

# BRUNCH

# 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
- 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
- STEAK & EGGS** . . . . . 29.95  
two local farm eggs over easy, rustic breakfast potatoes
- AVOCADO TOAST** . . . . . 16.95  
poached egg, shaved red onion, roasted tomato,  
chili flakes, sunflower seeds, micro greens  
add bacon +2

- SOUTHERN CHICKEN & WAFFLES** . . . . . 21.95  
brined crispy chicken, belgian waffle,  
bourbon maple syrup



- 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

- GOIN' BANANAS PANCAKE PARFAIT** . . . . . 15.95  
mini buttermilk pancakes, banana mousse pudding,  
bananas, fresh berries, white chocolate,  
caramel sauce
- FRENCH TOAST STICKS** . . . . . 13.50  
cinnamon toast crunch sugar, vanilla bean soaked  
brioche bread, bourbon maple syrup, powdered sugar,  
whipped cream

- 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  
**all you can eat buttermilk pancakes before 11am!**
- ACAI BOWL** . . . . . 14.75  
house-made coconut-almond granola, fresh berries,  
banana, spiced honey

## 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 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,  
artisan greens with citrus vinaigrette  
add parmesan fries +3

- BABY GEM CAESAR** . . . . . 12.50/16.50  
romaine, croutons, pecorino, classic caesar dressing  
add chicken +8 | shrimp +10

- ICEBERG WEDGE GF** . . . . . 12.50/16.50  
buttermilk ranch, bacon lardons, 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 BRUT BLASON ROSÉ** 165  
two bottle tray \$300

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.