

RUSTIC ROOT

STARTERS

<p>FIRECRACKER SHRIMP * 14 <i>sriracha aioli</i> <i>spicy sweet mango drizzle</i> <i>espelette</i></p> <p>WHITE BEAN HUMMUS 11 <i>artichoke + toasted olive bread</i> <i>zaatar</i></p> <p>TERIYAKI SALMON POKE 15 <i>shallots + house made teriyaki</i> <i>green onion + avocado + taro chips</i></p>	<p>MEATBALLS 12 <i>bison & pork + whiskey sauce</i> <i>parmesan</i></p> <p>LAMB RIBS * 16 <i>balsamic glazed lamb ribs</i> <i>cucumber yogurt + fresno chili</i></p> <p>CRAB CAKE 18 <i>lump crab</i> <i>brandy shrimp cream sauce</i></p>	<p>CALAMARI 14 <i>crispy calamari</i> <i>spicy sweet honey sauce</i></p> <p>CREOLE SHRIMP 15 <i>mexican shrimp + crispy french bread</i> <i>creole sauce</i></p> <p>SAUSAGE & PEPPERS 14 <i>alligator andouille</i> <i>smoked elk sausage</i> <i>toasted french bread</i></p>
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MEATS

<p>FRIED CORNISH HEN 26 <i>sautéed swiss chard + creamy grits + jalapeno honey</i></p> <p>BRAISED SHORT RIB 28 <i>crispy polenta + roasted carrot puree + chimichurri rojo</i></p> <p>TABLE SMOKED TOMAHAWK * 55 <i>16oz prime bone-in ribeye + potato fondant + pearl onion + red wine demi</i></p> <p>DOUBLE BONE DUROC PORK CHOP * 36 <i>shaved brussel sprouts + marcel's rhubarb chutney + smoked sea salt</i></p> <p>STEAK FRITES 42 <i>pan roasted 1855 filet mignon + blue cheese butter</i> <i>crispy fries + black garlic aioli</i></p> <p>WILD BOAR BOLOGNESE 26 <i>campanelle pasta + grated pecorino</i></p> <p>GORGONZOLA PASTA 19 <i>gemelli pasta + gorgonzola cream sauce + toasted walnuts</i> <i>oven roasted tomatoes + spinach + apple wood smoked bacon</i></p>
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SEAFOOD

<p>LOBSTER PAPPARDELLE * 28 <i>oven roasted tomatoes + spinach</i> <i>corn + chili pepper + sherry cream</i> <i>bread crumbs</i></p> <p>SEARED SCALLOPS 32 <i>spinach + apple wood smoked bacon</i> <i>risotto + tomato cream + lemon zest</i></p> <p>PAN ROASTED HALIBUT 36 <i>pesto basmati rice + king oyster</i> <i>mushrooms + artichokes</i></p> <p>SALMON 32 <i>pea puree + marble potatoes</i> <i>caramelized shallots</i> <i>linguiça sausage + pea vines</i></p>
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SIDES & SALADS

<p>CREMINI MUSHROOMS 8 <i>white wine & garlic</i></p> <p>TRUFFLE POTATOES 9 <i>marble potatoes + truffle crème fraîche + parmesan</i></p> <p>CREAMED SPINACH 8 <i>applewood smoked bacon + mushrooms</i></p> <p>MAC N CHEESE * 9 <i>applewood smoked bacon + manchego</i> <i>jack + parmesan</i> add lobster \$7</p> <p>ASPARAGUS 7 <i>roasted asparagus + sea salt + olive oil + lemon zest</i></p>	<p>SEVEN RADISH SALAD 13 <i>mixed greens + daikon + easter egg radish + icicle radish</i> <i>french breakfast radish + watermelon radish + radish flowers</i> <i>radish sprouts + wasabi avocado dressing</i></p> <p>WEDGE 14 <i>baby iceberg lettuce + oven roasted tomatoes + blue cheese</i> <i>crispy prosciutto + chives + creamy herb vinaigrette</i></p> <p>STRAWBERRY SALAD 13 <i>baby spoon spinach + d'anjou pears + goat cheese</i> <i>candied almonds + strawberry 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.

Executive Chef Marcel Childress

 Rustic Root Specialties