

RUSTIC ROOT

Sharables

HOMESTYLE BUTTER BISCUITS	9
hot honey butter	
FIRECRACKER SHRIMP	17
sriracha aioli, sweet and spicy mango sauce, espelette	
MARYLAND STYLE CRAB CAKE	21
seared jumbo lump crab, traditional tartar sauce, herb salad with citrus vinaigrette	
WAGYU MEATBALLS GF	15
roasted garlic mashed potatoes, bourbon cream sauce, micro basil, pecorino romano	
CRISPY BRUSSELS SPROUTS	14
pancetta, sweet and sour	
CAST IRON SKILLET CORNBREAD	9
cheddar & roasted jalapeno, spiced honey, & hot honey butter	
IDAHO PARMESAN FRIES	10
parsley, garlic aioli upgrade to truffle fries +3	
BACON MAC 'N CHEESE	14
applewood smoked bacon, creamy three cheese sauce, toasted breadcrumbs	
RUSTIC ROASTED POTATO	14
aged cheddar sauce, crispy onion, chives	

Salads

BABY GEM CAESAR	12/16
pecorino romano, house made sour bread croutons, classic caesar dressing add chicken +8, shrimp +10	
ICEBERG WEDGE GF	12/16
buttermilk ranch, bacon lardon, heirloom tomato, egg, blue cheese, chive add chicken +8, shrimp +10	
ROASTED BEET GF	14
gold & red beets, whipped herb goat cheese, orange segments, pepitas, hazelnut vinaigrette, red frill mustard	

Dessert

BANANA PUDDING	9
whipped banana, vanilla wafers, whipped cream	
CARROT CAKE	12
four layer spiced carrot cake, housemade cream cheese frosting, crushed walnuts	
CHOCOLATE POT DE CRÈME	9
dark chocolate, sea salt, whipped cream, chocolate pearls	
CAST IRON COOKIE	16
rustic signature dessert – perfect for sharing warm chocolate chip & toasted walnut cookie topped with vanilla ice cream & caramel sauce	

Seafood and Pasta

ROASTED SALMON GF	31
creamy yam purée, tuscan kale, pickled patty pan squash, herb oil	
LOBSTER PAPPARDELLE	36
pappardelle pasta, oven roasted tomatoes, spinach, corn, chili flake, sherry cream, breadcrumbs, espelette, basil	
WILD BOAR BOLOGNESE	23
mezzi rigatoni, rich & savory tomato sauce, fresh basil, parmesan reggiano	
PENNE ALLA VODKA GF	23
san marzano sun dried tomatoes, English peas, ricotta cheese, fresh basil add chicken +8 add shrimp +10	
MARKET FISH GF	MP
fresh catch of the day, prepared to complement the season's finest ingredients	



Meat and Birds

FILET FRITES	49
8oz grilled center cut filet mignon, au poivre sauce, parmesan fries, garlic aioli sub truffle fries +3	
SAGE BRINED BONE-IN PORK CHOP GF	39
kurobuta pork, creamed spinach, verjus reduction	
CHICKEN POT PIE	23
english peas, yukon gold potatoes, thyme velouté, buttermilk biscuit, artisan green salad, citrus vinaigrette add mashed potatoes +4	
"RFC" RUSTIC FRIED CHICKEN	25
brined crispy bone in-chicken, butter biscuit, creamed corn, housemade buffalo sauce, & hot honey butter	
BRAISED LAMB SHANK GF	34
herb polenta, toasted pine nuts, roasted heirloom carrot, roasted celery root, red wine demi	
28 DAY DRY AGED RIBEYE GF	65
table smoked 16oz creekstone farm, mashed potatoes, sherry roasted onions, cabernet reduction sub rustic baked potato for mashed tots +7	
CHILI CRUNCH CAULIFLOWER GF	24
labneh, shiitake mushrooms, cilantro, chili crisp	

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. Printed 11/05.

Procedure: Mix ingredients 1 to 5 and wrapper and set aside. Boil and sea cucumber. Add vegeta Let boil some more sea-season
 some more sea-season. Add sesame oil
 raw chicken stock ahead 7 min
 sliced pecho and pork away thin -
 Boil carrots 5 min. before serving.

DINNER

DRINKS

Gaslamp Signature's

- 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
- KIWI SANGRIA** 15
white wine, vodka, kiwi, white grape, lime, tonic
- PRAIRIE STORM** 17
rustic root's signature slushie, served with your choice of: vodka, tequila, rum, or watertown coconut whiskey

Large Format

- KIWI SANGRIA** 40
white wine, vodka, kiwi, white grape, lime, tonic serves 3-4 people
- SUN TEA SWEETNESS** 62
sweet tea for the table, blended with fresh fruits and choice of: vodka, tequila, rum, or watertown coconut whiskey. serves 4-6 people

Mocktails & Non-Alcoholic

- PRAIRIE BREEZE** 14
rustic root's signature slushie. asian pear, prickly pear tepache, cranberry
- BASIC SWITCH** 14
ritual zero proof whiskey, apple spice, orgeat, lemon
- RIZZ FIZZ** 14
ritual zero proof gin, passion fruit, lemon, egg white*
- SIDE PORCH SHRUB** 11
fresh blackberries, blackberry sherry shrub, cocoa 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

* vegan alternative available on request

RUSTIC ROOT

Classics and Rustic Twists

- 1862 SOUR** 16
bourbon, simple syrup, lemon
- MORGANTHALER** 15
bourbon, amaretto, simple syrup, lemon juice, black walnut bitters
- 1895 OLD FASHIONED** 17
elijah craig rmd group private barrel bourbon, demerara syrup, angostura bitters
- RUSTIC OLD FASHIONED** 20
knob creek rmd group private barrel rye, 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
- 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
- TRAILBLAZER** 16
tequila blanco, mezcal, mango, habanero, lime
- 1990 ESPRESSO MARTINI** 17
vodka, coffee liqueur, espresso
- FRONTIER ROAST** 18
patron rmd private barrel reposado, orange liqueur, coffee liqueur, cold brew, orange vanilla crema

Beer and wine list available on request ←

Happenings

HAPPY HOUR
MONDAY - FRIDAY 5-6:30PM
End the weekday right with discounted bites, half off drafts, \$6 well spirits, \$8 featured wines, and \$9 well 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 \$10 off your next visit!



@RUSTICROOTSD - #RUSTICROOT

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