



RUSTIC ROOT

Sharables

HOMESTYLE BUTTER BISCUITS	8
artisanal almond blueberry & thyme butter	
MINI MARYLAND STYLE CRAB CAKES	15
seared jumbo lump crab, jalapeño tartar sauce, herb salad with citrus vinaigrette	
YELLOWTAIL CRUDO	22
orange mango vinaigrette, radish, micro cilantro, pepitas chili crisp, pickled blackberry	
WAGYU MEATBALLS	14
roasted garlic mashed potatoes, bourbon cream sauce, micro basil, shaved reggiano	
GRILLED BROCCOLINI	14
calabrian chili aioli, crispy garlic, lemon balm	
CAST IRON SKILLET CORNBREAD	9
cheddar & roasted jalapeno, spiced honey, artisanal almond blueberry & thyme 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	
FARMERS MARKET ARUGULA SALAD	12 / 16
roasted corn, sweet drop peppers, red onion, cherry tomato, cotija cheese, green goddess dressing add avocado +4, chicken +8, shrimp +10	
TOMATO BURRATA	17
cherry heirloom tomato, tomato tapanade, white balsamic glaze, micro basil, grilled sourdough	



Happy Hour

monday - 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

MEATLOAF MONDAY
enjoy chef's comforting wagyu meatloaf
CHEF'S TUESDAY SEAFOOD SELECTION
rotating chef's seafood selection and refreshing drink specials
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
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. asily place your order online for either pick-up or delivery.

Seafood and Pasta

ROASTED ATLANTIC SALMON	31
warm bacon & potato salad, red pepper sauce, micro cilantro, herb oil	
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	
PENNE A LA VODKA ^{GF}	23
san marzano sun dried tomatoes, english peas, ricotta cheese, fresh basil	
SUMMER SEABASS	36
cherry tomato, garlic, olives, capers, parsley, white wine, extra virgin olive oil	

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, american cheese, ketchup, pickles, potato bun, fries sub truffle fries +3	
SAGE BRINED BONE IN PORK CHOP	39
kurobuta pork, creamed spinach, verjus reduction	
FILET FRITES	49
8oz grilled center cut filet mignon, au poivre sauce, parmesan fries, garlic aioli sub truffle fries +3	
NEW ENGLAND STEAK TIPS	29
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 & Bobboi 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	
ESPRESSO PANACOTTA	8
biscotti crumble	

Menu



Classics Cocktails

1862 SOUR	15
bourbon, powdered sugar syrup, lemon	
1895 OLD FASHIONED	15
elijah craig rmd group private barrel bourbon, 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	

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	

Beer

BOTTLES & CANS

CORONA	8
COORS LIGHT	8
BUD LIGHT	8
MICHELOB ULTRA	8
STONE BUENAVEZA	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	

RUSTIC ROOT

Rustic Originals

MORGANTHALER	15
bourbon, amaretto, simple syrup, lemon, black walnut bitters	
RUSTIC OLD FASHIONED	16
knob creek rmd group private barrel rye, 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	

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	

Wine

SPARKLING	
HAMPTON WATER	15 / 37
sparkling rosé - france	
SANINO GRAGNANO	13 / 29
sparkling red - italy sustainable	
SPELLBOUND	11 / 26
prosecco brut - italy	
MOET & CHANDON	19
187 ml - champagne brut - france	
WHITES	
BOLLINI TRENTINO	11 / 26
pinot grigio - italy	
ABBONDANZA	14 / 34
pecorino - italy organic	
CHARLES KRUG	12 / 27
sauvignon blanc - napa	
EMBANKMENT	14 / 34
chardonnay - russian river	
CAKEBREAD	17 / 59
chardonnay - napa	
BIDDIZZA	14 / 34
orange blend - sicily, italy organic	
TORPEZ BRAVADE	11 / 26
rosé - provance, france	
REDS	
THE HUNTRESS	14 / 39
RMD’s signature blend cabernet sauvignon - california	
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	
LE CANIETTE	13 / 34
rosso bello - italy	
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!

