



RUSTIC ROOT

Appetizers *(shared)*

BABY GEM CAESAR

romaine, croutons, pecorino romano,
classic caesar dressing

CHILI CRUNCH CAULIFLOWER

labneh, shiitake mushrooms, cilantro,
chili crisp

WAGYU MEATBALLS

roasted garlic mashed potatoes, bourbon cream
sauce, micro basil, pecorino romano

Entrée *(choice of)*

WILD BOAR BOLOGNESE

rigatoni, rich & savory tomato sauce,
pecorino romano, fresh basil

"RFC" RUSTIC FRIED CHICKEN

brined crispy bone-in chicken, butter biscuit,
creamed corn, hot honey butter,
house made buffalo sauce

PAN ROASTED SALMON

creamy yam purée, tuscan kale,
pickled patty pan squash, herb oil

Dessert

CHOCOLATE POT DE CRÈME

dark chocolate, sea salt, whipped cream,
chocolate pearls

Menus are subject to change due to seasonality.
Vegetarian and vegan options available on request.

SEATED MENU A



RUSTIC ROOT

Appetizers *(shared)*

CHILI CRUNCH CAULIFLOWER

labneh, shiitake mushrooms, cilantro, chili crisp

FIRECRACKER SHRIMP

sriracha aioli, sweet and spicy mango sauce, espelette

WAGYU MEATBALLS

roasted garlic mashed potatoes, bourbon cream sauce, micro basil, pecorino romano

Salad *(individual)*

BABY GEM CAESAR SALAD

romaine, croutons, pecorino romano, classic caesar dressing

Entrée *(choice of)*

LOBSTER PAPPARDELLE

oven roasted tomatoes, spinach, corn, chili flake, sherry cream, breadcrumbs, espelette, basil

PAN SEARED SALMON

creamy yam purée, tuscan kale, pickled patty pan squash, herb oil

SAGE BRINED PORK CHOP

kurobuta pork, creamed spinach, verjus reduction

FILET FRITES

center cut - 8oz grilled filet mignon, au poivre sauce, parmesan fries, garlic aioli

Dessert

CHOCOLATE POT DE CRÈME

dark chocolate, sea salt, whipped cream, chocolate pearls

Menus are subject to change due to seasonality. Vegetarian and vegan options available on request.

SEATED MENU B