



Bubbles and Berries your choice of champagne, served by the bottle with an assortment of fresh berries, three fruit purées and three fruit juices	
SPELLBOUND PROSECCO BRUT two bottle tray \$60	33
JOSEP VENTOSA CAVA BRUT two bottle tray \$76	46
ARGYLE BRUT two bottle tray \$83	50
CHANDON ROSÉ two bottle tray \$94	52
HAMPTON WATER SPARKLING ROSÉ two bottle tray \$83	50
DOMAINE CARNEROS BRUT two bottle tray \$130	76
PERRIER JOUËT BRUT BLASON ROSÉ two bottle tray \$300	165

Breakfast

HOMESTYLE BUTTER BISCUITS whipped butter & seasonal jam	10
RUSTIC BREAKFAST SLIDERS maple pancake buns, pork sausage, american cheese, egg, breakfast potatoes	16
RUSTIC EGG PLATE two local farm eggs any style, rustic breakfast potatoes, english muffin, arugula salad, choice of bacon or housemade sausage	16
PORK BELLY FRIED RICE crispy pork belly, kimchi, local farm sunny-side up egg, furikake, cilantro	17
CHILAQUILES serrano salsa verde, crispy tortilla strips, lime crème, shaved red onion, cotija, cilantro, two over easy eggs add braised chicken +6, add avocado +4	15
SOUTHERN CHICKEN & WAFFLES crispy bone-in chicken, belgium waffle, bourbon maple syrup	20
AVOCADO TOAST poached egg, shaved red onion, roasted tomato, chili flakes, sunflower seeds, mung beans, micro greens, add bacon +2	16

STEAK TIPS & EGGS two local farm eggs over easy, rustic breakfast potatoes	29
--	-----------

YANKEE POT ROAST HASH slow braised pot roast, marbled potatoes, charred peppers, caramelized onion, grilled corn, two local farm poached eggs, chipotle hollandaise, cilantro	24
GARDEN EGG WHITE FRITTATA spinach, peas, zucchini, asparagus, avocado, feta mint pesto, artisan salad	15
FRUIT TOAST almond butter, mixed berry jam, mixed berries, petite basil, marigold flower	14

Add-ons

- CRISPY BACON 4
- SHAVED VIRGINIA COUNTRY HAM 4
- HOUSEMADE SAUSAGE 5
- CHICKEN APPLE SAUSAGE LINKS 5

RUSTIC ROOT

Eggs Benedict

served rustic breakfast potatoes

BLT bacon, baby gem lettuce, tomato tapenade, tomato hollandaise, english muffin	19
VIRGINIA HAM shaved country ham, smoked paprika, mustard hollandaise, arugula, english muffin	18
MARYLAND STYLE CRAB CAKE lump blue crab, arugula, charred serrano hollandaise, english muffin	26



Sweet and Savory

GOIN' BANANAS PANCAKE PARFAIT mini buttermilk pancakes, banana mousse pudding, banana, fresh berries, white chocolate, caramel sauce	15
FRENCH TOAST STICKS cinnamon toast crunch sugar, vanilla bean soaked brioche bread, bourbon maple syrup, powdered sugar, whipped cream	12
DEATH BY CHOCOLATE PANCAKES nutella chocolate ganache, mini marshmallows	15
BOURBON MAPLE GLAZED PAN-CAKE whipped citrus butter, seasonal compote	19
BLUEBERRY PANCAKES fresh berries, bourbon blueberry vanilla compote	15
BUTTERMILK PANCAKES maple syrup, butter	13
ACAI BOWL housemade coconut-almond granola, fresh berries, banana, spiced honey	14

Lunch

RUSTIC DOUBLE SMASHBURGER sirloin & brisket blend, mustard fried, grilled onions, ketchup, pickles, potato bun, parmesan fries	21
SPICY FRIED CHICKEN SANDWICH brined chicken breast, buffalo glaze, coleslaw, dill pickles, tomato, brioche bun, parmesan fries upgrade to truffle fries +3	20
CONNECTICUT STYLE LOBSTER ROLL warm butter poached lobster, chives, toasted brioche, artisan greens with citrus vinaigrette add parmesan fries +3	34
BABY GEM CAESAR romaine, croutons, pecorino, classic caesar dressing add chicken +8, shrimp +10	12 / 16
SPRING SALAD artisan greens, radish, persian cucumber, feta cheese, crispy chickpeas, avocado green goddess dressing add chicken +8, shrimp +10	12 / 16



WIFI AVAILABLE - #RUSTICROOT - 5.9



RUSTIC ROOT

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, choice of milk, espresso	
RASPBERRY WHITE CHOCOLATE	9
raspberry puree, white chocolate, choice of milk, espresso	
ICED HONEY CINNAMON SPICE	9
honey, cinnamon, choice of milk, espresso	
STRAWBERRY MATCHA LATTE	9
matcha, strawberry puree, choice of milk	

Bloody Marys and More

choice of: vodka, mezcal, tequila	
RUSTIC MARY	14
bourbon salt rim, lime juice, bloody mary mix	
SPICY MARY	14
ghost pepper salt rim, habanero bitters, cucumber, 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	

Classic Cocktails

1862 SOUR	15
bourbon, powdered sugar syrup, lemon	
1895 OLD FASHIONED	15
elijah craig rmd private single barrel, demerara syrup, angostura bitters	
1927 MOJITO	15
white rum, lime, mint, effervescence	
1938 MARGARITA	15
blanco tequila, orange liqueur, lime	

Rustic Originals

THE NIGHT SHIFT	18
bourbon whiskey, cherry vanilla syrup, lemon, walnut and cherry bitters	
RUSTIC OLD FASHIONED	16
bourbon, amaro nonino, banana liqueur, angostura bitters	
SNOW ON THE BEACH	15
coconut rum, fernet branca, pineapple, lime, mint	
THYME OUT	16
blanco tequila, julian unfiltered apple cider, spiced agave, pear, lime, thyme	

Signature Cocktails

LAVENDER HAZE	17
butterfly pea infused vodka, lemon, lavender	
A LOVER'S FLANNEL	16
cucumber mint infused vodka, strawberry, lemon, egg white	
PORCH SWING	17
bourbon, blueberry, lemon, black walnut bitters	
DIRTY COLA	16
whiskey, coca-cola, vanilla, lime, oat milk, coconut	
KEEPING WARM	17
blanco tequila, mezcal, elderflower liqueur, blackberry, lime, habanero tincture	
JAVA MARTINI	16
vanilla vodka, kahlua especial, nitro dropkick cold brew	
BLOOD ORANGE SANGRIA	13
red wine, vodka, blood orange, honey, chai tea	

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

Bottle & Cans

CORONA	8
COORS LIGHT	8
BUD LIGHT	8
MICHELOB ULTRA	8
STONE BUENAVEZA	8
JUNESHINE	8
p.o.g. hard kombucha	

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	8
4.4% - mexican lager - grupo modelo	
CULTURE BREWING	9
rotating seasonal - san diego, CA	

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.