

RUSTIC ROOT

STARTERS

FIRECRACKER SHRIMP *	14	CALAMARI	14	MEATBALLS *	12
<i>sriracha aioli + spicy sweet mango drizzle espelette</i>		<i>crispy calamari + gremolata sauce</i>		<i>bison & pork + whiskey sauce + parmesan</i>	
LAMB SAUSAGE	16	GLAZED PORK BELLY	16	BURRATA PANZANELLA	15
<i>curried lentils + housemade lamb merguez pickled red onion + cilantro cucumber yogurt sauce</i>		<i>apple-honey glaze + cornbread pudding spinach + chicharrones</i>		<i>green garlic pesto + heirloom tomatoes + mint basil + sourdough + balsamic vinaigrette</i>	
TERIYAKI SALMON POKE	15	HARISSA SHRIMP & GRITS	18	STEAK TARTARE	16
<i>shallots + house made teriyaki green onion + avocado + taro chips</i>		<i>creamy grits + harissa paste + sherry wine snap peas + flageolet beans bread crumbs</i>		<i>charred scallions + pickled daikon + radish dijon + kimchee sauce + egg yolk black pepper sesame cracker</i>	

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*pâté de campagne + pork rillettes + artisan meat & cheese + cornichons
pickled red onion + mustard + preserves + marinated olives + house made scali bread*

MEATS

BRAISED PORK CHEEKS	28
<i>parsnip ginger puree + sautéed greens pearl onions + cherry demi sauce</i>	
LAMB T-BONE	36
<i>calabrian roasted marble potatoes braised mustard greens + garlic soubise + gremolata</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>green garlic mashed potatoes + grilled gem lettuce smoked chicken jus</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 SCALLOP ORZOTTO	32
<i>orzo pasta + asparagus + shiitake mushrooms pancetta lardons + meyer lemon beurre blanc</i>	
PAN ROASTED FRESH CATCH	36
<i>posole broth + hominy + cabbage marble potatoes + radish + jalapeño + cilantro</i>	
SEARED SALMON	32
<i>zucchini puree + summer vegetable succotash pommes allumette</i>	
WILD BOAR BOLOGNESE	26
<i>campanelle pasta + grated pecorino</i>	
PASTA ALLA NORMA	22
<i>rigatoni pasta + tomato sauce + fresno chilis castelvetrano 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	WEDGE SALAD	14
<i>white wine & garlic</i>		<i>baby iceberg lettuce + oven roasted tomatoes blue cheese + crispy prosciutto + chives creamy herb vinaigrette</i>	
TRUFFLE POTATOES	9	ARUGULA SALAD	13
<i>marble potatoes + truffle crème fraiche + parmesan</i>		<i>roasted corn + grapefruit + avocado + snap peas roasted tomato vinaigrette + pecorino</i>	
MAC 'N' CHEESE *	9	GRILLED PEACH SALAD	14
<i>applewood smoked bacon + manchego + jack parmesan + garlic + shallots + bread crumbs</i>		<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>			
HOUSEMADE SCALI BREAD & GARLIC 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