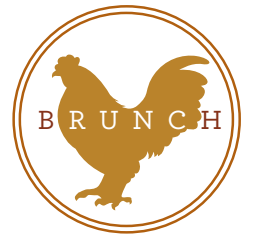




# RUSTICO

• ALEXANDRIA •



## SNACKS

<b>CRISPY BRUSSELS SPROUTS</b> <i>Maple Chestnut Cream, Pomegranate Escobèche</i>	10
<b>RUSTICO DOUGHNUTS</b> <i>Powdered Sugar w/ Chocolate Sauce or Cinnamon w/ Caramel Sauce</i>	8
<b>GRANOLA PARFAIT</b> <i>Greek Yogurt &amp; Seasonal Fruit</i>	8

## STARTERS

<b>CHEESE &amp; HERB RISOTTO "TOTS"</b> <i>Lemon Thyme Aioli</i>	7
<b>BAKED FETA DIP</b> <i>Chili Pepper, Garlic, Oregano, Marinated Feta and Pita</i>	10
<b>CARROT HUMMUS</b> <i>Merguez Sausage Ragu, Feta, Grilled Pita</i>	7/11
<b>BLUE BAY MUSSELS</b> <i>White Wine, Shallots, Garlic, Butter, Parsley</i>	15

## SALADS

<b>ROASTED BEET</b> <i>Goat Cheese, Baby Arugula, Sunflower Seeds, Sherry Vinaigrette</i>	8/14
<b>CLASSIC OR GRILLED CAESAR</b> <i>Parmesan "Crouton"</i>	8/13
<b>BURATTA &amp; ARUGULA</b> <i>Prosciutto, Extra Virgin Olive Oil, Lemon, Breadcrumbs, Guindilla Peppers</i>	15
<b>MEDITERRANEAN</b> <i>Roasted Peppers, Pepperoncini, Fennel, Chickpeas, Olives, Romaine, Feta, Greek Vinaigrette</i>	8/13

## BRUNCH

<b>FRIED CHICKEN &amp; WAFFLE</b> <i>Belgian Waffle, Fried Chicken Thigh, Maple Syrup</i>	16
<b>STEAK &amp; EGGS</b> <i>Potato Hash, Two Eggs, Pickled Red Onions, Feta Cheese</i>	18
<b>FRENCH TOAST</b> <i>Brioche, Passion Fruit Brown Butter, Maple Syrup, Whipped Cream</i>	13
<b>RUSTICO BENEDICT</b> <i>Smoked Salmon OR Red Apron Capicola, English Muffin, Poached Eggs, Hollandaise, Potato Hash</i>	13
<b>CHICKEN FRIED STEAK &amp; EGGS</b> <i>Sausage Gravy, Biscuits &amp; Two Fried Eggs</i>	16
<b>BISCUITS &amp; GRAVY</b> <i>Biscuit, Breakfast Sausage Gravy, Two Fried Eggs</i>	12
<b>TURKEY BURGER</b> <i>Havarti, Pickles, Lettuce, Tomato, Onion, Lemon-Thyme Aioli</i>	17
<b>THE RUSTICO BURGER</b> <i>Virginia Angus Beef, Aged American Cheese, Lettuce, Tomato, Onion, Smoked Garlic Aioli</i>	15
<b>BRUNCH BURGER</b> <i>Virginia Angus Beef, Provolone Cheese, Bacon, Sriracha Mayo, Sunny Side Egg</i>	17

## RUSTICO PIZZA

<b>WHITE</b> <i>Mozzarella, Fresh Ricotta, Basil Pesto</i>	15	<b>ROASTED MUSHROOM AND SPINACH</b> <i>Mushroom Cream, Goat Cheese, Spinach</i>	15
<b>SPICY CHICKEN MEATBALL</b> <i>San Marzano Sauce, Cherry Peppers, Mozzarella</i>	17	<b>PULLED PORK PIZZA</b> <i>BBQ Sauce, Provolone, Carmelized Onions, Bechamel, Spinach</i>	17
<b>ITALIAN SAUSAGE OR PEPPERONI</b> <i>San Marzano Sauce &amp; Mozzarella</i>	17	<b>BUTCHER'S BLOCK</b> <i>San Marzano Sauce, Pepperoni, Italian Sausage, Capicola, Salami, Picante Provolone, Pickled Garlic, Scallions</i>	18
<b>MARGHERITA</b> <i>San Marzano Sauce</i>	15	<b>CHICKPEA CRUST</b> <i>Made Without Gluten   Available For Most Options</i>	
<b>GREEK SALAD PIZZA</b> <i>Charred Eggplant Puree, Romaine, Cherry Tomatoes, Cucumber, Pepperoncini, Red Onions, Olives, Feta, Red Wine Vinaigrette</i>	16		
<b>TUSCAN CHICKEN</b> <i>Marinated Chicken, Fresh Mozzarella, Sundried Tomatoes,</i>	17		

## SIDES

<b>THICKCUT FRIES</b> <i>Regular or Truffle Parmesan</i>	6   8
<b>ROASTED GREENBEANS</b>	8
<b>ROASTED HEIRLOOM CARROTS</b>	8
<b>HASH BROWNS</b>	4

## DRINKS

<b>RUSTICO BLOODY MARY</b> <i>Horseradish, Sriracha</i>	9
<b>PROSECCO MIMOSA</b> <i>Prosecco, OJ</i>	9
<b>PROSECCO BELLINI</b> <i>Seasonal Puree</i>	9

ALL OF OUR MEAT IS LOCALLY SOURCED AND COMES FROM THILLS FARMS AND RED APRON BUTCHER IN VIRGINIA  
 \*THESE ITEMS ARE COOKED TO ORDER CONSUMING RAW OR UNDER COOKED MEAT, SEAFOOD, POULTRY OR EGGS  
 MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

EXECUTIVE CHEF • STEPHEN MCRAE