

RUSTIC ROOT

Sharables

- HOMESTYLE BUTTER BISCUITS** 8
artisanal maple pecan & charred jalapeño butter
- MINI MARYLAND STYLE CRAB CAKES** 15
seared jumbo lump crab, jalapeño tartar sauce, herb salad with citrus vinaigrette
- WAGYU MEATBALLS** 12
roasted garlic mashed potatoes, bourbon cream sauce, micro basil, shaved reggiano
- ROASTED BRUSSELS SPROUTS** 12
pancetta, crispy leaves, sherry sweet & sour
- CAST IRON SKILLET CORNBREAD** 9
cheddar & roasted jalapeno, spiced honey, artisanal maple pecan & charred jalapeño butter
- IDAHO PARMESAN FRIES** 10
parsley, garlic aioli
upgrade to truffle fries +3
- BACON MAC 'N CHEESE** 14
applewood smoked bacon, creamy four cheese sauce, toasted breadcrumbs

Salads

- BABY GEM CAESAR** 12 / 16
pecorino, sourdough housemade croutons, classic caesar dressing
add chicken +8, shrimp +10
- ARTISAN LETTUCE** 12 / 16
point Reyes blue cheese, candied almonds, chives, tarragon, mimosa vinaigrette
add chicken +8, shrimp +10
- ROASTED & MARINATED BEETS** 16
baby red & golden beets, crispy beet greens, whipped ricotta, chive, toasted hazelnut vinaigrette



Happy Hour

wednesday - friday: 4-6pm
saturday and sunday: 3-5pm- kitchen opens at 4pm
food features plus half off drafts, \$6 well spirits, \$8 wines by the glass, and \$9 well cocktails

Nightly Features

SUNDAY TV DINNER NIGHT - COMING SOON!

chef's weekly tv dinner for \$19.60 & all your favorite retro jams

HALF PRICED WINE WEDNESDAY

half off our reserve wine list plus \$4 desserts

LIVE MUSIC & MARTINIS THURSDAY

live music & \$10 martinis plus our prime rib feature
Solana Cut - 9oz \$49 | Rustic Cut - 12oz \$65
served with mashed potatoes, green beans, horseradish, au jus
upgrade to a loaded baked potato with sour cream, bacon, cheddar cheese, chives +\$5

ENJOY RUSTIC ROOT AT HOME

Family take-out meals including our signature Rustic Fried Chicken, New England Steak Tips, and Chicken Pot Pies are available seven nights a week. Easily place your order online for either pick-up or delivery.



ALLERGIES OR DIETARY NEEDS?

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, spinach, pepitas crunch, whipped labneh
- LOBSTER PAPPARDELLE** 36
pappardelle pasta, oven roasted tomatoes, spinach, corn, chili flake, sherry cream, breadcrumbs, espelette, preserved lemon, basil
- WILD BOAR BOLOGNESE** 23
mezzi rigatoni, rich & savory tomato sauce, parmesan reggiano, fresh basil
- GLUTEN FREE PENNE A LA VODKA** 23
san marzano sun dried tomatoes, english peas, ricotta cheese, fresh basil

Meat and Birds

- CHICKEN POT PIE** 22
english peas, yukon gold potatoes, thyme velouté, topped with buttermilk biscuits, served with artisan green salad & citrus vinaigrette
add mashed potatoes +4
- RUSTIC DOUBLE SMASHBURGER** 21
sirloin & brisket blend, mustard fried, grilled onions, ketchup, pickles, potato bun, parmesan fries
sub truffle fries +3
- SAGE BRINED BONE IN PORK CHOP** 36
kurobuta pork, crisp marble potatoes, pancetta, cilantro, verjus reduction
- FILET FRITES** 49
8oz grilled center cut filet mignon, blue cheese butter, parmesan fries, pickled onions, garlic aioli, sub truffle fries +3
- NEW ENGLAND STEAK TIPS** 27
marinated bavette, rice pilaf, arugula salad with citrus vinaigrette
- "RFC" RUSTIC FRIED CHICKEN** 26
brined chicken, butter biscuit, creamed corn, housemade hot sauce
- CHICKEN FRIED MAITAKE MUSHROOMS** 25
dill pickle aioli, butter biscuit, creamed corn, housemade hot sauce

28 DAY AGED RIBEYE

..... 65
table smoked 16oz creekstone farm, mashed potatoes, sherry roasted onions, cabernet reduction

Dessert

- SIGNATURE SUNDAE CART** 14
served tableside - three scoops of locally sourced, rotating ice cream & gelato flavors, served with unlimited toppings
- 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
- CAST IRON COOKIE** 16
perfect for sharing
warm chocolate chip & toasted walnut cookie topped with vanilla ice cream & caramel sauce

Procedure: Mix ingredients 1 to 5 and blend in wrapper and set aside. Boil stock and sea cucumber. Add vegetables and let boil some more. Add season.
 some more sea season. Add sesame oil
 I have chicken stock ahead of time
 dice pecho and pork very thin -
 Boil carrots 5 min. before serving.

DINNER

D R I N K S



Classics Cocktails

- 1862 SOUR** 15
maker's mark, powdered sugar syrup, lemon
- 1895 OLD FASHIONED** 15
elijah craig rmd private single barrel, demerara syrup, angostura bitters
- 1927 MOJITO** 15
bacardi superior rum, lime, mint, effervescence
- 1938 MARGARITA** 15
real del valle blanco tequila, orange liqueur, lime

Signature Cocktails

- LAVENDER HAZE** 17
butterfly pea infused tito's, lemon, lavender
- A LOVER'S FLANNEL** 16
cucumber mint infused absolut, strawberry, lemon, egg white
- PORCH SWING** 17
basil hayden's bourbon, blueberry, lemon, black walnut bitters
- DIRTY COLA** 16
gentleman jack, coca-cola, vanilla, lime, oat milk
- KEEPING WARM** 17
cazadores blanco, producer espadin, elderflower liqueur, blackberry shrub, lime, habanero tincture

Beer

BOTTLES & CANS

- CORONA** 8
- COORS LIGHT** 8
- BUD LIGHT** 8
- MICHELOB ULTRA** 8
- STONE BUENAWEZA** 8
- JUNESHINE HARD KOMBUCHA** 8

DRAFTS

- STELLA** 8
5% - pilsner- stella artois
- HAZY IPA** 9
6.5% - new england IPA - harland brewing
- STONE DELICIOUS IPA** 9
6.5% - gluten reduced IPA - stone brewing
- MANGO CART** 9
4% - light wheat ale - golden road brewing
- CALI CREAMIN'** 9
5.5% - orange vanilla cream ale - mother earth brewing
- BLOOD ORANGE IPA** 9
7.2% - west coast IPA - latitude 33
- MODELO ESPECIAL** 9
4.4% - mexican lager - grupo modelo
- CULTURE BREWING** 9
rotating seasonal - san diego, CA

RUSTIC ROOT

Rustic Originals

- THE NIGHT SHIFT** 18
knob creek, cherry vanilla tobacco syrup, lemon, walnut and cherry bitters
- RUSTIC OLD FASHIONED** 16
woodford reserve distiller's select bourbon, amaro nonino, giffard banana liqueur, angostura bitters
- SNOW ON THE BEACH** 15
malibu coconut rum, fernet branca, pineapple, lime, mint
- THYME OUT** 16
patrón silver, julian unfiltered apple cider, spiced agave, pear, lime, thyme

- JAVA MARTINI** 16
absolut vanilla, kahlua especial, nitro dropkick cold brew
- THE BARISTA** 15
rustic's signature slushy - skyy espresso vodka, coffee, oat milk, caramel, topped with whipped cream
- BLOOD ORANGE SANGRIA** 13
red wine, blood orange, pomegranate, cinnamon, clove, honey, chai tea
- NON ALCOHOLIC**
- SIDE PORCH SHRUB** 8
fresh blackberries, blackberry cordial, cocoa nib, orange peel, effervescence
- HOUSE-MADE LEMONADE** 8
lavender and butterfly pea

Wine

SPARKLING

- HAMPTON WATER** 15 / 35
sparkling rosé - france
- SANINO GRAGNANO** 13 / 27
sparkling red - italy sustainable
- SPELLBOUND** 11 / 24
prosecco brut - italy
- MOET & CHANDON** 19
187 ml - champagne brut - france

WHITES

- BOLLINI TRENTINO** 11 / 24
pinot grigio - italy
- ABBONDANZA** 14 / 32
pecorino - italy organic
- CHARLES KRUG** 12 / 24
sauvignon blanc - st helena
- EMBANKMENT** 14 / 32
chardonnay - russian river
- CAKEBREAD** 17 / 59
chardonnay - napa
- BIDDIZZA** 14 / 32
orange blend - sicily, italy organic
- TORPEZ BRAVADE** 11 / 24
rosé - provance, france
- SALT** 14 / 32
rosé of pinot noir - sonoma coast

REDS

- DOUGH** 12 / 25
pinot noir - central coast
- THE EXPLORER** 16 / 37
merlot - washington
- DAOU "DISCOVERY"** 16 / 37
cabernet sauvignon - paso robles
- HONEST THIEF** 17 / 39
cabernet sauvignon - paso robles
- TASI** 12 / 25
red blend - valpolicella, italy organic
- ALTA VISTA** 11 / 24
atemporal blend - mendoza
- CONDE VIMIOSO TINTO "SOMM EDITION"** 13 / 27
red blend - portugal

MAKE SURE TO CHECK OUT OUR 40 UNDER \$40 WINE LIST!

