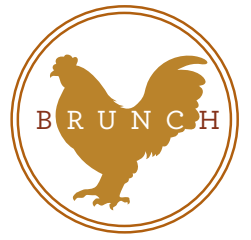




RUSTICO

• A L E X A N D R I A •



SNACKS

- BUTTERMILK BISCUIT SLIDER** 2
Italian Sausage, Scrambled Eggs, Cheddar
- CHEESE & HERB RISOTTO "TOTS"** 7
Lemon Thyme Aioli
- GRANOLA & MIXED BERRIES** 7
Granola, Blueberries, Raspberries, Blackberries, Honey & Greek Yogurt

SHARES

- RUSTICO DOUGHNUTS** 8
Powdered Sugar with Chocolate Fudge or Lemon Sugar with Mixed Berry Compote
- RICOTTA & HONEY** 10
Grilled House Made Bread, Honey Comb, Fresh Sheep's Milk Ricotta
- CARROT HUMMUS** 7/11
Merguez Sausage Ragu, Feta, Grilled Pita

MARKET

- WATERMELON SALAD** 9
Pistachios, Mint, Sicilian Olive Oil
- SEASONAL BURRATA** 11
Heirloom Cherry Tomatoes, Basil, Balsamic
- FRIED GREEN TOMATOES** 9
Rustico Spicy Ranch, Scallions
- MIXED CHERRY SALAD** 8/16
Baby Mixed Greens, Poached Cherries, Goat Cheese, Toasted Walnuts, Shallot Oregano Vinaigrette
add grilled chicken \$4, grilled shrimp \$6, salmon \$8



JOIN US RIGHT HERE
FOR THE BEST HAPPY
HOUR IN TOWN
...
BEER SPECIALS
EVERY DAY FROM 4-7

BRUNCH

- FRIED CHICKEN & WAFFLE** *Honey Sriracha, Powdered Sugar* 16
- STEAK & EGGS** *6 Oz. Teres Major, Over Easy Egg, Chimichirri* 16
- CHALLAH FRENCH TOAST** *Brioche, Seasonal Fruits, Maple Syrup, Whipped Cream* 13
- RUSTICO BENEDICT** *Smoked Salmon OR Red Apron Capicola, English Muffin, Poached Eggs, Hollandaise, Hash Browns* 14
- SEASONAL OMELETTE** *Beefsteak Tomatoes, Goat Cheese, Fried Potatoes Strings* 12
- BISCUITS & GRAVY** *House Buttermilk Biscuits, Sausage Gravy, Green Onion* 14
- GRILLED SHRIMP & GRITS** *White Cheddar Grits, Andouille Sausage, Bell Peppers, Onions, White Wine* 14
- TOFU SCRAMBLE** *Oyster Mushrooms, Basil, Baby Heirloom Tomatoes & Zucchini* 14
- BRUNCH BURGER** *Virginia Angus Beef, Provolone Cheese, Bacon, Sriracha Mayo, Sunny Side Egg* 16

RUSTICO PIZZA

- | | |
|--|---|
| WHITE ALBUM 15
<i>Ricotta Cream, Fresh Mozzarella, Fresh Garlic, Olive Oil, Basil</i> | JACKIE GREEN 16
<i>Ricotta Cream, Fresh Mozzarella, Arugula, Grana Padano, Olive Oil, Lemon</i> |
| MARGHERITAVILLE 14
<i>Tomato Sauce, Fresh Mozzarella, Pecorino Romano, Olive Oil, Basil</i> | GREEN MACHINE 16
<i>Tomatillo, Fresh Mozzarella, Chorizo, Cilantro</i> |
| PINK OCEAN 15
<i>Vodka Sauce, Fresh Mozzarella, Grana Padano, Olive Oil</i> | THUNDER ROAD 16
<i>Ricotta Cream, Fresh Mozzarella, Fresh Garlic, Marinated Heirloom Tomatoes, Olive Oil, Oregano, Black Pepper</i> |
| SGT. PEPPERONI 16
<i>Tomato Sauce, Fresh Mozzarella, Salame Piccante, Mike's Hot Honey, Grana Padano</i> | CHICKPEA CRUST
<i>Made Without Gluten Available For All Options</i> |
| FUNGITOWN 17
<i>Lemon Cream, Fontina, Roasted Mushrooms, Pecorino Romano, Lemon thyme</i> | |

SIDES

- THICKCUT FRIES** 6 | 8
Regular or Truffle Parmesan
- ROASTED GREENBEANS** 8
- ROASTED HEIRLOOM CARROTS** 8
- HASH BROWNS** 4

DRINKS

- RUSTICO BLOODY MARY** 5
Horseradish, Sriracha
- PROSECCO MIMOSA** 9
Prosecco, OJ
- PROSECCO BELLINI** 9
Seasonal Puree

ALL OF OUR MEAT IS LOCALLY SOURCED USING 7HILLS FARMS FROM VIRGINIA

EXECUTIVE CHEF STEPHEN MCRAE • GENERAL MANAGER AN CLINE

* 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

BEER DIRECTOR GREG ENGERT