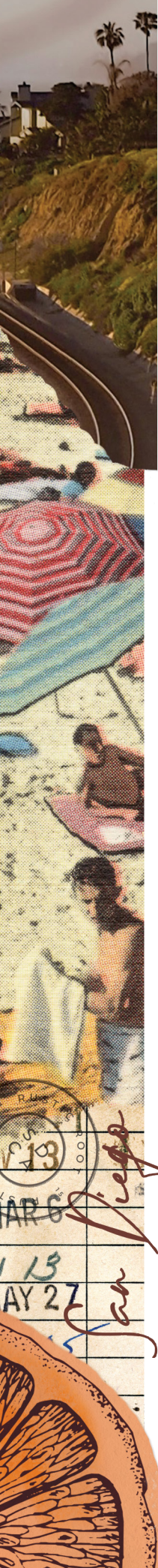


BRUNCH



Bubbles and Berries	
your choice of champagne, served by the bottle with an assortment of fresh berries, three fruit purées and three fruit juices	
CAMPO VIEJO CAVA two bottle tray \$68	42
RUFFINO SPARKLING ROSÉ two bottle tray \$74	47
MUMM NAPA BRUT two bottle tray \$111	61
PERRIER-JOUËT GRAND BRUT two bottle tray \$191	101
MOËT & CHANDON IMPERIAL BRUT two bottle tray \$242	126
DOM PÉRIGNON 2009 BRUT two bottle tray \$750	378

Breakfast

RUSTIC BREAKFAST SLIDERS maple pancake buns, pork sausage, american cheese, egg, breakfast potatoes	17
RUSTIC EGG PLATE two local farm eggs any style, rustic breakfast potatoes, english muffin, arugula salad, choice of bacon or housemade sausage	15
PORK BELLY FRIED RICE crispy pork belly, kimchi, local farm sunny-side up egg, furikake, cilantro	16
CHILAQUILES braised chicken thigh, salsa verde, crispy tortilla strips, lime crème, shaved red onion, cotija, cilantro, two local farm soft-fried eggs	16
SOUTHERN CHICKEN & WAFFLES crispy bone-in chicken, belgium waffle, bourbon maple syrup	20
AVOCADO TOAST toasted french bread, smashed avocado, candied serrano pickled shallots, everything spice, crispy capers add 2 local farm poached eggs +3, smoked salmon +4, bacon +2	14

STEAK & EGGS 8oz prime bavette, two local farm eggs over easy, rustic breakfast potatoes	35
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YANKEE POT ROAST HASH slow braised pot roast, marbled potatoes, charred peppers, caramelized onion, grilled corn, two local farm poached eggs, chipotle hollandaise, cilantro	22
APPALACHIAN BISCUITS & GRAVY andouille sausage gravy, housemade biscuits, sunny-side up local farm eggs	16
GARDEN EGG WHITE FRITTA baby kale, peas, zucchini, asparagus, avocado, feta mint pesto, artisan salad	16

Add-ons	
CRISPY BACON	4
SHAVED VIRGINIA COUNTRY HAM	4
HOUSEMADE SAUSAGE	5
CHICKEN APPLE SAUSAGE LINKS	5

RUSTIC ROOT

Eggs Benedict english muffin, mustard hollandaise, arugula, rustic breakfast potatoes	
PULLED PORK cilantro, smoked paprika	17
VIRGINIA HAM shaved country ham, smoked paprika	17



Sweet and Savory

GOIN' BANANAS PANCAKE PARFAIT mini buttermilk pancakes, banana mousse pudding, caramelized banana, fresh berries, white chocolate, warm caramel sauce	15
BOURBON VANILLA FRENCH TOAST thick cut english muffin, macerated strawberries, mascarpone cream, real maple syrup	16
DEATH BY CHOCOLATE PANCAKES nutella chocolate ganache, marshmallow meringue	15
BUTTERMILK PANCAKES maple syrup, butter	13
BLUEBERRY PANCAKES fresh blueberries, bourbon blueberry vanilla compote	15

Lunch

RUSTIC BURGER white cheddar, bacon jam, mustard aioli, sunny side up egg, romaine lettuce, brioche bun, parmesan fries modifications are politely declined upgrade to truffle fries +3	22
SPICY FRIED CHICKEN SANDWICH brined chicken breast, buffalo glaze, coleslaw, dill pickles, tomato, brioche bun, parmesan fries upgrade to truffle fries +3	21
BABY GEM CAESAR romaine, croutons, pecorino, classic caesar dressing add chicken +8, shrimp +10	12
ARTISAN CAESAR point Reyes blue cheese, candied almonds, chive, tarragon, mimosa vinaigrette	12



WIFI AVAILABLE - #RUSTICROOT

BRUNCH

Coffee and Tea

- RUSTIC COFFEE** 15
woodford rustic reserve bourbon, barrel smoked maple syrup, drip coffee, whipped cream, candied bacon
- LAVENDER LATTE** 9
lavender & butterfly pea, milk, espresso served as a latte or cappuchino
- RASPBERRY WHITE CHOCOLATE** 9
raspberry puree, white chocolate, milk, espresso served as a latte or cappuchino
- ICED HONEY CINNAMON SPICE** 9
monin honey, cinnamon, milk, espresso
- STRAWBERRY MATCHA LATTE** 9
matcha, strawberry puree, milk

RUSTIC ROOT

Bloody Marys and More

your choice liquor: tito's vodka, dos hombres mezcal, ghost spicy tequila, cazadores tequila

- RUSTIC MARY** 14
bacon salt rim, lime juice, bloody mary mix
- SPICY MARY** 14
tajin rim, habanero bitters, cucumbers, jalapeño, bloody mary mix
- PICKLED MARY** 14
salted rim , pickle juice, bloody mary mix
- RUSTIC MICHELADA** 14
tajin rim, corona, clamato, habanero bitters, lime juice

Classic Cocktails

- 1862 SOUR** 16
maker's mark, powdered sugar, syrup, lemon
- 1895 OLD FASHIONED** 15
elijah craig small batch, demerara syrup, angostura bitters
- 1927 MOJITO** 15
bacardi superior rum, lime, mint, effervescence
- 1938 MARGARITA** 15
real del valle, agave, lime

Rustic Originals

- THE NIGHT SHIFT** 18
knob creek, cherry vanilla tobacco syrup, lemon, walnut and cherry bitters
- RUSTIC OLD FASHIONED** 16
rustic root's woodford reserve batch no. 6, amaro nonino, giffard banana liqueur, angostura bitters
- SNOW ON THE BEACH** 15
malibu coconut rum, fernet branca, pineapple, lime, mint
- THYME OUT** 16
patrón silver, julian unfiltered apple cider, spiced agave, pear, lime, thyme

Signature Cocktails

- LAVENDER HAZE** 17
butterfly pea infused tito's, fresh lemon, lavender
- A LOVER'S FLANNEL** 16
cucumber and mint infused absolut, strawberry syrup, lemon, egg white
- PORCH SWING** 17
basil hayden's bourbon, blueberry reduction, lemon, black walnut bitters
- DIRTY COLA** 16
gentleman jack, coca-cola, vanilla, lime, cream of coconut
- KEEPING WARM** 17
cazadores blanco, producer espadin, elderflower liqueur, blackberry shrub, lime, habanero tincture
- JAVA MARTINI** 16
absolut vanilia, baileys, kahlua, simple syrup, cold brew
- BLOOD ORANGE SANGRIA** 13
red wine, blood orange, pomegranate, cinnamon, clove, honey, black tea

- THE BARISTA** 15
rustic's signature slushy - skyy espresso vodka, coffee, oat milk, caramel, prime lemon lime, topped with whipped cream

Bottle & Cans

- CORONA** 8
- COORS LIGHT** 8
- BUD LIGHT** 8
- MICHELOB ULTRA** 8
- STONE BUENAVEZA** 8
- JUNESHINE** 8
seasonal flavors

Drafts

- STELLA** 8
5% - belgian lager- stella artois
- HAZY IPA** 9
6.5% - new england IPA - harland brewing
- STONE DELICIOUS IPA** 9
7.7% - gluten reduced IPA - stone brewing
- MANGO CART** 9
4% - light wheat ale - golden road brewing
- CALI CREAMIN' CREAMSICLE VANILLA** 9
5% - orange vanilla cream ale - mother earth brewing
- BLOOD ORANGE IPA** 9
7.3% - west coast IPA - latitude 33
- MODELO ESPECIAL** 8
4.4% - mexican lager - grupo modelo
- CULTURE BREWING** 9
rotating seasonal, san diego, CA

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 20% service charge will be applied to all parties of 8 or more. The entire service charge goes to the team members providing you service today and not to management. If you have any questions about this charge, please ask to speak to a manager.