

Procedure:
 Mix ingredients 1 to 5 and b
 wrapper and set aside. Boil
 and sea cucumber. Add vegeta
 Let boil some more and season

add par chicken stock ahead 7 min
 dice pecho and pork very thin -
 Boil carrots 5 min. before serving.

DINNER

RUSTIC ROOT

Appetizers

- HOMESTYLE BUTTER BISCUITS** 10
 artisanal maple pecan & charred jalapeño butter
- SMOKED PORK BELLY** 16
 brandy molasses glaze, white cheddar grits
- HEIRLOOM TOMATO BURRATA** 16
 heirloom tomato salad, herb oil, aged balsamic,
 fried bread
- HOUSEMADE MEATBALLS** 15
 wild bison & duroc pork, bourbon cream sauce,
 roasted garlic mashed potatoes, shaved parmesan
 reggiano
- FIRECRACKER SHRIMP** 16
 sriracha aioli, sweet and spicy mango sauce, espelette

Salads

- add chicken +8 | shrimp +10 | salmon +12
- WATERMELON SALAD** 15
 arugula, watermelon, persian cucumber, radish, feta,
 mint, hemp seed, toasted pine nuts, citrus
 ginger vinaigrette
- BABY GEM CAESAR** 14
 romaine, croutons, pecorino, classic caesar dressing
- WEDGE SALAD** 15
 baby iceberg lettuce, oven roasted tomatoes, crispy
 bacon, blue cheese, chives, creamy herb vinaigrette

Seafood and Pasta

- LOUISIANA SHRIMP & GRITS** 29
 blackened tiger shrimp, smoked andouille sausage,
 roasted tomatoes, creamy white cheddar anson mills grits
- WILD BOAR BOLOGNESE** 27
 mezzi rigatoni, rich & savory tomato sauce, parmesan
 reggiano, fresh basil

Meat and Birds

- BONE-IN PORK CHOP** 38
 grilled broccolini, roasted sweet potato, whiskey
 cream demi glace
- FILET FRITES** 46
 8oz grilled filet mignon, blue cheese butter, parmesan
 fries, pickled onions, garlic aioli
 upgrade to truffle fries +3
- "RFC" RUSTIC FRIED CHICKEN** 24
 buttermilk brined chicken thighs, cheddar & roasted
 chile cornbread, coleslaw, housemade hot sauce
- MARY'S FREE RANGE HALF CHICKEN** 30
 roasted olives, roasted garlic pomme purée, pistachios,
 red wine demi glace

Sides

- ROASTED BRUSSELS SPROUTS** 10
 shaved parmesan, garlic butter,
 spicy vinaigrette
- IDAHO TRUFFLE FRIES** 11
 white truffle oil, parmesan, parsley,
 truffle aioli
- MASHED POTATOES** 9
 yukon potatoes, butter, roasted garlic
- CHEDDAR & ROASTED CHILE CORNBREAD** 8
 spiced honey, garlic & herb butter
- BACON MAC N' CHEESE** 13
 applewood smoked bacon, creamy four
 cheese sauce, toasted breadcrumbs

We have implemented a 5% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you have any questions about this charge please ask to speak to a manager. A 20% service charge will be applied to all parties of 8 or more. This service charge is not considered a gratuity. Your server may receive some but not all of this service charge.