

RUSTIC ROOT

Shareables

HOMESTYLE BUTTER BISCUITS	10.50
house whipped butter	
DEVILED EGGS	13.95
chipotle-whipped deviled eggs, cornichon, fresh dill & smoked paprika	
FIRECRACKER SHRIMP	17.25
sriracha aioli, sweet and spicy mango sauce, espelette	
MARYLAND STYLE CRAB CAKE	21.95
seared jumbo lump crab, traditional tartar sauce, herb salad with citrus vinaigrette	
NEW ENGLAND CLAM CHOWDER	12.50/16.50
littleneck clams, applewood bacon, yukon gold potatoes & oyster crackers	
WAGYU MEATBALLS	16.50
roasted garlic mashed potatoes, bourbon cream sauce, chives, pecorino romano	
ROASTED BONE MARROW	23.95
slow-roasted marrow, onion jam, herb salad & grilled sourdough add a luge +5	
CRISPY BRUSSELS SPROUTS GF	15.25
pancetta, sweet & sour	
GARLIC MASHED POTATOES	10.50
yukon gold potatoes, herb-roasted garlic, butter, cream	
IDAHO TRUFFLE FRIES	12.50
parsley, truffle aioli	
MAC 'N CHEESE	14.50
cavatappi, aged mornay, parmesan, toasted breadcrumbs & chives	
CHILI CRISP ROASTED CARROTS GF	15.95
honey-roasted carrots, whipped labneh, house chili crisp, cilantro & toasted sesame	



Daily Happenings

MONDAY <i>The Rustic Combo</i> monthly burger, beer & fries - 25 a chef-driven burger that changes every month, served with crispy fries and a perfectly paired beer	THURSDAY <i>Munchies, Martinis and Music</i> classic & seasonal martinis - 10 dessert sampler - 15 live music all night
TUESDAY <i>Stay Awhile Happy Hour</i> 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	SUNDAY <i>Sunday Sauce</i> classic favorites - 24 ask your server about our seasonal dish bottomless wine - 24 red white bubbles
WEDNESDAY <i>The RFC + Champagne</i> 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	WEEKEND BRUNCH <i>Brunch Bottomless Bubbles</i> standard - 28 spellbound prosecco luxe - 38 chandon brut aperol spritz

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.

Seafood and Pasta

ROASTED SALMON GF	32.50
blackened salmon, butternut squash purée, braised napa cabbage, celery root, carrot, brussels sprouts & herb oil	
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	
LOWCOUNTRY MUSSELS	32.00
mussels, andouille, roasted corn, smoked velouté, scallion & grilled sourdough	
Salads	
CALIFORNIA KALE CAESAR	12.50/16.50
kale, cherry tomato, sunflower seeds, parmigiano-reggiano, garlic breadcrumbs, classic caesar dressing add avocado +4 add chicken +8 add shrimp +12	
ICEBERG WEDGE	12.50/16.50
buttermilk ranch, bacon lardons, heirloom tomato, egg, blue cheese, chives add avocado +4 add chicken +8 add shrimp +12	
BEET SALAD	16.95
roasted red & golden beets, whipped goat cheese, orange, toasted pepitas, red frill & citrus vinaigrette	

Meat and Birds

FILET FRITES	49.95
8 oz center-cut filet mignon, blue cheese butter, pickled shallots, french fries & garlic aioli sub truffle fries +3 add roasted bone marrow +16.75	
BONE-IN PORK CHOP	38.95
brined bone-in pork chop, bacon-fat cabbage & sweet onions, smoky barbecue crunch	
CHICKEN POT PIE	25.75
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 hot sauce, house whipped butter	
TEXAS SMOKED RIBEYE GF	54.95
12 oz creekstone farms ribeye, smoked tableside, garlic-herb butter & mashed potatoes add roasted bone marrow +16.75	
RUSTIC DOUBLE SMASHBURGER	23.95
two wagyu-blend patties, mustard-fried, grilled onions, american cheese, ketchup, pickles & potato bun, with french fries sub truffle fries +3 add bacon +3.50 make it a triple +3.50	
WAGYU SALISBURY STEAK	34.50
10 oz wagyu salisbury steak, griddled brioche, mushroom sauce & chives	

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
