



	
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
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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



BRUNCH

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	

RUSTIC ROOT

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	

Classics Cocktails

1862 SOUR	15
bourbon, powdered sugar syrup, lemon	
1895 OLD FASHIONED	15
elijah craig rmd private single barrel, demerara syrup, angostura bitters	
1915 LAST WORD	18
gin, green chartreuse, maraschino liqueur, lime	
1922 PIÑA COLADA	15
white rum, coconut, lime, pineapple	
1927 MOJITO	15
white rum, lime, mint, simple syrup, effervescence	
1938 MARGARITA	16
tequila blanco, orange liqueur, agave lime	

Rustic Originals

MORGANTHALER	15
bourbon, amaretto, simple syrup, lemon, black walnut bitters	
RUSTIC OLD FASHIONED	16
elijah craig rmd single barrel bourbon, amaro nonino, banana liqueur, angostura bitters	
INDECENT EXPOSURE	18
mezcal, yellow chartreuse, aperol, orgeat, lime	
IF YOU LIKE PIÑA COLADAS	16
rustic root's signature slushie - spicy mango vodka, spiced rum, coconut, lime, chipotle pineapple syrup, pineapple juice	
SNOW ON THE BEACH	15
coconut rum, fernet, pineapple, lime, mint	
THYME OUT	16
tequila blanco, apple cider, spiced agave, pear, lime, thyme	

Signature Cocktails

LAVENDER HAZE	17
butterfly pea infused vodka, lemon, simple syrup	
A LOVER'S FLANNEL	16
vodka, cucumber, strawberry, lemon, egg white	
PORCH SWING	17
bourbon, fresh blueberry, lemon, black walnut bitters, simple syrup	
KEEPING WARM	17
tequila blanco, mezcal, elderflower liqueur, blackberry shrub, lime, habanero tincture	
JAVA MARTINI	16
vanilla vodka, irish cream liqueur, cold brew, coffee liqueur, simple syrup	
KIWI SANGRIA	13
white wine, vodka, kiwi, white grape, lime, tonic	
NON ALCOHOLIC	
SIDE PORCH SHRUB	11
fresh blackberries, lemon, evian sparkling water	
HOUSE-MADE LEMONADE	8
lavender simple syrup	
PIÑA NO-LADA	10
rustic root's signature spirit free slushie coconut, lime, chipotle pineapple	

Bottle & Cans

CORONA	8
COORS LIGHT	8
BUD LIGHT	8
MICHELOB ULTRA	8
STONE BUENAWEZA	9
BALLAST POINT SCULPIN	9
JUNESHINE P.O.G. HARD KOMBUCHA	9



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	

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.