

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, micro basil, pecorino romano	
CRISPY BRUSSEL SPROUTS GF	15.25
pancetta, sweet & sour	
CAST IRON SKILLET CORNBREAD	9.95
cheddar & roasted jalapeno, spiced honey, artisanal almond blueberry & hot honey butter	
IDAHO PARMESAN FRIES	10.95
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, and fries

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

Munchies, 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

luxe - 38

josep ventosa brut | aperol spritz

Everyday Happy Hour

monday - friday: 4-6pm

saturday and sunday: 3-5pm | kitchen opens at 4pm

wednesday: half off all wine

food features plus half off well spirits & well cocktails, \$6 draft beers, and \$9 select wines by the glass

Seafood and Pasta

ROASTED SALMON GF 32.50
roasted salmon, lima beans, crispy potatoes, mustard frill, parsley sauce

LOBSTER PAPPARDELLE 37.95
pappardelle pasta, oven roasted tomatoes, spinach, corn, chili flake, sherry cream, breadcrumbs, espelette, preserved lemon, basil

WILD BOAR BOLOGNESE 24.50
mezzi rigatoni, rich & savory tomato sauce, parmigiano reggiano, fresh basil

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 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, chive
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 40.55
sage-brined kuributa pork chop, roasted baby carrots, mustard demi, alabama white sauce

CHICKEN POT PIE 24.75
english peas, yukon gold potatoes, thyme velouté, served with artisan green salad & citrus vinaigrette
add mashed potatoes +4

"RFC" RUSTIC FRIED CHICKEN 27.95
brined crispy chicken, butter biscuit, creamed corn, house-made hot sauce, & hot honey butter

28 DAY 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

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.



DINNER



*raw chicken stock ahead of time
chick pecho and pork away from
hot cannot 5 min before serving.*

*Procedures:
Mix ingredients 1 to 5 and the
wrapper and set aside. Boil
and sea cucumber. Add vegetable
let boil some more and season.*