

Procedure: Mix ingredients 1 to 5 and blend in a food processor. Add carrots, leeks, and celery. Boil stock and set aside. Boil stock wrapper and set aside. Boil stock and sea cucumber. Add vegetables and sea cucumber. Add vegetables. Let boil some more and season.

some more and season. Add sesame oil.

Prep raw chicken stock ahead of time. Dice pecho and pork very thin. Boil carrots 5 min. before serving.

# DINNER

## Shareables

**HOMESTYLE BUTTER BISCUITS** ..... 8  
artisanal maple pecan & charred jalapeño butter

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

**MARYLAND STYLE CRAB CAKE** ..... 21  
jumbo lump blue crab, charred serrano remoulade, frisee, breakfast radish, granny smith

**STEAMED BLACK MUSSELS** ..... 18  
fennel pernod broth, n'duja, garlic, calabrian chili butter baguette

**WAGYU MEATBALLS** ..... 15  
whipped ricotta, tomato sugo, torn basil, shaved pecorino romano, 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

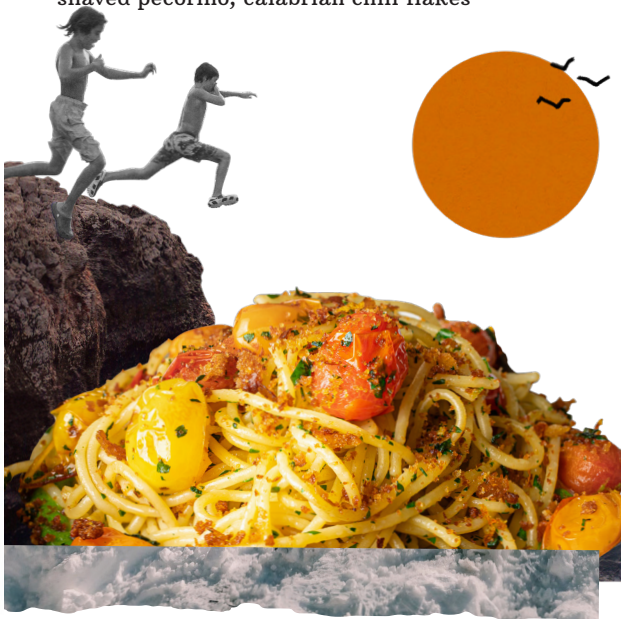
**BACON MAC 'N CHEESE** ..... 14  
applewood smoked bacon, creamy four cheese sauce, toasted breadcrumbs

**BAJA YELLOWTAIL CRUDO** ..... 20  
citrus emulsion, hearts of palm, serrano, togorashi, yuzu kosho, ginger sea salt

**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

**CHARRED BROCCOLINI** ..... 15  
lemon ricotta, toasted pine nut, golden raisins, shaved pecorino, calabrian chili flakes



## Salads

add chicken +8 | shrimp +10

**BABY GEM CAESAR** ..... 12 / 16  
romaine, croutons, pecorino, classic caesar dressing

**HEIRLOOM TOMATO** ..... 17  
creamy burrata, marcona almond vinaigrette, micro arugula, white balsamic breadcrumbs

**COMPRESSED WATERMELON & BLUEBERRY SALAD** ... 16  
prosciutto di parma, crumbled feta, pickled shallot, persian cucumber, castelvetro olive, ruby radish

## Allergy or Dietary Needs?

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



# RUSTIC ROOT

## Seafood and Pasta

**PAN ROASTED ATLANTIC SALMON** ..... 31  
black quinoa, grilled asparagus, sun dried tomato relish, shaved baby squash & fennel salad, greek yogurt panna cotta

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

**DAY BOAT SCALLOPS** ..... 41  
black eyed pea succotach, crispy pancetta, blistered shishito, peppers, chorizo popcorn, black truffle dust, cauliflower puree

**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 reggiano, fresh basil

## Meat and Birds

**ANISE GLAZED DUCK BREAST** ..... 38  
sherry thyme toasted farro, english peas, pearl onions, watercress puree, blackberry reduction

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

**BONE-IN PORK CHOP** ..... 39  
served medium, brown sugar bourbon glaze, whipped potatoes, charred brussels sprouts, candied peaches

**"RFC" RUSTIC FRIED CHICKEN** ..... 25  
brined crispy bone in-chicken, sea salt biscuit, creamed corn, jalapeño pecan butter, housemade hot sauce

**CHICKEN POT PIE** ..... 23  
english peas, yukon gold potatoes, thyme velouté, buttermilk biscuit, artisan green salad, citrus vinaigrette add mashed potatoes +4

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

## 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

**BANANA PUDDING** ..... 9  
whipped banana, vanilla wafers, whipped cream

**S'MORES POT DE CRÈME TART** ..... 10  
bittersweet chocolate, burnt marshmallow, graham cracker crust

**STRAWBERRY SHORTCAKE BAKED ALASKA** ..... 12  
red wine braised strawberries, lavender gelato almond poundcake, toasted meringue

**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 vodka, lemon, lavender, simple syrup
- A LOVER'S FLANNEL** ..... 16  
vodka, cucumber, mint, strawberry, lemon, egg white
- PORCH SWING** ..... 17  
bourbon, blueberry, lemon, black walnut bitters
- KEEPING WARM** ..... 17  
tequila blanco, mezcal, elderflower liqueur, blackberry, lime, habanero tincture
- DIRTY COLA** ..... 16  
bourbon, coca-cola, vanilla, lime, coconut cream
- JAVA MARTINI** ..... 16  
vanilla vodka, irish cream liqueur, coffee liqueur, simple syrup, cold brew

## Large Format

- KIWI SANGRIA** ..... 15/40  
white wine, vodka, kiwi, green apple, grapes, lime, tonic
- TIPSY DAISY** ..... 53  
serves up to four - chamomile & rose infused vodka, spiced strawberry, honey, lemon

## Non-Alcoholic

- SIDE PORCH SHRUB** ..... 11  
fresh blackberries, blackberry sherry shrub, cacao nibs, orange peel, evian sparkling water
- HOUSE-MADE LEMONADE** ..... 8  
lavender & butterfly pea, lemon, sugar
- RED BULL** ..... 6  
choice of: original, sugarfree, red edition, yellow edition
- MICHELOB ZERO** ..... 8  
non alcoholic pilsner style beer

# RUSTIC ROOT

## Classics and Rustic Twists

- 1862 SOUR** ..... 16  
bourbon, powdered sugar, syrup, lemon
- MORGANTHALER** ..... 15  
bourbon, amaretto, simple syrup, lemon juice, black walnut bitters
- 1895 OLD FASHIONED** ..... 16  
elijah craig RMD single barrel bourbon, demerara syrup, angostura bitters
- RUSTIC OLD FASHIONED** ..... 17  
elijah craig RMD single barrel bourbon, amaro nonino, banana liqueur, angostura bitters
- 1915 LAST WORD** ..... 18  
gin, green chartreuse, maraschino liqueur, lime
- INDECENT EXPOSURE** ..... 18  
mezcal, yellow chartreuse, orgeat, aperol, lime
- 1922 PIÑA COLADA** ..... 15  
white rum, coconut, lime, pineapple
- IF YOU LIKE PIÑA COLADAS** ..... 16  
rustic root's signature slushie  
spicy mango vodka, spiced rum, chipotle pineapple, coconut, lime, pineapple
- 1927 MOJITO** ..... 15  
white rum, lime, mint, effervescence
- SNOW ON THE BEACH** ..... 15  
coconut rum, fernet, pineapple, lime, mint, nutmeg
- 1938 MARGARITA** ..... 16  
tequila blanco, agave, lime
- THYME OUT** ..... 17  
tequila blanco, apple cider, spiced agave, pear, lime, thyme
- 1980 COSMOPOLITAN** ..... 16  
vodka, orange liqueur, lime, cranberry
- BELLE OF THE BALL** ..... 16  
vodka, lychee liqueur, lemon, raspberry, white grape, 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.



Sign up today for \$20 off your next visit!

@RUSTICROOTSD - #RUSTICROOT

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.

