

RUSTIC ROOT

APPS

MAC 'N' CHEESE 14

applewood smoked bacon + gouda + jack
parmesan + garlic + shallots + breadcrumbs

SALMON TARTARE 17

shallots + house made teriyaki + green onion
avocado + sesame cracker

BURRATA 16

heirloom tomato salad + burrata
extra virgin olive oil + basil + fried bread

HUMMUS 12

roasted garlic hummus + fried chickpeas
lemon oil + house made pita chips

TRUFFLE FRIES 13

white truffle oil + parmesan cheese
parsley + black garlic aioli

CALAMARI 14

crispy fried calamari + lemon herb aioli

RUSTIC BOARD 22

chef's choice of artisan meats & cheeses

cornichons + pickled red onion + dijon mustard + marinated olives

MAINS

RFC SANDWICH 16

buttermilk fried chicken breast + dill pickles
lemon + thyme aioli + iceberg lettuce
brioche bun + parmesan fries

KALE CAESAR SALAD 14

baby kale + oven roasted tomatoes
grated pecorino + toasted pine nuts
sourdough croutons + house caesar

WEDGE SALAD 15

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

GORGONZOLA PASTA 22

campanella pasta + gorgonzola cream sauce
roasted mushrooms + oven roasted tomatoes
spinach + walnuts

ADD Ons: *Chicken \$8 Salmon \$12 Flat Iron \$15*

STEAK & FRITES 32

prime flat iron steak + porcini and sherry butter
crispy parmesan fries + black garlic aioli

LOBSTER PAPPARDELLE 30

oven roasted tomatoes + spinach + corn
chili flake + sherry cream + breadcrumbs

SWEET & SPICY SALMON 33

okinawan potato puree + sautéed spinach
roasted butternut squash + peas + pickled
mustard seeds

BRAISED SHORT RIB 28

braised short rib + horseradish mashed + carrot
pearl onion + mushroom + red wine demi
gremolata

RUSTIC FLATBREAD 15

chef's daily specialty

SWEET

CHOCOLATE POT DE CRÈME 11

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Wi-Fi AVAILABLE // #RUSTICROOT // #RMDGROUP

Executive Chef **Marcel Childress**

Effective January 2017, we have implemented a 5% 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.

RUSTIC ROOT

COCKTAILS

SMOKE & MIRRORS

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

20

BASIL AND BARREL

basil hayden ♦ passion fruit puree ♦ organic agave
lemon juice ♦ basil

13

PEAR OF CROWNS

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

13

SPANISH SUNRISE

cazadores blanco ♦ lavender ♦ lime juice ♦ tonic

13

BURNING EMBER

jack daniel's ♦ angostura bitters ♦ orange ♦ ginger
honey ♦ lemon

14

WINTER PARADISE

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

13

THY NEIGHBOR'S HEART

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

13

THE BOOTSTRAPPED DAME

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

14

STRAWBERRY BERET

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

14

THE BENEFACTOR

jameson ♦ ginger beer ♦ angostura bitters
lemon ♦ simple

12

THE SCOTTISH LASSIE

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

13

RUSTIC OLD FASHIONED

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

14

SANGRIA

campo viejo cava ♦ glendalough gin ♦ brandy ♦ pomegranate
cinnamon black tea

14

Frozen Arctic Mule

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

Served as a Slushy

BOTTLES & CANS

Acai Berry Hard Kombucha by Juneshine (16 oz) **9**
hard kombucha - organic blueberries and acai coupled
together for a berry forward flavor and a subtle earthiness

2 Town Bright Cider **9**
Corona **8**

Dos XX **8**
Coors Light **7**

Blood Orange Mint Hard Kombucha by Juneshine (16 oz) **9**
hard kombucha - farm-fresh blood oranges from temecula, ca
and a hint of organic mint

Heineken **8**
Michelob Ultra **7**

Guinness **8**
Sculpin IPA **9**

WHISKEY

AUCHENTOSHAN 12YR **14**
BALVENIE 12YR DOUBLEWOOD **15**
BALVENIE 14YR CARIBBEAN CASK **21**
BALVENIE 15YR OLD SHERRY CASK **31**
BALVENIE 17YR DOUBLEWOOD **40**
BALVENIE 21YR PORTWOOD **60**
DALMORE 12YR **14**
DALMORE 15YR **28**
DALMORE KING ALEXANDER III **48**
DEWAR'S WHITE **13**
GLENFIDDICH 12YR **15**
GLENFIDDICH 14YR BOURBON BARREL **16**
GLENFIDDICH 15YR SOLERA RESERVE **17**

GLENFIDDICH 18YR SMALL BATCH RESERVE **26**
GLENFIDDICH FIRE & CANE **17**
GLENLIVET 12YR **14**
GLENLIVET 15YR **28**
GLENMORANGIE 18YR **20**
HIGHLAND PARK 12YR **14**
LAGAVULIN 16YR **17**
LAPHROAIG 10YR **14**
MACALLAN 12YR **15**
MACALLAN 15YR **22**
MACALLAN 18YR **48**
MACALLAN 25YR **195**
MACALLAN RARE CASK **40**
OBAN 14YR **17**

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DRAFTS

Stone Delicious IPA by Stone Brewery - 7.7% <i>gluten reduced, citrusy IPA with lemon drop & el dorado hops</i>	9	Cucumber Crush by 10 Barrel Brewing- 5% <i>sour base with a cucumber finish</i>	8
Revolver by BNS Brewing and Distilling Co. - 6.5% <i>west coast ipa - hop forward with a clean dry finish and citrus notes *gold medal winner at the great american beer festival</i>	9	Spacedust IPA by Elysian Brewing- 8.2% <i>sweet upfront and strongly bitter on the finish, hops evoke peach, orange, and mango, with orange, pine, and lemon aromas</i>	9
Blood Orange IPA by Latitude 33 - 7.3% <i>west coast ipa - infused with blood orange and a tropical bitterness that is well balanced and refreshing</i>	9	Salty Crew Blonde by Coronado Brewing Blonde Ale 4.5% <i>crisp, versatile, and refreshing</i>	7
Harland Hazy IPA by Harland Brewing- 6.5% <i>new england IPA- smooth and creamy mouthfeel from oats and wheat, with citrus, gooseberry, and hints of white wine aromas</i>	8	Windansea Wheat by Karl Strauss - 5.1% <i>bavarian hefeweizen - hazy & unfiltered with aromas of banana & clove with a bitter finish *won 11 awards, including 1st place at great american beer festival</i>	8
California Kolsch by Ballast Point - 5.2% <i>german-style pale ale - smooth, bright notes of spiced honey, biscuits, and fruit</i>	8	Mango Cart Wheat Ale by Golden Road Brewing- 4% <i>light wheat ale bursting with lots of fresh mango flavor and aroma, finishing crisp and refreshing</i>	8
.394 by Alesmith Brewing Company - 6.2% <i>pale ale - american hops with a slight bitterness & a malty finish</i>	8	Bud Light - 4.2% <i>lager - premium hop varieties provide aromas of grain with a crisp finish</i>	6
Drink This or the Bees Die "Honey Ale" <i>by Duckfoot Brewing - 6.9% honey ale - honey aroma and flavors with a nice dry finish *a portion of proceeds will be donated to planet bee foundation</i>	8	Stella Artois - 5% <i>belgian lager - bitter hoppy flavor with a refreshing crisp finish</i>	7
Cali Creamin' Creamsicle Vanilla <i>by Mother Earth Brewing - 5% orange vanilla cream ale - hints of vanilla and a distinct citrus cream flavor that finishes slightly sweet</i>	8	Modelo Especial - 4.5% <i>pilsner style mexican lager - light hop character with a well balanced taste with honey aromas</i>	7

WINE

SPARKLING

	glass	bottle
CAMPO VIEJO <i>Cava Brut Reserva - NV, Spain</i>	9	34
CA' BOLANI <i>Prosecco - NV, Veneto, Italy</i>	9	34
CONUNDRUM ROSÉ <i>Sparkling Rosé - 2017, California</i>	13	48
MUMM NAPA <i>Sparkling Brut Reserve - NV, Napa Valley California</i>	13	48
TAITTINGER <i>Champagne Brut - NV, Reims, France</i>	-	85
MOËT & CHANDON IMPERIAL BRUT <i>Champagne Brut - NV, Epernay, France</i>	20	110
DOM PERIGNON <i>Champagne Brut - 2009, Epernay, France</i>	-	340

WHITE WINE

	glass	bottle
THE PALM <i>Rosé - 2018, Provence, France</i>	10	36
PIERRE SPARR <i>Riesling - 2017, Alsace, France</i>	12	44
SARTORI <i>Pinot Grigio - 2018, Friuli-Venezia Giulia, Italy</i>	10	38
KIM CRAWFORD <i>Sauvignon Blanc - 2018, Marlborough, New Zealand</i>	12	44
CAKEBREAD <i>Sauvignon Blanc - 2017, Napa Valley, California</i>	-	80
BLINDFOLD <i>Chardonnay / Viognier / Roussanne / Marsanne Grenache Blanc / Semillon / Riesling - 2017, California</i>	14	52
FRANCIS COPPOLA DIAMOND <i>Chardonnay - 2017, Monterey, California</i>	10	35
SONOMA CUTRER <i>Chardonnay - 2018, Russian River Ranches, Sonoma Coast, CA</i>	14	50
THE SNITCH <i>Chardonnay - 2017, California</i>	-	70

RED WINE

	glass	bottle
Z. ALEXANDER BROWN <i>Pinot Noir - 2017, California</i>	10	36
BELLE GLOS "LAS ALTURAS" <i>Pinot Noir - 2017, California</i>	-	80
QUERCETO <i>Sangiovese - 2017, Chianti Classico, Tuscany Italy</i>	11	40
MELEE <i>Grenache - 2016, California</i>	17	75
EMMOLO <i>Merlot - 2016, Rutherford, California</i>	-	85
SALDO <i>Zinfandel - 2017, California</i>	14	52
THE ARSONIST <i>Petit Verdot / Malbec / Cabernet Sauv- 2016, Dunnigan Hills, California</i>	13	48
LA POSTA <i>Malbec - 2017, Mendoza, Argentina</i>	10	36
SUBSTANCE <i>Cabernet Sauvignon - 2017, Columbia Valley, Washington</i>	12	44
JUSTIN <i>Cabernet Sauvignon - 2017, Paso Robles, California</i>	-	62
AUSTIN HOPE <i>Cabernet Sauvignon - 2017, Paso Robles, California</i>	-	158
CAYMUS <i>Cabernet Sauvignon - 2017, Napa Valley, California</i>	-	220
QUPE <i>Syrah - 2016, Central Coast, California</i>	13	48
CHATEAU HAUT BEAUSÉJOUR <i>Cabernet Sauv / Merlot / Petit Verdot - 2015, Bordeaux, France</i>	-	120
OPUS ONE <i>Cabernet Sauv / Petit Verdot / Cabernet Franc Merlot Malbec - 2014, Napa Valley, California</i>	-	450