



RUSTICO

• BALLSTON •



SNACKS & SHARES

<p>CARROT HUMMUS 7/11 <i>Sausage Ragu, Feta Cheese, Grilled Pita</i></p> <p>CHEESE & HERB RISOTTO "TOTS" 7 <i>Lemon Thyme Aioli</i></p> <p>BAVARIAN PRETZEL 7 <i>Beer Cheese Dipping Sauce</i></p> <p>POUTINE 6 <i>House Cut Fries, Gravy, Cheddar Cheese Curds</i></p>	<p>RUSTICO CHICKEN WINGS 10 <i>Spicy or Mild, Blue Cheese</i></p> <p>PULLED PORK MAC & CHEESE 15 <i>Cheddar & Sharp American Cheese Gravy, Pulled Pork, Crispy Corn Tortilla</i></p> <p>FRIED CALAMARI 11 <i>Parsley, Lemon Vinaigrette, Remoulade</i></p> <p>THICK CUT FRIES 6/8 <i>Regular or Truffle Parmesan</i></p>	<p>BAKED FETA DIP 10 <i>Chili Pepper, Garlic & Oregano Marinated Feta, Grilled Pita</i></p> <p>BLUE BAY MUSSELS 15 <i>White Wine, Shallots, Garlic, Butter, Parsley</i></p> <p>HERB PESTO ROLLS 8 <i>Parmesan, Ricotta, Mozzarella, Provolone Picante, San Marzano</i></p>
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MARKET & GARDEN

<p>GRILLED OR CLASSIC CAESAR 8/13 <i>Parmesan "Crouton"</i></p> <p>BABY SPINACH 8/15 <i>Red Onions, Figs, Apples, Candied Pecans, Goat Cheese, Apple Cider Vinaigrette</i></p> <p>ROASTED BEET 8/14 <i>Baby Arugula, Sunflower Seeds, Shallots, Goat Cheese, Orange Vinaigrette</i></p> <p>BURRATA & ARUGULA 15 <i>Prosciutto, House Croutons, Guindilla Peppers, Extra Virgin Olive Oil, Lemon Juice</i></p>	<p>CRISPY CAULIFLOWER 9 <i>Calabrese Aioli, Lemon, Crispy Capers, Scallions</i></p> <p>HARVEST SALAD 8/16 <i>Baby Gem, Frisee, Manchago Cheese, Hazelnuts, Butternut Squash, Honey Chipotle Vinaigrette</i></p> <p>CRISPY BRUSSELS SPROUTS 15 <i>Pomegranate Escobèche, Maple Chestnut Cream</i></p>	<p>CRUSHED YUKON POTATOES 6 <i>Dusted in Old Bay</i></p> <p>ROASTED SHISHITO PEPPERS 7 <i>Balsamic, Sesame Seeds</i></p> <p>HERB ROASTED HEIRLOOM CARROTS 6 <i>Thyme & Parsley</i></p>
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MAINS

PAN ROASTED AIRLINE CHICKEN 22 <i>Fingerling Potatoes, Watercress, Lemon</i>	
MARKET FISH * MKT <i>Chef's Seasonal Selection</i>	
THE RUSTICO * 15 <i>All Natural Virginia Angus Beef, Aged White Cheddar, Lettuce, Tomato, Onion, Smoked Garlic Aioli</i>	
GRILLED PORK CHOP * 26 <i>'Farroto', Asparagus, Green Beans, Zucchini, Salsa Verde</i>	
FISH & CHIPS * 19 <i>Beer Battered Fresh East Coast Hake, Tarter Sauce, Hand Cut Fries, Malt Vinegar</i>	
PUMPKIN RAVIOLI 18 <i>Brown Butter, Sage, Pine Nuts</i>	
10 oz STRIP * 27 <i>Mozzarella Whipped Potatoes, Chimichurri</i>	
TURKEY BURGER * 16 <i>Havarti, Pickles, Lettuce, Tomato, Onion, Lemon-Thyme Aioli</i>	

PIZZA

WHITE 15 <i>Mozzarella, Fresh Ricotta, Basil Pesto, Bechamel</i>	
SPICY CHICKEN MEATBALL 17 <i>Cherry Peppers, Mozzarella, San Marzano Sauce</i>	
ITALIAN SAUSAGE OR PEPPERONI 17 <i>San Marzano Sauce, Mozzarella</i>	
MARGHERITA 15 <i>Basil, Mozzarella, San Marzano Sauce</i>	
GREEK SALAD PIZZA 16 <i>Charred Eggplant Puree, Romaine, Cherry Tomatoes, Cucumber, Pepperoncini, Red Onion, Olives, Feta, Red Wine Vinaigrette</i>	
TUSCAN CHICKEN 17 <i>Marinated Chicken, Fresh Mozzarella, Sundried Tomatoes, Basil Pesto, Fresh Oregano, San Marzano Sauce</i>	
BUTCHER'S BLOCK 18 <i>San Marzano Sauce, Pepperoni, Italian Sausage, Capicola, Salami, Picante Provolone, Pickled Garlic, Scallions</i>	
PULLED PORK PIZZA 17 <i>Bechamel, Spinach, Provolone, Carmelized Onions, Barbeque Sauce</i>	
ROASTED MUSHROOM & SPINACH 15 <i>Goat Cheese, Spinach, Mushroom Cream</i>	

CHICKPEA CRUST
Made Without Gluten | Available For Most Options

FOLLOW US AT RUSTICOBALLSTON



ALL OF OUR MEAT IS LOCALLY SOURCED USING 7HILLS FARMS AND RED APRRON BUTCHER FROM VIRGINIA
* THESE ITEMS ARE COOKED TO ORDER CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

CHEF DE CUISINE • STEPHEN MCRAE 11/2017