

SEATED MENU A  
\$65 PER PERSON

## RUSTIC ROOT

### Appetizers *(shared)*

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#### WAGYU MEATBALLS

roasted garlic mashed potatoes, bourbon cream sauce, micro basil, shaved reggiano

#### ROASTED & MARINATED BEETS

charred kale, whipped ricotta, chive, toasted hazlenut vinaigrette

#### BACON MAC & CHEESE

applewood smoked bacon, creamy four cheese sauce, toasted breadcrumbs

### Salad *(shared)*

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#### BABY GEM CAESAR SALAD

romaine, croutons, pecorino, classic caesar dressing

### Entrée *(choice of)*

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#### RUSTIC BURGER

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

#### "RFC" RUSTIC FRIED CHICKEN

buttermilk brined, cheddar & roasted chile cornbread, coleslaw, housemade hot sauce

#### ROASTED ATLANTIC SALMON

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

### Dessert

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#### CHOCOLATE POT DE CRÈME

dark chocolate, sea salt, whipped cream, chocolate pearls

A 20% service charge and all applicable taxes will be added to all food & beverage charges. Menus are subject to change due to seasonality.  
Vegetarian and vegan options available on request.

SEATED MENU B  
\$89 PER PERSON

## RUSTIC ROOT

### Appetizers *(shared)*

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#### WAGYU MEATBALLS

roasted garlic mashed potatoes, bourbon cream sauce, micro basil, shaved reggiano

#### ROASTED & MARINATED BEETS

charred kale, whipped ricotta, chive, toasted hazlenut vinaigrette

#### ROASTED BRUSSELS SPROUTS

pancetta, crispy leaves, sherry sweet & sour

### Salad *(shared)*

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#### BABY GEM CAESAR SALAD

romaine, croutons, pecorino, classic caesar dressing

### Entrée *(choice of)*

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#### 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

#### SAGE BRINED BONE IN PORK CHOP

crisp marble potatoes, pancetta, cilantro, ver jus reduction

### Dessert

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#### 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 10

pancetta, crispy leaves, sherry sweet & sour

### IDAHO TRUFFLE FRIES 11

white truffle oil, parmesan, parsley, truffle aioli

### MASHED POTATOES 10

yukon potatoes, butter, roasted garlic

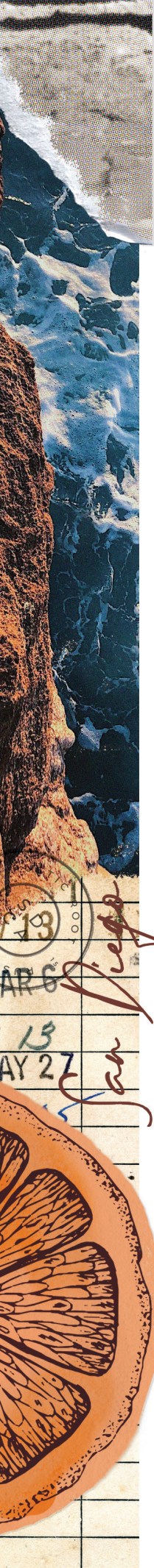
### CHEDDAR & ROASTED CHILE CORNBREAD 9

spiced honey, garlic & herb butter

### BACON MAC & CHEESE 14

applewood smoked bacon, creamy four cheese sauce, toasted breadcrumbs

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SEATED BRUNCH  
MENU  
\$40 PER PERSON

## RUSTIC ROOT

### Starters

#### HOMESTYLE BUTTER BISCUITS

artisanal maple pecan & charred jalapeno butter

#### MINI FRUIT PARFAIT

vanilla spiced greek yogurt, house granola, fresh berries, mint

### Entrée *(choice of)*

#### RUSTIC EGG PLATE

two local farm eggs - served over medium, rustic breakfast potatoes, english muffin, arugula salad, choice of bacon or housemade sausage

#### BREAKFAST SANDWICH

brioche bun, arugula, housemade sausage, mustard aioli, sunny side up local egg, jarlsberg swiss, rustic breakfast potatoes

#### AVOCADO TOAST

toasted french bread, smashed avocado, candied serrano, pickled shallots, everything spice, crispy capers  
add two local farm fresh poached eggs +2  
add bacon +2

#### SPICY FRIED CHICKEN SANDWICH

brined chicken breast, buffalo glaze, coleslaw, dill pickles, tomato, brioche bun, parmesan fries

#### RUSTIC BURGER

american cheese, bacon jam, mustard aioli, sunny side up egg, romaine lettuce, brioche bun, parmesan fries  
modifications politely declined

#### ARTISAN LETTUCE

point Reyes blue cheese, candied almonds, chive, tarragon, mimosa vinaigrette

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