbled potatoes, charred peppers, caramelized onion, grilled corn, two local farm poached eggs, chipotle hollandaise, cilantro	
APPALACHIAN BISCUITS & GRAVY	16
andouille sausage gravy, housemade biscuits, sunny-side up local farm eggs	

Lunch

RUSTIC BURGER	22
white cheddar, bacon jam, mustard aioli, sunny side up egg, romaine lettuce, brioche bun, parmesan fries modifications are politely declined upgrade to truffle fries +3	
SPICY FRIED CHICKEN SANDWICH	21
brined chicken breast, buffalo glaze, coleslaw, dill pickles, tomato, brioche bun, parmesan fries upgrade to truffle fries +3	
BABY GEM CAESAR	12
romaine, croutons, pecorino, classic caesar dressing add chicken +8, shrimp +10	
ARTISAN CAESAR	12
point reyes blue cheese, candied almonds, chive, tarragon, mimosa vinaigrette	

Eggs Benedict

english muffin, mustard hollandaise, arugula, rustic breakfast potatoes

PULLED PORK	17
cilantro, smoked paprika	

VIRGINIA HAM	17
shaved country ham, smoked paprika	



Sweet and Savory

GOIN' BANANAS PANCAKE PARFAIT	15
mini buttermilk pancakes, banana mousse pudding, caramelized banana, fresh berries, white chocolate, warm caramel sauce	
BOURBON VANILLA FRENCH TOAST	16
thick cut english muffin, macerated strawberries, mascarpone cream, real maple syrup	
BAKED BANANA BREAD FRENCH TOAST	16
banana custard, candied walnuts, sea salt caramel, whipped cream	
DEATH BY CHOCOLATE PANCAKES	15
nutella chocolate ganache, marshmallow meringue	
BUTTERMILK PANCAKES	13
maple syrup, butter	
APPLE PIE DUTCH BABY	19
please allow thirty minutes to cook candied apple, mascarpone cream, brown sugar crumble	
ACAI BOWL	12
house made coconut-almond granola, fresh berries, banana, spiced honey, cocoa nibs	



Add-ons

- CRISPY BACON 4
- SHAVED VIRGINIA COUNTRY HAM 4
- HOUSEMADE SAUSAGE 5
- CHICKEN APPLE SAUSAGE LINKS 5
- BANANA WALNUT BREAD 6

Coffee and Tea

RUSTIC COFFEE	15
woodford rustic reserve bourbon, barrel smoked maple syrup, drip coffee, whipped cream, candied bacon	
LAVENDER LATTE	9
lavender & butterfly pea, milk, espresso served as a latte or cappuchino	
RASPBERRY WHITE CHOCOLATE	9
raspberry puree, white chocolate, milk, espresso served as a latte or cappuchino	

ICED HONEY CINNAMON SPICE	9
monin honey, cinnamon, milk, espresso	

STRAWBERRY MATCHA LATTE	9
matcha, strawberry puree, milk	

Allergy or Dietary Needs?

Scan here to learn more about what you can orderwith our dietitian approved menu!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 20% service charge will be applied to all parties of 8 or more. The entire service charge goes to the team members providing you service today and not to management. If you have any questions about this charge, please ask to speak to a manager.



Bubbles and Berries

your choice of champagne, served by the bottle with an assortment of fresh berries, three fruit purées and three fruit juices

CAMPO VIEJO CAVA 42
two bottle tray \$68

RUFFINO SPARKLING ROSÉ 47
two bottle tray \$74

MUMM NAPA BRUT 61
two bottle tray \$111

PERRIER-JOUËT GRAND BRUT 101
two bottle tray \$191

MOËT & CHANDON IMPERIAL BRUT 126
two bottle tray \$242

DOM PÉRIGNON 2009 BRUT 378
two bottle tray \$750

Signature Cocktails

LAVENDER HAZE 17
butterfly pea infused tito's, fresh lemon, lavender

A LOVER'S FLANNEL 16
cucumber and mint infused absolut, strawberry syrup, lemon, egg white

PORCH SWING 17
basil hayden's bourbon, blueberry reduction, lemon, black walnut bitters

THE RUSTIC ROUTE 15
bombay dry gin, lillet blanc, peach liqueur, lemon, grapefruit

KEEPING WARM 17
cazadores blanco, producer espadin, elderflower liqueur, blackberry shrub, lime, habanero tincture

GOLDEN APPLE SPRITZ 15
skyy vodka, apple cider reduction, ca'bolani prosecco

DIRTY COLA 16
gentleman jack, coca-cola, vanilla, lime, cream of coconut

THE BARISTA 15
rustic's signature slushy - skyy espresso vodka, coffee, oat milk, caramel, prime lemon lime, topped with whipped cream

JAVA MARTINI 16
absolut vanilia, baileys, kahlua, simple syrup, cold brew

BLOOD ORANGE SANGRIA 13/38
red wine, blood orange, pomegranate, cinnamon, clove, honey, black tea

TIPSY DAISY 53
serves up to four - chamomile & rose infused vodka, spiced strawberry, honey, lemon

Non Alcoholic

SIDE PORCH SHRUB 8
fresh blackberries, blackberry sherry shrub, cacao 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: lemon lime, blue raspberry

HEINEKEN 0.0 8

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Bloody Marys and More

your choice liquor: tito's vodka, dos hombres mezcal, ghost spicy tequila, cazadores tequila

RUSTIC MARY 14
bacon salt rim, lime juice, bloody mary mix

SPICY MARY 14
tajin rim, habanero bitters, cucumbers, jalapeño, bloody mary mix

PICKLED MARY 14
salted rim , pickle juice, bloody mary mix

RUSTIC MICHELADA 14
tajin rim, corona, clamato, habanero bitters, lime juice

Classics and Rustic Twists

1862 SOUR 16
maker's mark, powdered sugar, syrup, lemon

THE NIGHT SHIFT 19
knob creek, cherry vanilla tobacco syrup, lemon, walnut and cherry bitters

1916 ALEXANDER NO. 1 14
hendrick's gin, creme de cacao, cream, nutmeg

ON THE NOGGIN 15
st remy vsop, creme de cacao, pumpkin spice, cream, nutmeg

1895 OLD FASHIONED 15
elijah craig small batch, demerara syrup, angostura bitters

RUSTIC OLD FASHIONED 17
rustic root's woodford reserve batch no. 6, amaro nonino, giffard banana liqueur, angostura bitters

1927 MOJITO 15
bacardi superior rum, lime, mint, effervescence

SNOW ON THE BEACH 15
malibu coconut rum, fernet branca, pineapple, lime, mint

1938 MARGARITA 16
real del valle, agave, lime

THYME OUT 17
patrón silver, julian unfiltered apple cider, spiced agave, pear, lime, thyme

1980 COSMOPOLITAN 16
absolut citron, cointreau, lime, cranberry

BELLE OF THE BALL 16
vodka, giffard lichi-li, lemon, raspberry, white grape juice, lychee pearls

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