

RUSTIC ROOT

STARTERS

FIRECRACKER SHRIMP ✱ 14 <i>sriracha aioli + spicy sweet mango drizzle espelette</i>	CALAMARI 14 <i>crispy calamari + gremolata sauce</i>	MEATBALLS ✱ 12 <i>bison & pork + whiskey sauce + parmesan</i>
BOUDIN BLANC 15 <i>cauliflower puree + braised red cabbage chicken jus</i>	GLAZED PORK BELLY 16 <i>apple-honey glaze + cornbread pudding spinach + chicharrones</i>	BEEF BURRATA CARPACCIO 15 <i>roasted beets + arugula + basil balsamic glaze + crostini</i>
TERIYAKI SALMON POKE 15 <i>shallots + house made teriyaki green onion + avocado + taro chips</i>	HARISSA CHARRED OCTOPUS 18 <i>cauliflower puree + marble potatoes crème fraiche + harissa paste crispy chickpeas</i>	RABBIT PITHIVIER 16 <i>milk braised rabbit + carrot puree chicken jus + puff pastry</i>

Rustic Board 23

*house made pickles + pate de campagne + chicken liver pate + pork rillettes
herbed honey goat cheese + dijon + fig jam + crostini*

MEATS

BRAISED SHORT RIB 28 <i>creamy parmesan polenta + red wine demi roasted baby carrots + chimichurri rojo</i>
DOUBLE BONE DUROC PORK CHOP 36 <i>braised red cabbage + warm potato salad + apple demi</i>
STEAK FRITES 42 <i>pan roasted 1855 filet mignon + blue cheese butter crispy fries + black garlic aioli</i>
MARY'S HALF CHICKEN 26 <i>savory bread pudding + chicken jus onion soubise + broccolini</i>
TABLE SMOKED TOMAHAWK ✱ 55 <i>16oz prime bone-in ribeye + potato fondant pearl onion + red wine demi</i>

VEGAN

ROASTED ACORN SQUASH 22 <i>butternut date puree + quinoa + snap peas spinach + harissa paste + toasted almond</i>

SEAFOOD & PASTA

SEARED SCALLOPS 32 <i>cauliflower puree + butternut squash chanterelle mushrooms + sunchoke chips + fennel fronds</i>
PAN ROASTED FRESH CATCH 36 <i>pommes puree + saffron broth charred fennel + roasted tomatoes tarragon-pistachio pesto</i>
SEARED SALMON 32 <i>braised lentils + roasted turnips + spinach beurre rouge</i>
WILD BOAR BOLOGNESE 26 <i>campanelle pasta + grated pecorino</i>
PASTA ALLA NORMA 22 <i>rigatoni pasta + tomato sauce + fresno chilis castelvetro olives + charred eggplant burrata + basil</i>
LOBSTER PAPPARDELLE ✱ 28 <i>oven roasted tomatoes + spinach + corn chili flake + sherry cream + breadcrumbs</i>

SIDES & SALADS

CREMINI MUSHROOMS 8 <i>white wine & garlic</i>	WEDGE SALAD 14 <i>baby iceberg lettuce + roasted tomatoes + blue cheese crispy prosciutto + chives + creamy herb vinaigrette</i>
TRUFFLE POTATOES 9 <i>marble potatoes + truffle crème fraiche + parmesan</i>	KALE SALAD 13 <i>roasted butternut squash + farro + apple-honey vinaigrette + pepitas</i>
MAC 'N' CHEESE ✱ 9 <i>applewood smoked bacon + manchego jack + parmesan</i>	POMEGRANATE SALAD 14 <i>pickled persimmon + pomegranate seeds mixed greens + maple-sherry vinaigrette toasted hazelnuts</i>
CHARRED BROCCOLINI 8 <i>garlic + chili flake + sea salt</i>	
HARISSA CAULIFLOWER 8 <i>harissa paste + lemon</i>	
ROASTED BABY CARROTS 8 <i>chimichurri rojo</i>	
BREAD & BUTTER 4	

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