

some more ~~sai~~ season. Add sesame oil
par chicken stock ahead 7 min
Dice pecho and pork very thin -
Boil carrots 5 min. before serving.

PORK BELLY 16
honey lime glazed, calabrian chimichurri,
mini popcorn, cilantro

MARYLAND CRAB CAKE 21
jumbo lump blue crab, charred serrano remoulade,
herb salad with citrus vinaigrette

HAZELNUT ROASTED BEETS 16
charred kale, chèvre crema, chive,
toasted hazelnut vinaigrette

WAGYU MEATBALLS 15
whipped ricotta, tomato sugo, torn basil,
shaved reggiano, baguette

IDAHO TRUFFLE FRIES 11
white truffle oil, parmesan, parsley, truffle aioli

CRISPY BRUSSELS SPROUTS 13
pancetta, pedro ximenez reduction, pecorino romano

FIRECRACKER SHRIMP 17
sriracha aioli, sweet and spicy mango sauce, espelette

BACON MAC 'N CHEESE 14
applewood smoked bacon, creamy four cheese sauce,
toasted breadcrumbs

BAJA YELLOWTAIL CRUDO 19
preserved lemon, toasted pine nut, citrus vinaigrette,
olive oil, cilantro

CAST IRON CORNBREAD 9
cheddar & roasted jalapeño chili, spiced honey,
artisanal maple pecan & charred jalapeño butter

SOUTHERN STYLE CREAM CORN 9
yellow sweet corn, butter, cream cheese, breadcrumbs



DEZEN

add chicken +8 | shrimp +10

BABY GEM CAESAR 12 / 16

romaine, croutons, pecorino, classic caesar dressing

ARTISAN LETTUCE 12 / 16
point Reyes blue cheese, candied almonds, chive,
tarragon, mimosa vinaigrette

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



Seafood and Pasta

ROASTED ATLANTIC SALMON 31
butternut squash, red quinoa, swiss chard,
pepitas crunch, whipped labneh

LOBSTER PAPPARDELLE 36
pappardelle pasta, oven roasted tomatoes, spinach, corn,
chili flake, sherry cream, breadcrumbs, esepette, basil

LOUISIANA JAMBALAYA 30
smoked andouille sausage, blackened prawns,
chicken thigh, oven roasted tomatoes, "trinity" rice,
creole broth, scallions

WILD BOAR BOLOGNESE 23
rigatoni, rich & savory tomato sauce, parmesan

Meat and Birds

PAN ROASTED DUCK BREAST 38
vanilla bean glazed, carrot-ginger puree, melted fennel,
hazelnut granola, juniper, orange reduction

FILET FRITES 49
8oz grilled filet mignon, blue cheese butter,
parmesan fries, pickled onions, garlic aioli
upgrade to truffle fries +3

"RFC" RUSTIC FRIED CHICKEN 25
brined chicken, butter biscuit, creamed corn,
housemade hot sauce
.....

MARY'S JAMAICAN JERK HALF CHICKEN 31
pickled red bean & parsley salad,
creamed spinach purée, preserved lemon jus

28 DAY DRY AGED RIBEYE 65
16oz creekstone farm table smoked ribeye,
potato gratin, sherry roasted onions, cabernet reduction

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Dessert

CAST IRON COOKIE	16
rustic's signature dessert - perfect for sharing warm chocolate chip & heath bar cookie topped with vanilla ice cream & caramel sauce	
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BANANA PUDDING	9
whipped banana, vanilla wafers, whipped cream	
.....	
CHOCOLATE POT DE CRÈME	9
dark chocolate, sea salt, whipped cream, chocolate pearls	
.....	
CARROT CAKE	12
four layer spiced carrot cake, housemade cream cheese frosting, crushed walnuts	

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whipped banana, vanilla wafers, whipped cream

CHOCOLATE POT DE CRÈME 9
dark chocolate, sea salt, whipped cream,
chocolate pearls

CARROT CAKE 12
four layer spiced carrot cake, housemade cream
cheese frosting, crushed walnuts

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.

DRINKS

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

Large Format

- 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

RUSTIC ROOT

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

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.
- 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.



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