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
chandon 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

CHANDON 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.