



RUSTIC ROOT

Eggs Benedict

served with rustic breakfast potatoes



- BLT** 20.95
bacon, baby gem lettuce, tomato tapenade, tomato hollandaise, english muffin
- VIRGINIA HAM** 19.95
shaved country ham, smoked paprika, mustard hollandaise, arugula, english muffin
- MARYLAND STYLE CRAB CAKE** 27.50
lump blue crab, arugula, charred serrano hollandaise, english muffin



Breakfast

- HOMESTYLE BUTTER BISCUITS** 11.95
whipped butter & seasonal jam
- RUSTIC BREAKFAST SLIDERS** 17.50
maple pancake buns, pork sausage, american cheese, egg, breakfast potatoes
- RUSTIC EGG PLATE** 17.50
two local farm eggs any style, rustic breakfast potatoes, english muffin, arugula salad, choice of bacon or house-made sausage
- PORK BELLY FRIED RICE GF** 18.25
crispy pork belly, kimchi, local farm sunny-side up egg, furikake, cilantro
- STEAK & EGGS** 29.95
two local farm eggs over easy, rustic breakfast potatoes
- SOUTHERN CHICKEN & WAFFLES** 21.95
brined crispy chicken, belgian waffle, bourbon maple syrup
- AVOCADO TOAST** 16.95
poached egg, shaved red onion, roasted tomato, chili flakes, sunflower seeds, micro greens
add bacon +2

- CHILAQUILES** 16.95
serrano salsa verde, crispy tortilla strips, lime crema, shaved red onion, cotija, cilantro, two over easy eggs
add braised chicken +6, add avocado +4

- YANKEE POT ROAST HASH** 25.95
slow braised pot roast, marbled potatoes, charred peppers, caramelized onion, grilled corn, two local farm poached eggs, chipotle hollandaise, cilantro
- GARDEN EGG WHITE FRITTATA GF** 16.50
spinach, peas, zucchini, asparagus, avocado, feta, mint pesto, artisan salad
- FRUIT TOAST** 14.95
almond butter, mixed berry jam, mixed berries, petite basil, marigold flower

Brunch Bottomless Bubbles

- Saturday - Sunday
- Standard - 28**
spellbound prosecco
 - Luxe - 38**
josep ventosa brut | aperol spritz
 - AYCE Pancakes - 12.50**
all you can eat buttermilk pancakes before 11 am
- *90 min time limit per guest. All guests seated together must order to redeem offer.

Sweet and Savory

- FRENCH TOAST STICKS** 13.50
cinnamon toast crunch sugar, vanilla bean soaked brioche bread, bourbon maple syrup, powdered sugar, whipped cream
- ACAI BOWL** 14.75
house-made coconut-almond granola, fresh berries, banana, spiced honey
- GOIN' BANANAS PANCAKE PARFAIT** 15.95
mini buttermilk pancakes, banana mousse pudding, bananas, fresh berries, white chocolate, caramel sauce
- MAPLE CLOUD CAKES** 16.95
a fluffy cloud like pancake with maple glaze, citrus butter & seasonal compote

- DEATH BY CHOCOLATE PANCAKES** 15.95
nutella chocolate ganache, mini marshmallows
- BLUEBERRY PANCAKES** 15.95
fresh berries, bourbon blueberry vanilla compote
- BUTTERMILK PANCAKES** 12.50
maple syrup, butter

Lunch

- RUSTIC DOUBLE SMASHBURGER** 21.95
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

- SPICY FRIED CHICKEN SANDWICH** 21.50
brined crispy chicken breast, buffalo glaze, coleslaw, dill pickles, tomato, brioche bun, parmesan fries
upgrade to truffle fries +3

- CONNECTICUT STYLE LOBSTER ROLL** 35.95
warm butter poached lobster, chives, toasted brioche,

- 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

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 BLANC DE BLANCS** 125
two bottle tray \$200

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.