# RUSTIC ROOT

## Shared Appetizers

### WAGYU MEATBALLS
roasted garlic mashed potatoes, bourbon cream sauce, chives, pecorino romano

### CHILI CRISP ROASTED CARROTS GF
honey-roasted carrots, whipped labneh, house chili crisp, cilantro & toasted sesame

### CALIFORNIA KALE CAESAR
kale, cherry tomato, sunflower seeds, parmigiano-reggiano, garlic breadcrumbs, classic caesar dressing

## Entrée Choice

### RFC - RUSTIC FRIED CHICKEN
brined crispy chicken, butter biscuit, creamed corn, house-made buffalo hot sauce, house whipped butter

### ROASTED SALMON GF
blackened salmon, butternut squash purée, braised napa cabbage, celery root, carrot, brussels sprouts & herb oil

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

## Dessert

### CHOCOLATE POT DE CRÈME
dark chocolate, sea salt, whipped cream, chocolate pearls

Menus are subject to change due to seasonality. Vegetarian and vegan options available on request.

SEATED MENU A

# RUSTIC ROOT

## Shared Appetizers

### WAGYU MEATBALLS
roasted garlic mashed potatoes, bourbon cream sauce, chives, pecorino romano

### FIRECRACKER SHRIMP
sriracha aioli, sweet and spicy mango sauce, espelette

### CHILI CRISP ROASTED CARROTS GF
honey-roasted carrots, whipped labneh, house chili crisp, cilantro & toasted sesame

## Individual Salad

### CALIFORNIA KALE CAESAR
kale, cherry tomato, sunflower seeds, parmigiano-reggiano, garlic breadcrumbs, classic caesar dressing

## Entrée Choice

### LOBSTER PAPPARDELLE
pappardelle pasta, oven-roasted tomatoes, spinach, corn, chili flake, sherry cream, breadcrumbs, espelette, basil

### FILET FRITES
center-cut filet mignon, blue cheese butter, pickled shallots, french fries & garlic aioli

### BONE-IN PORK CHOP
brined bone-in pork chop, bacon-fat cabbage & sweet onions, smoky barbecue crunch



### ROASTED SALMON GF
blackened salmon, butternut squash purée, braised napa cabbage, celery root, carrot, brussels sprouts & herb oil

## Dessert

### CHOCOLATE POT DE CRÈME
dark chocolate, sea salt, whipped cream, chocolate pearls

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SEATED MENU B

# RUSTIC ROOT

## Shareable Sides

**HOMESTYLE BUTTER BISCUITS** $10.50
house whipped butter

**CRISPY BRUSSELS SPROUTS GF** $15.25
pancetta, sweet & sour

**IDAHO TRUFFLE FRIES** $12.50
white truffle oil, parsley, truffle aioli

**MAC & CHEESE** $14.50
cavatappi, aged mornay, parmesan,
toasted breadcrumbs & chives

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# RUSTIC ROOT

## Starter

### HALF CALIFORNIA KALE CAESAR
kale, cherry tomato, sunflower seeds,
parmigiano-reggiano, garlic breadcrumbs,
classic caesar dressing

## Main Course Choice

### RFC - RUSTIC FRIED CHICKEN
brined crispy chicken, butter biscuit, creamed corn,
house-made buffalo hot sauce, house whipped butter

### ROASTED SALMON GF
blackened salmon, butternut squash purée,
braised napa cabbage, celery root, carrot,
brussels sprouts & herb oil

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

### PENNE ALLA VODKA
san marzano sun-dried tomatoes, english peas,
ricotta cheese, fresh basil

## Dessert

### CHOCOLATE POT DE CRÈME
dark chocolate, sea salt, whipped cream, chocolate pearls

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SEATED MENU C