

SEATED MENU A
\$79 PER PERSON

RUSTIC ROOT

Appetizers *(shared)*

WAGYU MEATBALLS

whipped ricotta, tomato sugo, torn basil,
shaved reggiano, baguette

FIRECRACKER SHRIMP

sriracha aioli, sweet and spicy mango sauce,
espelette

BACON MAC & CHEESE

applewood smoked bacon, creamy four cheese sauce,
toasted breadcrumbs

Salad *(shared)*

BABY GEM CAESAR SALAD

romaine, croutons, pecorino, classic caesar dressing

Entrée *(choice of)*

"RFC" RUSTIC FRIED CHICKEN

buttermilk brined chicken, butter biscuit, creamed corn,
housemade hot sauce

ROASTED ATLANTIC SALMON

butternut squash, red quinoa, swiss chard, pepitas crunch,
whipped labneh

WILD BOAR BOLOGNESE

rigatoni, rich & savory tomato sauce, parmesan reggiano,
fresh basil

Dessert

CHOCOLATE POT DE CRÈME

dark chocolate, sea salt, whipped cream, chocolate pearls

Menus are subject to change due to seasonality. Vegetarian and vegan options available on request.
A 20% service charge will be added 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.

RUSTIC ROOT

Shareable Sides

HOMESTYLE BUTTER BISCUITS 8

artisanal maple pecan & charred jalapeno butter

IDAHO TRUFFLE FRIES 11

white truffle oil, parmesan, parsley, truffle aioli

CAST IRON CORNBREAD 9

cheddar & roasted jalapeno chili, spiced honey, artisanal maple pecan & charred jalapeño butter

BACON MAC & CHEESE 14

applewood smoked bacon, creamy four cheese sauce, toasted breadcrumbs

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SEATED MENU B
\$89 PER PERSON

RUSTIC ROOT

Appetizers *(shared)*

WAGYU MEATBALLS

whipped ricotta, tomato sugo, torn basil,
shaved reggiano, baguette

FIRECRACKER SHRIMP

sriracha aioli, sweet and spicy mango sauce,
espelette

BACON MAC & CHEESE

applewood smoked bacon, creamy four cheese sauce,
toasted breadcrumbs

Salad *(shared)*

BABY GEM CAESAR SALAD

romaine, croutons, pecorino, classic caesar dressing

Entrée *(choice of)*

LOBSTER PAPPARDELLE

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

FILET FRITES

served medium rare - 8oz grilled filet mignon,
blue cheese butter, parmesan fries, pickled onions,
garlic aioli

PAN ROASTED DUCK BREAST

vanilla bean glaze, carrot-ginger puree, melted fennel
hazelnut granula, juniper, orange reduction

Dessert

CHOCOLATE POT DE CRÈME

dark chocolate, sea salt, whipped cream,
chocolate pearls

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RUSTIC ROOT

Shareable Sides

HOMESTYLE BUTTER BISCUITS 8

artisanal maple pecan & charred jalapeno butter

ROASTED BRUSSELS SPROUTS 12

shaved parmesan, garlic butter, spicy vinaigrette

IDAHO TRUFFLE FRIES 11

white truffle oil, parmesan, parsley, truffle aioli

CAST IRON CORNBREAD 9

cheddar & roasted jalapeno chili, spiced honey, artisanal maple pecan & charred jalapeño butter

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