

# RUSTIC ROOT

## APPETIZERS

- MEATBALLS** 11  
*ground bison + pork  
whiskey sauce + parmesan*
- STUFFED SQUASH BLOSSOMS** 13  
*tempura battered  
filled with whipped goat cheese & fresh herbs  
basil & garlic aioli*
- HEIRLOOM & BURRATA** 12  
*heirloom cherry tomato + burrata  
balsamic reduction + garlic crouton  
micro basil*
- SALMON TARTARE** 13  
*green onion + masago + sweet & spicy sauce  
ginger + papaya + avocado + shiso*
- ZINFANDEL BRAISED SHORT RIB** 14  
*cannellini bean puree + demi + potato straw*
- FRIED CALAMARI** 13  
*harissa aioli*
- STICKY PORK BELLY** 10  
*soy & brown sugar glaze + pickled daikon  
sesame seed cracker*
- BEEF CARPACCIO** 14  
*black angus beef + pickled mustard seed  
shaved parmigian reggiano + fried capers  
petite arugula*
- MANILA CLAMS** 16  
*pacific northwest manila clams  
spanish chorizo + tomato  
white wine & butter sauce*
- DUCK CONFIT RAVIOLI** 13  
*housemade duck confit & ricotta cheese ravioli  
creamy mushroom sauce*
- FIRECRACKER SHRIMP** 13  
*sriracha aioli + spicy sweet mango drizzle  
espelette*
- SOUP DU JOUR** 8

## SALADS

- FARRO SALAD** 12  
*wild arugula + shaved fennel + farro  
heirloom cherry tomato + radish  
citrus vinaigrette*
- SPINACH & PEAR** 14  
*baby spoon spinach + asian pear + feta  
toasted walnut + pomegranate seed  
honey balsamic vinaigrette*
- RUSTIC CHOPPED** 14  
*romaine + oven roasted pulled chicken  
garbanzo beans + tomato + toasted sunflower  
seeds + salami + white balsamic vinaigrette*

## DINNER MENU

# MEATS & BIRDS

- RUSTIC FRIED CHICKEN (RFC)** 22  
*crispy free range boneless chicken breast + butter beans  
sweet potato puree + honey habanero mustard*
- VOLCANO SHANK** 28  
*16oz duroc pork shank + applewood smoked bacon + fuji apple  
arugula risotto + pork jus*
- DUROC DOUBLE CUT PORK CHOP** 36  
*marcel's rhubarb chutney + hickory smoked sea salt + brussel sprouts*
- TABLE SMOKED TOMAHAWK** 55  
*16oz prime bone-in ribeye + potato fondant + pearl onion + red wine demi*
- ROASTED DUCK BREAST** 28  
*maple leaf farm duck breast + ratatouille + king oyster mushroom  
yukon potato fritter + cherry demi glace*

# SEAFOOD & PASTA

- LOBSTER PAPPARDELLE** 26  
*oven roasted tomatoes + spinach + corn + chili pepper  
sherry cream + bread crumbs*
- SEARED SEA SCALLOPS & SWEET CORN** 28  
*hokkaido scallops + fava bean succotash + corn cream  
finished with fresh popcorn shoots*
- MISO GLAZED ARCTIC CHAR** 28  
*pacific northwest arctic char + baby bok choy + shiitake mushroom  
smoked miso broth*
- PAN ROASTED TROUT** 26  
*marble potato hash + sweet pea puree + sage brown butter*
- SEASONAL VEGETABLE RISOTTO** 19  
*white truffle oil + parmesan*

## SIDES

- CAULIFLOWER GRATIN** 12  
*raclette + caramelized onion + bacon*
- ROASTED MARBLE POTATOES** 7  
*red pepper rouille*
- CREAMED SPINACH** 8  
*applewood smoked bacon*
- CREMINI MUSHROOMS** 8  
*white wine & garlic*
- BBQ FRIES** 6  
*basil & garlic aioli*
- BACON MAC & CHEESE** 8  
*applewood smoked bacon  
manchego jack + parmesan*

Effective January 2017, we have implemented a 3% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you have any questions about this charge please ask to speak to a manager. Thank you.