

# RUSTIC ROOT

## APPETIZERS

- BRIE AND HONEY TOAST** 10  
*multigrain bread + applewood smoked bacon  
walnuts + taj farm honey + avocado*
- SALMON TARTARE** 13  
*green onion + masago + sweet & spicy sauce  
ginger + papaya + avocado + shiso*
- CRAB AND BRIE EN CROUTE** 11  
*brie cheese + crab + peach jalapeno jam  
walnuts*
- ZINFANDEL BRAISED SHORT RIB** 14  
*cannellini bean puree + demi + potato straw*
- BUTTERNUT SQUASH HUMMUS** 9  
*homemade pita chips + roasted garlic bulb*
- BACON WRAPPED OPAH BELLY** 13  
*lobster cream sauce + okinawan potato chips*
- FRIED CALAMARI** 13  
*harissa aioli*
- MEATBALLS** 11  
*ground bison + pork + whiskey sauce + parmesan*
- FIRECRACKER SHRIMP** 13  
*sriracha aioli + spicy sweet mango drizzle  
espelette*
- STEAMED OXTAIL DUMPLING** 15  
*pork jus*
- STICKY PORK BELLY** 10  
*soy & brown sugar glaze + pickled daikon  
sesame seed cracker*
- SOUP DU JOUR** 8

## SALADS

- RUSTIC WEDGE** 10  
*baby iceberg + asparagus + radish + peas  
green onion + egg + bacon  
tarragon vinaigrette*
- SALAD NICOISE** 18  
*sesame seed crusted yellowtail  
haricot vert + cucumber + egg + olive  
marble potato + mixed greens  
lemon thyme vinaigrette*
- TUSCAN KALE CAESAR** 14  
*tuscan kale + grilled chicken  
oven roasted tomatoes + croutons*

## DINNER MENU

### MEATS & BIRDS

- RUSTIC FRIED CHICKEN (RFC)** 22  
*crispy free range boneless chicken breast + butter beans  
sweet potato puree + honey habanero mustard*
- RUSTIC SHEPHERD'S PIE** 22  
*braised lamb shoulder + mushroom + peas & carrots  
pearl onion + gruyere mash*
- TABLE SMOKED TOMAHAWK** 55  
*16oz prime bone-in ribeye + potato fondant  
pearl onion + red wine demi*
- DUROC DOUBLE CUT PORK CHOP** 36  
*marcel's rhubarb chutney + hickory smoked sea salt + brussel sprouts*
- OVEN ROASTED JIDORI CHICKEN** 26  
*root vegetable ragu*

### SEAFOOD & PASTA

- LOBSTER PAPPARDELLE** 25  
*oven roasted tomatoes + spinach + corn + chili pepper  
sherry cream + bread crumbs*
- SEARED SEA SCALLOPS** 28  
*porcini dusted scallops + cauliflower puree + brown beech mushroom  
tomato vinaigrette*
- CIOPPINO** 35  
*clams + mussels + scallop + spot prawn + white fish  
saffron tomato broth + corn bread crouton*
- POTATO CRUSTED SEA BASS** 30  
*quinoa + spinach + carrot ginger puree + lemon oil*
- SEASONAL VEGETABLE RISOTTO** 18  
*white truffle oil + parmesan*

### SIDES

- ROASTED ROOT VEGETABLES** 8
- MASHED POTATO** 6
- SWEET CORN PUDDING** 6
- COOL RANCH FRIES** 6
- CREAMED SPINACH** 8
- MAC AND CHEESE** 8