

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>
LAMB SAUSAGE 16 <i>curried lentils + housemade lamb merguez pickled red onion + cilantro cucumber yogurt sauce</i>	GLAZED PORK BELLY 16 <i>apple-honey glaze + cornbread pudding spinach + chicharrones</i>	BURRATA PANZANELLA 15 <i>green garlic pesto + heirloom tomatoes + mint basil + sourdough + balsamic vinaigrette</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>	STEAK TARTARE 16 <i>charred scallions + pickled daikon + radish dijon + kimchee sauce + egg yolk black pepper sesame cracker</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 + oven roasted tomatoes blue cheese + crispy prosciutto + chives creamy herb vinaigrette</i>
TRUFFLE POTATOES 9 <i>marble potatoes + truffle crème fraiche + parmesan</i>	ARUGULA SALAD 13 <i>roasted corn + grapefruit + avocado + snap peas roasted tomato vinaigrette + pecorino</i>
MAC 'N' CHEESE ✱ 9 <i>applewood smoked bacon + manchego + jack parmesan + garlic + shallots + bread crumbs</i>	GRILLED PEACH SALAD 14 <i>radicchio + frisee + raspberries + raspberry roquefort vinaigrette + candied pecans + blue cheese</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 4% 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