

RUSTIC BRUNCH

BREAKFAST MENU

TWO EGGS

two eggs any style + breakfast potatoes + toast
choice of: canadian bacon + house made sausage + bacon

BREAKFAST SANDWICH

sunny side up egg + housemade sausage patty + jarslberg swiss
mustard aioli + arugula + brioche bun + breakfast potatoes
substitute beyond burger patty \$2

PORK BELLY FRIED RICE

crispy pork belly + kimchi + furikake + two eggs any style

14

14

15

AVOCADO TOAST

toasted activated charcoal sourdough + smashed avocado
goat cheese + applewood smoked bacon + pickled red onion
espelette + hardboiled egg + mixed greens + sambal oelek vinaigrette

ACAI BOWL

banana + granola + fresh berries

BRAISED CHICKEN VERDE

tomatillo salsa + fried tortilla + creme fraiche + cotija + cilantro
red onion + two eggs any style

13

12

12

Scrambles 15

PHILLY CHEESESTEAK

shaved steak + caramelized onion + bell pepper
mushroom + american cheese + breakfast potatoes + toast

HARVEST

roasted butternut squash + brussels sprouts + sage
goat cheese + breakfast potatoes + toast

Eggs Benedict

TRADITIONAL 15

poached egg + canadian bacon + hollandaise + sourdough english muffin + breakfast potatoes

PORK BELLY 15

poached egg + creole mustard hollandaise + waffle + arugula + maple vinaigrette
breakfast potatoes

SWEET & SAVORY

BUTTERMILK PANCAKES 14

maple syrup + butter
add chocolate chips or blueberries \$2

MONKEY BOARD 16

crumbonone + caramel drizzle + powdered sugar

LUNCH MENU

choice of: house chips + side salad + tomato soup + parmesan fries

RUSTIC BURGER

grass fed beef + house made bacon jam
mustard aioli + lettuce + tomato + aged cheddar
caramelized onions + brioche bun
add sunny side up egg \$2

20

FRIED CHICKEN SANDWICH

buttermilk brined chicken breast + iceberg lettuce
bread & butter pickles + lemon thyme aioli + brioche bun
add bacon \$2

16

BEYOND BURGER

lettuce + tomato + veg 'n' out sauce + vegan cheddar + brioche bun

18

TUNA MELT

albacore tuna + red onion + oven roasted tomatoes
aged cheddar + toasted sourdough

15

BLACKENED SALMON SANDWICH

lemon thyme aioli + crispy pancetta + butter lettuce
pickled red onion + ciabatta

19

RUSTIC GRILLED CHEESE

aged goat + cheddar + brie + dijon mustard quince paste
sherry roasted onions + oven roasted tomatoes + pain de mie

15

MUSHROOM "BLT" (v) 18

slow roasted portabella mushroom + arugula + oven roasted tomatoes + avocado + vegenaise + french bread

SALADS

KALE CAESAR SALAD

baby kale + grated pecorino + oven roasted tomatoes
pine nuts + sourdough croutons + house caesar
add roasted chicken \$4

14

WEDGE

baby iceberg lettuce + oven roasted tomatoes
blue cheese + crispy prosciutto + chives
creamy herb vinaigrette

15

ROASTED BEET SALAD

red & gold beets + spinach + tangerine + avocado
toasted almonds + goat cheese + honey dijon vinaigrette

15

SIDES

2 EGGS

4

3 STRIPS BACON, HOUSE MADE SAUSAGE PATTY, OR CANADIAN BACON

5

BREAKFAST POTATOES

4

TOAST

3

SEASONAL FRUIT

8

SIDE PANCAKE

6

COFFEE DRINKS

COFFEE

3

ESPRESSO

4

AMERICANO

4

JUICES

4

orange + cranberry

pineapple + grapefruit

RUSTIC BRUNCH

BUBBLES & BRUNCH

BUBBLES & BERRIES TRAYS:

served with assortment of fresh berries
three fruit purées
three fruit juices

Campo Viejo Cava 40
Two bottle tray \$65

Mumm Napa Brut 58
Two bottle tray \$106

Conundrum Rosé 58
Two bottle tray \$106

Moët & Chandon Imperial Brut 120
Two bottle tray \$230

Dom Pérignon 2009 Brut 360
Two bottle tray \$710

Perrier-Jouët Grand Brut 96
Two bottle tray \$182

BRUNCH COCKTAILS

SMOKE & MIRRORS

whistlepig rye ♦ apple brandy ♦ agave ♦ lime juice
smoked with applewood smoke chips tableside

PEAR OF CROWNS

crown royal ♦ st. george pear ♦ egg white ♦ honey
lemon ♦ simple

BURNING EMBER

bulleit ♦ angostura bitters ♦ orange ♦ ginger
honey ♦ lemon

THY NEIGHBOR'S HEART

los vecinos mezcal ♦ cucumber ♦ aloe vera liqueur
egg white ♦ lemon ♦ agave ♦ lavender

STRAWBERRY BERET

ketel one ♦ strawberry ♦ basil ♦ cranberry ♦ fresh lime
egg white ♦ triple sec

THE SCOTTISH LASSIE

hendrick's ♦ cucumber ♦ simple syrup ♦ framboise ♦ lime

20

BASIL AND BARREL

buffalo trace ♦ passion fruit puree ♦ organic agave
lemon juice ♦ basil

13

SPANISH SUNRISE

cazadores blanco ♦ lavender ♦ lime juice ♦ tonic

14

WINTER PARADISE

bacardi superior ♦ simple ♦ fresh lime ♦ fresh pineapple
coconut cream ♦ triple sec ♦ activated charcoal

THE BOOTSTRAPPED DAME

tito's ♦ prosecco ♦ peach bitters ♦ lichi-li ♦ orgeat ♦ lemon

13

THE BENEFACTOR

glendalough irish whiskey ♦ ginger beer ♦ angostura bitters
lemon ♦ simple

14

RUSTIC OLD FASHIONED

rustic root's woodford reserve batch #5 ♦ angostura bitters
amaro nonino ♦ giffard banana liqueur

13

SANGRIA

cava ♦ empress ♦ brandy ♦ pomegranate ♦ cinnamon
black tea

13

13

13

14

12

14

14

Frozen Arctic Mule

our own proprietary blend of svedka vodka ♦ barrows intense ginger ♦ mint.

Served as a Slushy

Bloody Marys & More 13

PICK YOUR STYLE

RUSTIC MARY

bacon salt rim ♦ lime juice
bloody mary mix

SPICY MARY

tajin rim ♦ habanero bitters
cucumbers ♦ jalapeño
bloody mary mix

PICKLED MARY

salted rim ♦ pickle juice
bloody mary mix

RUSTIC MICHELADA

tajin rim ♦ corona ♦ clamato
habanero bitters ♦ lime juice

PICK YOUR LIQUOR

Choose one: TITO'S VODKA, LOS VECINOS MEZCAL, GHOST SPICY TEQUILA, CAZADORES TEQUILA