

RUSTIC ROOT

STARTERS

<p>FIRECRACKER SHRIMP 13 <i>sriracha aioli spicy sweet mango drizzle espelette</i></p> <p>STEAMED CLAMS 16 <i>little neck clams + sherry wine garlic + chili flakes + fresh herbs toasted sourdough bread</i></p> <p>BETTERAVES TRANCHÉES 12 <i>roasted red & golden beets goat cheese foam + toasted walnuts aged balsamic vinegar</i></p>	<p>MEATBALLS 11 <i>ground bison + pork whiskey sauce + parmesan</i></p> <p>CRAB CIGARS 12 <i>dungeness crab + cream cheese jalapeno + sweet & chili sauce</i></p> <p>DECONSTRUCTED SALMON TOAST 14 <i>house cured salmon + hardboiled egg herb cream cheese + capers</i></p>	<p>STUFFED PIQUILLO PEPPERS * 12 <i>chorizo + manchego + jack cheese white bean puree + espelette cream</i></p> <p>LAMB CARPACCIO 18 <i>harissa aioli + lodi extra virgin olive oil cilantro + smoked sea salt</i></p> <p>CHEESE & OLIVES 14 <i>spanish olives de ronda manchego cheese seeded sourdough baguette</i></p>
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MEATS

<p>ROASTED CORNISH HEN 26 <i>smoked kabocha squash puree + brussel sprouts + maitake mushrooms</i></p> <p>VENISON OSSO BUCCO 28 <i>braised venison shanks + herb & goat cheese white polenta cremini mushrooms + pearl onions + venison jus</i></p> <p>TABLE SMOKED TOMAHAWK * 55 <i>16oz prime bone-in ribeye + potato fondant + pearl onion + red wine demi</i></p> <p>BRAISED RABBIT 26 <i>red pepper risotto + zucchini + pine nuts + rabbit jus</i></p> <p>STEAK & FRITES 42 <i>pan roasted 1855 filet mignon + blue cheese butter crispy frites + black garlic aioli</i></p> <p>WILD BOAR BOLOGNESE 26 <i>campanelle pasta + grated pecorino</i></p> <p>RUSTIC PASTA PRIMAVERA (vegetarian) 19 <i>spinach + mushrooms + oven roasted tomatoes + peas pappardelle pasta + roasted bell pepper cream sauce + shaved parmesan</i></p>

SEAFOOD

<p>LOBSTER PAPPARDELLE * 26 <i>oven roasted tomatoes + spinach corn + chili pepper + sherry cream bread crumbs</i></p> <p>SEARED SEA SCALLOPS 28 <i>hokkaido scallops + cauliflower rice capers + mushrooms saffron cream + watercress</i></p> <p>BLACK & BLUE 32 <i>blackened ahi tuna + orzo risotto shiitake mushrooms + prosciutto spicy tomato cream</i></p> <p>PAN SEARED SALMON 26 <i>scottish salmon + sautéed spinach red quinoa + sauce vierge</i></p>
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SIDES & SALADS

<p>CREMINI MUSHROOMS 8 <i>white wine & garlic</i></p> <p>CAULIFLOWER GRATIN 12 <i>raclette + caramelized onion + bacon</i></p> <p>ROASTED MARBLE POTATOES 7 <i>red pepper aioli</i></p> <p>CREAMED SPINACH 8 <i>applewood smoked bacon</i></p> <p>BACON MAC & CHEESE * 8 <i>applewood smoked bacon + manchego + jack + parmesan</i></p> <p>SOUP DU JOUR 8 <i>chef's fresh daily creation</i></p>	<p>SIMPLE GREENS 9 <i>mixed field greens + toasted pumpkin seeds point Reyes blue cheese + honey balsamic vinaigrette</i></p> <p>GEM & COPPA 10 <i>sweet gem lettuce + coppa + bread crumbs shaved parmesan + caesar dressing</i></p> <p>GRAIN & ROOT VEGETABLE 10 <i>barley + red quinoa + wild arugula + roasted yams rutabaga + balsamic + hazelnut vinaigrette</i></p>
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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.