

  
**RUSTICO**  
 W I N T E R B R U N C H

<p><b>CREAMY TWICE BAKED POTATO &amp; CHEDDAR SOUP</b> \$8 <i>bacon, scallions</i></p> <p><b>GRILLED CAMEMBERT</b> \$13 <i>truffle honey, walnuts, baby greens, toasted brioche</i></p> <p><b>SPICY TUNA TARTARE*</b> \$13 <i>lemon oil, pine nuts, apple gastrique</i></p> <p><b>PEI MUSSELS FRA DIAVOLO</b> \$11 <i>grilled bread, chorizo</i></p> <p><b>BLUE CRAB BITES</b> \$12 <i>rustic rémoulade</i></p>	<p><b>SPINACH &amp; ARUGULA SALAD</b> \$11 <i>maple glazed Virginia ham, blue cheese, rye croutons, whole grain mustard vinaigrette</i></p> <p><b>GRILLED OR CLASSIC CAESAR</b> \$10 <i>parmesan croutons</i></p> <p><b>SALT ROASTED BEET SALAD</b> \$10 <i>goat cheese fondue, blood orange vinaigrette, pistachio dust</i></p> <p><b>BIBB LETTUCE &amp; SHAVED APPLE SALAD</b> \$10 <i>manchego cheese, honey balsamic vinaigrette, toasted pecans</i></p> <p><b>ADD TO ANY SALAD</b></p> <p>grilled chicken \$6</p> <p>grilled shrimp \$7</p>
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**CORNFLAKE CRUSTED FRENCH TOAST**  
*bananas foster sauce, vanilla cream*  
\$11

**EGGPLANT PARMESAN SANDWICH**  
*mozzarella, smoked eggplant purée, olive & fennel salad*  
\$12

**SWORDFISH CLUB**  
*bacon, chili mayo, lemon parsley chips*  
\$14

**REUBEN HASH**  
*sunny side up egg, rye toast*  
\$13

**WILD MUSHROOM & CHEDDAR QUICHE**  
*mixed green salad with bacon, pickled red onions*  
\$11

**GRILLED TALEGGIO & CHEDDAR PANINI W/ TOMATO SOUP**  
\$11  
*add bacon \$2, add maple ham \$2*

**GRILLED VEGETABLE SANDWICH**  
*carrot hummus, goat cheese*  
\$11

**B.L.T.**  
*slow roasted pork belly, sundried tomato tapenade, malted fries*  
\$11

**GRILLED DRY-AGED CHEDDAR BURGER\***  
*toasted brioche, red wine - shallot aioli, malted fries*  
\$12

**HERB & WHITE CHEDDAR BISCUITS**  
*creamy sausage gravy*  
\$10

**SHRIMP & "GRITS"**  
*country gravy, semolina polenta*  
\$13

**TUNA MELT**  
*ahi tuna salad, cheddar, lemon parsley chips*  
\$12

{ **RUSTICO PIZZA** }

**WHITE** \$14  
*provolone, pecorino, mozzarella, fresh ricotta & pesto*

**FIG & PROSCIUTTO** \$15  
*fig jam, gorgonzola, prosciutto di parma*

**DUCK CONFIT & CRACKLINS** \$16  
*brie & sautéed onions*

**ROASTED MUSHROOM** \$14  
*mushroom cream, goat cheese, sautéed spinach*

**BASIL & FRESH MOZZARELLA** \$13  
*san marzano tomato sauce*

**BBQ PIZZA** \$15  
*bbq braised pork, caramelized onions, cheddar*

**CHICKEN ALFREDO** \$15  
*creamy garlic sauce, broccoli rabe*

**SPINACH** \$14  
*provolone, mozzarella, fontina, parmesan*

**ITALIAN SAUSAGE (OR) PEPPERONI** \$15  
*roasted peppers, mozzarella & smoked tomato sauce*

**CHICK PEA CRUST (GLUTEN FREE)**  
*any style from above*

{ **\$2 TOPPINGS** }

Pepperoni | Italian Sausage | Bacon | Ricotta Cheese | Goat Cheese | Feta Cheese  
 Maytag Bleu Cheese | Brie | Roasted Mushrooms | Sautéed Onions | Garlic Confit | Roasted Peppers | Broccoli Rabe  
 Basil Pesto | Kalamata Olives | Spinach Mix | San Marazano Tomato Sauce | Smoked Tomato Sauce  
 Duck Confit, BBQ Pork, Prosciutto or Fire Roasted Chicken \$3

( 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE FOR YOUR CONVENIENCE )

\*ITEM MAY CONTAIN RAW INGREDIENTS. IN ADDITION, SOME ITEMS ON THIS MENU ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.