# RUSTIC ROOT

DINNER

## 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,
bleu 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,
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

# RUSTIC ROOT

## 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, cocao 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

## Classics and Rustic Twists

**1862 SOUR** ..... 15
bourbon, simple syrup, lemon

**MORGENTHALER** ..... 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!

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