

RUSTIC ROOT

Sharables

HOMESTYLE BUTTER BISCUIT 10.50
hot honey butter

FIRECRACKER SHRIMP 17.25
sriracha aioli, sweet and spicy mango sauce, espelette

MARYLAND STYLE CRAB CAKE 22.95
seared jumbo lump crab, traditional tartar sauce,
herb salad with citrus vinaigrette

WAGYU MEATBALLS 16.50
roasted garlic mashed potatoes, bourbon cream sauce,
chives, pecorino romano

CRISPY BRUSSELS SPROUTS 15.25
pancetta, sweet & sour

CAST IRON SKILLET CORNBREAD 9.95
cheddar & roasted jalapeno, spiced honey,
& hot honey butter

IDAHO PARMESAN FRIES 10.50
parsley, garlic aioli
upgrade to truffle fries +3

BACON MAC 'N CHEESE 15.50
applewood smoked bacon, creamy three cheese sauce,
toasted breadcrumbs

RUSTIC ROASTED POTATO 14.95
aged cheddar sauce, crispy onion, chives

CHILI CRUNCH CAULIFLOWER GF 16.95
labneh, shiitake mushrooms, cilantro, chili crisp

Salads

BABY GEM CAESAR 12.50/16.50
romaine, croutons, pecorino romano, classic caesar dressing
add avocado +4 | add chicken +8 | shrimp +10

ICEBERG WEDGE GF 12.50/16.50
buttermilk ranch, bacon lardon, heirloom tomato, egg,
blue cheese, chive
add chicken +8 | shrimp +10

ROASTED BEET GF 16.95
gold & red beets, whipped herb goat cheese,
orange segments, pepitas, hazelnut vinaigrette,
red frill mustard

Dessert

BANANA PUDDING 9.95
whipped banana, vanilla wafers, whipped cream

CARROT CAKE 13.50
four layer spiced carrot cake, housemade
cream cheese frosting, crushed walnuts

CHOCOLATE POT DE CRÈME 9.95
dark chocolate, sea salt, whipped cream,
chocolate pearls

CAST IRON COOKIE 17.95
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 32.50
creamy yam purée, tuscan kale, pickled patty
pan squash, herb oil

LOBSTER PAPPARDELLE 37.95
pappardelle pasta, oven roasted tomatoes, spinach, corn,
chili flake, sherry cream, breadcrumbs, espelette, basil

WILD BOAR BOLOGNESE 24.50
mezzi rigatoni, rich & savory tomato sauce, fresh basil,
parmigiano reggiano

PENNE ALLA VODKA GF 24.50
san marzano sun dried tomatoes, english peas,
ricotta cheese, fresh basil
add chicken +8 | add shrimp +10

MARKET FISH MP
fresh catch of the day, prepared to complement
the season's finest ingredients



Meat and Birds

FILET FRITES 49.95
8oz grilled center cut filet mignon, au poivre sauce,
parmesan fries, garlic aioli
sub truffle fries +3

SAGE BRINED BONE-IN PORK CHOP GF 40.50
kurobuta pork, creamed spinach, verjus reduction

CHICKEN POT PIE 24.75
english peas, yukon gold potatoes, thyme velouté,
buttermilk biscuit, artisan green salad, citrus vinaigrette
add mashed potatoes +4

"RFC" RUSTIC FRIED CHICKEN 27.95
brined crispy chicken, butter biscuit, creamed corn,
house-made buffalo sauce, & hot honey butter

BRAISED LAMB SHANK GF 35.95
herb polenta, toasted pine nuts, roasted heirloom
carrot, roasted celery root, red wine demi

28 DAY DRY AGED RIBEYE GF 64.95
table smoked 16oz creekstone farm, mashed potatoes,
sherry roasted onions, cabernet reduction
sub rustic baked potato for mashed tots +7

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

Gaslamp Signature's

LAVENDER HAZE	18
butterfly pea infused vodka, lemon, lavender, simple syrup	
A LOVER'S FLANNEL	17
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	52
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, 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	

* vegan alternative available on request

RUSTIC ROOT

Classics and Rustic Twists

1862 SOUR	15
bourbon, simple syrup, lemon	
MORGENTHAUER	16
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	17
gin, green chartreuse, maraschino liqueur, lime	
INDECENT EXPOSURE	17
mezcal, yellow chartreuse, orgeat, aperol, lime	
1927 MOJITO	15
white rum, lime, mint, effervescence	
SNOW ON THE BEACH	16
coconut rum, fernet, pineapple, lime, mint, nutmeg	
1938 MARGARITA	17
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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