

RUSTIC ROOT



Sharables

- HOMESTYLE BUTTER BISCUITS** 8
artisanal maple pecan & charred jalapeño butter
- MINI MARYLAND CRAB CAKE** 15
jumbo lump blue crab, charred serrano remoulade, herb salad with citrus vinaigrette
- POPCORN PORK BELLY** 15
Honey lime glazed, calabrian chimichurri, mini popcorn, cilantro
- WAGYU MEATBALLS** 12
roasted garlic mashed potatoes, bourbon cream sauce, micro basil, shaved reggiano
- ROASTED BRUSSELS SPROUTS** 10
shaved parmesan, garlic butter, spicy honey vinaigrette
- CAST IRON SKILLET CORNBREAD** 9
cheddar & roasted jalapeno chili, spiced honey, artisanal maple pecan & charred jalapeño butter
- IDAHO TRUFFLE FRIES** 11
white truffle oil, parmesan, parsley, truffle aioli
- BACON MAC 'N CHEESE** 14
applewood smoked bacon, creamy four cheese sauce, toasted breadcrumbs

Salads

- BABY GEM CAESAR** 12 / 16
romaine, croutons, pecorino, classic caesar dressing
add chicken +8, shrimp +10
- ARTISAN LETTUCE** 12 / 16
point Reyes blue cheese, candied almonds, chive, tarragon, mimosa vinaigrette
add chicken +8, shrimp +10
- ROASTED & MARINATED BEETS** 16
charred kale, cherve crema, chive, toasted hazlenut vinaigrette



Nightly Features

SUNDAY TV DINNER NIGHT
chef's weekly tv dinner for \$19.60 & all your favorite retro jams

HALF PRICED WINE WEDNESDAY
half off select bottles of wine plus \$4 desserts

LIVE MUSIC & MARTINIS THURSDAY
prime rib special combined with live music and \$10 martinis

HAPPY HOUR
tuesday - friday: 5-7pm & saturday: 3pm - 7pm
food features plus half off drafts & well cocktails and \$8 wines by the glass

ENJOY RUSTIC ROOT AT HOME
Family take-out meals including our signature Rustic Fried Chicken, New England Steak Tips, and Chicken Pot Pies are available seven nights a week. Easily place your order online for either pick-up or delivery.

Seafood and Pasta

ROASTED ATLANTIC SALMON 31
roasted summer squash, sweet & sour eggplant, black olive & caper vinaigrette, micro arugula, caperberry

LOBSTER PAPPARDELLE 36
pappardelle pasta, oven roasted tomatoes, spinach, corn, chili flake, sherry cream, breadcrumbs, espelette, preserved lemon, basil

WILD BOAR BOLOGNESE 23
mezzi rigatoni, rich & savory tomato sauce, parmesan reggiano, fresh basil

Meat and Birds

CHICKEN POT PIE 22
red wine braised brisket, potatoes, carrot, puffed pastry, served with farmers greens

RUSTIC BURGER 21
american cheese, bacon jam, mustard aioli, sunny side up egg, sweet gem lettuce, brioche bun, served with fries

SAGE BRINED BONE IN PORK CHOP 36
crisp marble potatoes, pancetta, cilantro, ver jus reduction

FILET FRITES 49
8oz grilled filet mignon, blue cheese butter, parmesan fries, pickled onions, garlic aioli, sub truffle fries +\$3

NEW ENGLAND STEAK TIPS 27
marinated bavette, rice pilaf

"RFC" RUSTIC FRIED CHICKEN 25
buttermilk brined, cheddar & roasted chile cornbread, coleslaw, housemade hot sauce

28 DAY DRY AGED RIBEYE 65
table smoked 16oz creekstone farm, potato pave, sherry roasted onions, cabernet reduction

DINNER

Dessert

SIGNATURE SUNDAE CART 14
three scoops of hand-spun ice cream & unlimited toppings
served tableside

BANANA PUDDING 9
whipped banana, vanilla wafers, whipped cream

CHOCOLATE POT DE CRÈME 9
dark chocolate, sea salt, whipped cream, chocolate pearls

CARROT CAKE 12
four layer spiced carrot cake, housemade cream cheese frosting, crushed walnuts

CAST IRON COOKIE 16
perfect for sharing
warm chocolate chip & heath bar cookie topped with vanilla ice cream & caramel sauce

Procedure: Mix ingredients 1 to 5 and blend in wrapper and set aside. Boil stock and sea cucumber. Add vegetables and let boil some more sea season.

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Use par chicken stock ahead of time

Use pecho and pork very thin -

Boil carrots 5 min. before serving.