

# RUSTIC ROOT

## Sharables

**HOMESTYLE BUTTER BISCUITS** . . . . . 10.50  
artisanal 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 GF** . . . . . 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

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



## Daily Happenings

**MONDAY**  
*The Rustic Combo*  
**monthly burger, beer & fries - 25**  
a chef-driven burger that changes every month, served with crispy fries and a perfectly paired beer

**TUESDAY**  
*Stay Awhile Happy Hour*  
**all-night happy hour at the bar**  
happy hour extended until close

**girl dinner - 29**  
caesar salad, penne alla vodka pasta, fries and a martini

**WEDNESDAY**  
*The RFC + Champagne*  
**brined & crispy fried chicken**  
**half - 24 | whole - 45**  
served with a selection of sides and house sauces

**champagne pairings**  
split (moët 187ml) - 18  
bottle (g.h. mumm 750ml) - 76

**THURSDAY**  
*Manchies, Martinis and Music*  
**classic & seasonal martinis - 10**  
**dessert sampler - 15**  
live music all night

**SUNDAY**  
*Sunday Sauce*  
**classic favorites - 24**  
ask your server about our seasonal dish

**bottomless wine - 24**  
red | white | bubbles

**WEEKEND BRUNCH**  
*Brunch Bottomless Bubbles*

**standard - 28**  
spellbound prosecco

**luxa - 38**  
josep ventosa brut | aperol spritz

## Everyday Happy Hour

**monday - friday: 5-6:30pm**  
**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

## Seafood and Pasta

**ROASTED SALMON** . . . . . 32.50  
roasted salmon, lima beans, mustard frill, parsley sauce

**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

**RAINBOW TROUT** . . . . . 34.95  
roasted rainbow trout, dirty rice, roasted pepper sauce,  
crispy potatoes, mustard frill

**JAMBALAYA GF** . . . . . 25.95  
creole rice simmered with shrimp, andouille sausage,  
and bold southern spices

## 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, chives  
add chicken +8 | shrimp +10

**HEIRLOOM TOMATO SALAD** . . . . . 16.95  
fresh heirloom tomatoes, crispy fried pimento cheese,  
basil, fried croutons, apple cider vinaigrette

## 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  
sage-brined kurobuta pork chop, roasted baby carrots,  
mustard demi, alabama white sauce

**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

**28 DAY DRY AGED RIBEYE GF** . . . . . 64.95  
table smoked 16oz creekstone farm, mashed potatoes,  
sherry roasted onions, cabernet reduction

**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

DINNER



raw chicken stock ahead of time  
dice peeks and peel very thin -  
boil carrots 5 min. before draining.

Procedures:  
Mix ingredients  
wrap  
and serve  
let boil



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.