





Bubbles and Berries

your choice of champagne, served by the bottle with an assortment of fresh berries, three fruit purées and three fruit juices

JOSEP VENTOSA CAVA BRUT	46
two bottle tray \$76	
DOMAINE CARNEROS BRUT	76
two bottle tray \$130	
PERRIER JOUËT BRUT BLASON ROSÉ	165
two bottle tray \$300	

- ### Breakfast
- HOMESTYLE BUTTER BISCUITS

whipped butter & seasonal jam

11.95

RUSTIC BREAKFAST SLIDERS

maple pancake buns, pork sausage, american cheese, egg, breakfast potatoes

17.50

RUSTIC EGG PLATE

two local farm eggs any style, rustic breakfast potatoes, english muffin, arugula salad, choice of bacon or housemade sausage

17.50

PORK BELLY FRIED RICE GF

crispy pork belly, kimchi, local farm sunny-side up egg, furikake, cilantro

18.25

CHILAQUILES

serrano salsa verde, crispy tortilla strips, lime crema, shaved red onion, cotija, cilantro, two over easy eggs add braised chicken +6 | add avocado +4

16.95

STEAK & EGGS

two local farm eggs over easy, rustic breakfast potatoes

29.95

AVOCADO TOAST

poached egg, shaved red onion, roasted tomato, chili flakes, sunflower seeds, mung beans, micro greens, add bacon +2

16.95

SOUTHERN CHICKEN & WAFFLES

brined crispy chicken, belgian waffle, bourbon maple syrup

21.95



- YANKEE POT ROAST HASH

slow braised pot roast, marbled potatoes, charred peppers, caramelized onion, grilled corn, two local farm poached eggs, chipotle hollandaise, cilantro

25.95

GARDEN EGG WHITE FRITTATA GF

spinach, peas, zucchini, asparagus, avocado, feta mint pesto, artisan salad

16.50

FRUIT TOAST

almond butter, mixed berry jam, mixed berries, petite basil, marigold flower

14.95

Add-ons

CRISPY BACON.....5

SHAVED VIRGINIA COUNTRY HAM.....5

HOUSEMADE SAUSAGE.....5

CHICKEN APPLE SAUSAGE LINKS.....5



WIFI AVAILABLE!
#RUSTICROOT

RUSTIC ROOT

Eggs Benedict

served rustic breakfast potatoes

BLT

bacon, baby gem lettuce, tomato tapenade, tomato hollandaise, english muffin

20.95

VIRGINIA HAM

shaved country ham, smoked paprika, mustard hollandaise, arugula, english muffin

19.95

MARYLAND STYLE CRAB CAKE

lump blue crab, arugula, charred serrano hollandaise, english muffin

27.50



- ### Sweet and Savory
- GOIN' BANANAS PANCAKE PARFAIT

mini buttermilk pancakes, banana mousse pudding, banana, fresh berries, white chocolate, caramel sauce

15.95

FRENCH TOAST STICKS

cinnamon toast crunch sugar, vanilla bean soaked brioche bread, bourbon maple syrup, powdered sugar, whipped cream

13.50
- MAPLE CLOUD CAKES

a fluffy cloud like pancake with maple glaze, citrus butter & seasonal compote

16.95


- DEATH BY CHOCOLATE PANCAKES

nutella chocolate ganache, mini marshmallows

15.95

BLUEBERRY PANCAKES

fresh berries, bourbon blueberry vanilla compote

15.95

BUTTERMILK PANCAKES

maple syrup, butter

12.50

all you can eat buttermilk pancakes before 11am!

ACAI BOWL

housemade coconut-almond granola, fresh berries, banana, spiced honey

14.75

- ### Lunch
- RUSTIC DOUBLE SMASHBURGER

sirloin & brisket blend, mustard fried, grilled onions, american cheese,ketchup, pickles, potato bun, parmesan fries sub truffle fries +3 | add bacon +3.50 | make it a triple +3.50

21.95

SPICY FRIED CHICKEN SANDWICH

brined chicken breast, buffalo glaze, coleslaw, dill pickles, tomato, brioche bun, parmesan fries upgrade to truffle fries +3

21.95

- CONNECTICUT STYLE LOBSTER ROLL

warm butter poached lobster, chives, toasted brioche, artisan greens with citrus vinaigrette add parmesan fries +3

35.95

BABY GEM CAESAR

romaine, croutons, pecorino, classic caesar dressing add chicken +8 | shrimp +10

12.50/16.50

ICEBERG WEDGE GF

buttermilk ranch, bacon lardons, heirloom tomato, egg, blue cheese, chive add chicken +8 | shrimp +10

12.50/16.50

Happy Hour

monday - friday: 4-6pm

saturday and sunday: 3-5pm | kitchen opens at 4pm

food features plus half off well spirits & well cocktails, \$6 draft beers, and \$9 select wines by the glass



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.



RUSTIC ROOT

Coffee and Tea

RUSTIC COFFEE	15
elijah craig rmd group private barrel bourbon, barrel smoked maple syrup, drip coffee, whipped cream, candied bacon	
LAVENDER LATTE	9
lavender & butterfly pea, choice of milk, espresso	
RASPBERRY WHITE CHOCOLATE LATTE	9
raspberry puree, white chocolate, choice of milk, espresso	
ICED HONEY CINNAMON SPICE LATTE	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	
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	

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	

Classic Cocktails

1862 SOUR	14
bourbon, powdered sugar syrup, lemon	
1895 OLD FASHIONED	17
elijah craig rmd private single barrel, demerara syrup, angostura bitters	
1915 LAST WORD	17
gin, green chartreuse, maraschino liqueur, lime	
1927 MOJITO	15
white rum, lime, mint, simple syrup, effervescence	
1938 MARGARITA	17
tequila blanco, orange liqueur, agave lime	
1990 ESPRESSO MARTINI	17
vodka, coffee liqueur, espresso	

Rustic Originals

MORGENTHALER	16
bourbon, amaretto, simple syrup, lemon, black walnut bitters	
RUSTIC OLD FASHIONED	20
knob creek rmd group private barrel rye, amaro nonino, banana liqueur, angostura bitters	
INDECENT EXPOSURE	17
mezcal, yellow chartreuse, aperol, orgeat, lime	
SNOW ON THE BEACH	16
coconut rum, fernet, pineapple, lime, mint	
TRAILBLAZER	17
tequila blanco, mezcal, mango, habanero, lime	
FRONTIER ROAST	18
patron rmd private barrel reposado, orange liqueur, coffee liqueur, cold brew, orange vanilla crema	

Signature Cocktails

LAVENDER HAZE	17
butterfly pea infused vodka, lemon, simple syrup	
A LOVER’S FLANNEL	17
vodka, cucumber, strawberry, lemon, egg white	
PORCH SWING	18
bourbon, fresh blueberry, lemon, black walnut bitters, simple syrup	
PRAIRIE STORM	16
rustic root’s signature slushie, served with your choice of: vodka, tequila, rum, or watertown coconut whiskey	
KIWI SANGRIA	14
white wine, vodka, kiwi, white grape, lime, tonic	

MOCKTAILS & NON ALCOHOLIC

SIDE PORCH SHRUB	11
fresh blackberries, lemon, evian sparkling water	
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*	
RED BULL	6
choice of: original, sugar-free, red edition, yellow edition	
MICHELOB ZERO	8
non alcoholic pilsner style beer	

Bottle & Cans

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



Drafts

STELLA	9
5% - pilsner- stella artois	
HAZY IPA	10
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	
IMPERIAL SCULPIN	10
8.5% - double india pale ale - ballast point brewing	
GRAPEFRUIT SCULPIN	10
7% - american IPA - ballast point brewing	
MODELO ESPECIAL	9
4.4% - mexican lager - grupo modelo	
CULTURE BREWING	10
rotating seasonal - san diego, CA	

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