



Rustic Root

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →

The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →

The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →

2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Heirloom Tomato Burrata heirloom tomato salad, garlic infused olive oil aged balsamic, fried bread	\$16.00
Rustic Board Chef's choice of artisan meats & cheeses, cornichons, pickled red onion, dijon mustard, marinated olives	\$22.00
Salmon Poke Tartare shallots, house made teriyaki, green onion, avocado, sesame cracker	\$17.00
Meatballs bison and pork, mash, whiskey sauce, parmesan	\$12.00
Rustic Flatbread Chef's daily specialty	\$15.00
Southern Corn Fritters lump crab meat, housemade tartar sauce	\$12.00
Mole Carrots olive roasted carrots, mole negro, pepitas, cilantro, cotija	\$12.00
Firecracker Shrimp sriracha aioli, spicy sweet mango drizzle, espelette	\$15.00
Scotch Egg house made sausage, soft boiled egg, pimento cheese grits, whole grain mustard	\$16.00
Pork Belly molasses glaze, corn bread pudding, creamed kale	\$16.00
Bread and Butter house made dill and cottage cheese rolls, gremolata butte , sea salt	\$9.00

Mains

ITEM	PRICE
Lobster Pappardelle pappardelle pasta, oven roasted tomatoes, spinach, corn, chili flake sherry cream, breadcrumbs, espelette	\$30.00
RFC "Rustic Fried Chicken" cheddar bacon corn bread, creamed kale, honey drizzle	\$26.00
Wild Boar Bolognese fusilli pasta, parmesan	\$27.00
Filet Frites pan roasted filet mignon, blue cheese butter, truffle fries, black garlic aioli	\$45.00
Northwest Sweet and Spicy Salmon purple potato puree, sautéed spinach, roasted cauliflower, peas pickled mustard seeds	\$33.00
Filet Frites (Mains) pan roasted filet mignon, blue cheese butter, crispy fries, black garlic aioli	\$45.00
Bone-In Pork Chop roasted vine ripened tomatoes, asparagus, whiskey bacon maple demi	\$37.00
Rustic Feast - Herb Roasted Whole Chicken truffle mashed potatoes, fried brussels sprouts with bacon, chicken jus, house made dill and cottage cheese rolls	\$55.00
Roasted Veggie Grain Bowl farro, quinoa, kale, crispy chickpeas, roasted baby carrots, sherry roasted onions, peas, feta cheese, roasted tomato vi...	\$18.00

ITEM	PRICE
Maine Seared Scallops cauliflower puree, roasted cauliflower, pomegranate grape relish cilantro, pomegranate reduction	\$36.00
Yellowtail pan seared local yellowtail, israeli couscous, avocado mousse pickled beets	\$26.00
Heirloom Tomato Spaghetti spaghetti pasta, tomato confit, green garlic puree, orange gremolata, breadcrumbs	\$21.00
Louisiana Shrimp and Grits white shrimp, mushrooms, tasso ham, scallions, aged white cheddar grits	\$26.00
Salads	
Kale Caesar Salad Baby kale, oven roasted tomatoes, grated pecorno, toasted pine nuts, sourdough croutons, house caesar	\$14.00
Wedge Salad Baby iceberg lettuce, oven roasted tomatoes, crispy prosciutto, blue cheese, chives, creamy herb vinaigrette	\$15.00
Spinach and Watermelon baby spinach, arugula, watermelon, english cucumber, cantaloup , feta cheese, green onion, citrus ginger vinaigrette	\$15.00
Dessert	
Chocolate Pot De Creme Dark chocolate, whipped cream, sea salt, chocolate pearls.	\$11.00
Sides	
Idaho Truffle Fries white truffle oil, parmesan cheese, parsley, black garlic aioli	\$11.00
Cremini Mushrooms white wine, garlic, cream. soy sauce	\$10.00
Pomme Puree yukon potatoes, butter, cream	\$8.00
Roasted Broccolini garlic, chili flakes, sea salt, caramelized onions	\$9.00
Creamed Kale parmesan, chili flakes, onion	\$10.00
Breakfast Menu	
Breakfast Sandwich sunny side up egg, housemade sausage patty, jarslberg swiss, mustard aioli, arugula, brioche bun, breakfast potatoes	\$14.00
Beyond Burger Breakfast Sandwich sunny side up egg, beyond burger patty, jarslberg swiss, mustard aioli, arugula, brioche bun, breakfast potatoes	\$16.00
Avocado Toast toasted french bread, smashed avocado, goat cheese, applewood smoked bacon, pickled red onion, espele!e, hardboiled egg,...	\$13.00

ITEM	PRICE
Acai Bowl banana, granola, fresh berries	\$12.00
Two Eggs two eggs any style, breakfast potatoes, toast, choice of: canadian bacon, house made sausage, bacon	\$14.00
Pork Belly Fried Rice crispy pork belly, kimchi, furikake, two eggs any style	\$15.00
Braised Chicken Verde tomatillo salsa, fried tortilla, creme fraiche, cotija, cilantro red onion, two eggs any style	\$12.00

Lunch Menu

ITEM	PRICE
Rustic Burger grass fed beef, house made bacon jam, mustard aioli, lettuce, tomato, aged cheddar, caramelized onions, brioche bun	\$20.00
Rustic Burger With Sunny Side Up Egg grass fed beef, sunny side up egg, house made bacon jam, mustard aioli, lettuce, tomato, aged cheddar, caramelized onion...	\$21.00
Beyond Burger lettuce, tomato, veg ‘n’ out sauce, vegan cheddar, brioche bun	\$22.00
Rustic Fried Chicken Sandwich buttermilk fried chicken breast, dill pickles, lemon thyme aioli, iceberg lettuce, brioche bun	\$16.00
Tuna Melt albacore tuna, red onion, oven roasted tomatoes, aged cheddar, toasted sourdough	\$16.00
Blackened Salmon Sandwich lemon thyme aioli, crispy pancetta , butter lettuce pickled red onion , ciabatta	\$19.00
Rustic Grilled Cheese aged goat, cheddar, brie, dijon mustard quince paste, sherry roasted onions, oven roasted tomatoes, french white bread	\$15.00
Mushroom "BLT" (v) slow roasted portabello mushroom, arugula, oven roasted tomatoes, avocado, vegenaise, french bread	\$15.00

Brunch Sides

ITEM	PRICE
Three Strips Bacon three strips bacon	\$5.00
Housemade Sausage Patty housemade sausage patty	\$5.00
Breakfast Potatoes breakfast potatoes	\$4.00
Seasonal Fruit seasonal fruit	\$8.00
Sourdough Toast	\$3.00
Wheat Toast	\$3.00
Rye Toast	\$3.00
English Muffin	\$3.00
Two Over Easy Eggs	\$4.00
Two Over Medium Eggs	\$4.00

ITEM	PRICE
Two Over Hard Eggs	\$4.00
Two Sunny Side Up Eggs	\$4.00
Two Poached Eggs	\$4.00
Two Scrambled Eggs	\$4.00
Two Over Medium Eggs (Brunch Sides)	\$4.00
Side Buttermilk Pancake single buttermilk pancake	\$6.00
Canadian Bacon canadian bacon	\$5.00

Scrambles

ITEM	PRICE
Philly Cheesecake Scramble shaved steak, caramelized onion, bell pepper, mushroom, american cheese, breakfast potatoes, toast	\$15.00
Harvest Scramble roasted butternut squash, brussels sprouts, sage, goat cheese, breakfast potatoes, toast	\$15.00

Sweet & Savory

ITEM	PRICE
Monkey Bread crumbonne, caramel drizzle, powdered sugar	\$16.00
Buttermilk Pancakes maple syrup, butter	\$14.00
Chocolate Chip Buttermilk Pancakes chocolate chips, maple syrup, butter	\$16.00
Blueberry Buttermilk Pancakes blueberries, maple syrup, butter	\$16.00

Brunch Salads

ITEM	PRICE
Kale Caesar Salad baby kale, grated pecorino, oven roasted tomatoes, pine nuts, sourdough croutons, house caesar	\$14.00
Kale Caesar Salad with Chicken chicken, baby kale, grated pecorino, oven roasted tomatoes, pine nuts, sourdough croutons, house caesar	\$19.00
Wedge Salad baby iceberg lettuce, oven roasted tomatoes, blue cheese, crispy prosciutto, chives, creamy herb vinaigrette	\$15.00
Wedge Salad with Chicken chicken, baby iceberg lettuce, oven roasted tomatoes, crispy prosciutto, blue cheese, chives, creamy herb vinaigrette	\$20.00

Eggs Benedict

ITEM	PRICE
Traditional Eggs Benedict poached egg, canadian bacon, hollandaise, sourdough english muffin, breakfast potatoes	\$15.00

Pork Belly Benedict

\$15.00

poached egg, creole mustard hollandaise, waffle, arugula, maple vinaigrette, breakfast potatoes