

RUSTICO

| SALADS |

CAESAR SALAD **GF**

romaine lettuce, pecorino romano, quinoa crunch | 8 / 13 *

MIXED GREENS SALAD **GF**

mixed greens, citrus, crispy shallots, pecorino romano | 6 / 10

ROASTED BEET SALAD **GF**

shallot, arugula, goat cheese, sunflower seeds, citrus vinaigrette | 8 / 14

GRILLED CHICKEN SALAD **GF**

sweet corn, avocado, bacon, pickled red onions, crispy tortillas, jalapenos, cilantro, tomatoes, honey-chipotle vinaigrette | 18

FLANK STEAK SALAD **GF**

mixed greens, carrots, tomatoes, cucumbers, radish, shallots, pecorino, quinoa crunch, red wine vinaigrette | 18 *

AUTUMN HARVEST SALAD **GF**

mixed greens, roasted brussels sprouts, cranberries, roasted squash, pumpkin seeds, sunflower seeds, balsamic vinaigrette | 16

PEAR SALAD **GF**

mix greens, red wine poached pear, walnuts, pickled red onion, herb goat cheese, radish, champagne vinaigrette | 8 / 15

| SWEETS |

DONUTS - LEMON / CINNAMON / POWDERED

served with strawberry / caramel / chocolate sauce | 7

CHEESECAKE

fresh strawberries & strawberry sauce | 8

BROWNIE SUNDAE

vanilla ice cream, whipped cream, chocolate sauce | 8

WARM APPLE PIE

with vanilla ice cream | 8

| SHARES |

BAKED FETA DIP

marinated feta, grilled pita | 10

EVERYTHING PRETZEL

mustard, beer cheese | 12

CARROT DIP

lamb ragu, feta cheese, grilled pita | 10

RUSTICO WINGS **GF**

choose mild, spicy or bbq served with blue cheese dressing | 13.5

WILD MUSHROOM BRUSCHETTA

mushrooms, kreider farms cream, grilled rustic bread | 12

FRIED CAULIFLOWER **GF**

crispy fried cauliflower, korean bbq sauce, miso mayo, sesame seeds | 12

THICK CUT FRIES **GF**

regular or truffle parmesan | 6 / 8

CHEESE & HERB RISOTTO TOTS **GF**

with lemon thyme aioli | 8

BACON WRAPPED DATES **GF**

arugula, goat cheese, nedjool dates, hardwood smoked bacon | 12

CRISPY BRUSSELS SPROUTS **GF**

bacon lardons, mike's hot honey | 11

MEATBALLS **GF**

tomatoe braised meatballs, whipped ricotta, parmesan, basil | 10

GF = GLUTEN FREE

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED, MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

| PIZZA |

gluten free chickpea crust available upon request

MARGHERITAVILLE

san marzano sauce, mozzarella, olive oil, pecorino romano, basil | 15

THE WHITE

ricotta cream, mozzarella, fresh garlic, olive oil, basil | 15

BUTCHERS BLOCK

san marzano sauce, pepperoni, italian sausage, capicola, salami, provolone, garlic, scallions | 18

SGT. PEPPERONI

san marzano sauce, mozzarella, pepperoni, mike's hot honey, pecorino romano | 17

TUSCAN

san marzano sauce, mozzarella, chicken, sun dried tomatoes, basil pesto | 17

CHICKEN & CHERRY PEPPERS

san marzano sauce, mozzarella, cherry peppers | 18

FUNGITOWN

mushroom cream, mushrooms, spinach, goat cheese | 16

VODKA PIE

vodka sauce, mozzarella, fresh garlic, pecorino romano | 16

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ADDITIONAL TOPPINGS

arugula / mushrooms	extra mozz / pepperoni
caramelized onions / olives	chicken / italian sausage
cherry peppers / jalapeños	2 each
red onions / spinach	1 each

COCKTAILS

SEASONAL MULE

vodka infused with seasonal fruit, house ginger, citrus, club, candied ginger | 13

POMEGRANATE RED SANGRIA

red wine, greek honey, pomegranate, orange blossom, pineapple | 11

FIG THE ISSUE

rum blend, figs, lemon-thyme, citrus, cinnamon, vanilla bitters | 14

SLATERS GOES TO MEXICO

tequila, fresno chiles, rosemary, citrus, grapefruit, chamoy, tajin | 14

HICKORY OLD FASHIONED

bourbon, hickory syrup, orange bitters, bergamot, large ice cube | 13.5

FALL FROM THE TREE

bourbon, green apples, cinnamon, house ginger, citrus, cava brut | 14

NOT YOUR AVERAGE NEGRONI

capelleti rosso, mezcal, orange-sage syrup, cocchi vermouth | 14

HOT STONE FENCE (HOT)

bourbon, local cider, ginger, allspice, barrel-aged beer reduction | 13

MULLED WINE (HOT)

red wine, pomegranate, house orangecello, cinnamon, brandy, citrus | 13

NOT SO HOT TODY (FROZEN)

bourbon, spices, mike's honey, ginger, lemon | 13

FROSÉ (FROZEN)

rose, watermelon, house-made orangecello, citrus | 12

THE CLASSICS

MARGARITA

choose your tequila or mezcal, agave, citrus | +3

SPRITZ

capelleti rosso, cava brut, club, orange | +3

MANHATTAN

choose your bourbon or rye, chocchi vermouth, bitters | +3

MARTINI

choose your gin or vodka, dollin dry vermouth, bitters | +3

AVIATION

choose your gin, luxardo liqueur, creme de violette | +3

WINES

SPARKLING

MAS FI, CAVA BRUT ROSÉ catalonia, spain nv	10 / 40 btl
TERRE DI MARCA, PROSECCO BRUT veneto, italy 2020	10 / 40 btl
BILLECART-SALMON, CHAMPAGNE BRUT RÉSERVE france nv	81 btl

WHITE

FRISK, RIESLING victoria, australia 2018	10 / 40 btl
SCARPETTA FRUILI, PINOT GRIGIO friuli, italy 2020	11 / 44 btl
TE PÁ WINES, SAUVIGNON BLANC marlborough, new zeland 2020	13 / 52 btl
CHATEAU DU COING AURORA, CHARDONNAY loire valley, france 2019	13 / 52 btl
LA PERDRIX DE L'ANNE, MUSCADET burgundy, france 2018	48 btl
VIÑA CARTÍN, ALBARIÑO rías baxias, spain 2020	50 btl
JEAN LUC MADER, RIESLING alsace, france 2019	52 btl
REMHOOGTE, CHENIN BLANC simonsberg, south africa 2018	60 btl
RAFAEL ET FILS, CHARDONNAY napa valley, california 2018	70 btl

ROSÉ

LAURENT MIQUEL, ROSÉ languedoc-roussillon, france 2019	10 / 40btl
EARLY MOUNTAIN, ROSÉ madison, virginia 2019	50 btl

RED

TUPA, MALBEC mendoza, argentina 2017	10 / 40 btl
VILLA D'ROSSO, TOSCANO tuscan, italy 2017	10 / 40 btl
JACKHAMMER, PINOT NOIR monterey, california 2016	13 / 52 btl
EARLY MOUNTAIN VINEYARDS, RED BLEND virginia 2020	13 / 52 btl
GAMBA "LE QUARTE", VALPOLICELLA veneto, italy 2018	40 btl
RIDGE CREST, SYRAH washington state 2016	40 btl
POPPY, CABERNET SAUVIGNON paso robles, california 2017	40 btl
BERTHE-RAYNE, COTES DU RHONE rhone valley, france 2018	45 btl
LADRON DE GUEVARA, TERMPRANILLO rioja, spain 2015	50 btl
DOMAINE PILLLOT, PINOT NOIR burgundy, france 2019	58 btl
ARRAYAN, GARNACHA "LA SUERTE" madrid, spain 2016	61 btl
DOMAINE FINOT, CABERNET FRANC monticello, virginia 2019	65 btl
MAITRE DE CHAI, CABERNET SAUVIGNON caramel, california 2019	75 btl

TAKE A BOTTLE HOME! ALL CARRY-OUT WINES ARE 50% OFF

EVENTS

SNALLYGASTER 2021 OCTOBER 9 • PENN AVE

Snallygaster, the East Coast's biggest beer festival, returns to downtown DC on October 9th, 2021. From the minds of the NRG beer team behind ChurchKey, Bluejacket, and yours truly, Snally, as it's affectionately known, is set

to be even bigger and badder than years' past. Expect a mind-boggling selection of no fewer than 450 highly sought-after brews from 200+ of the finest American and international producers set against a backdrop of local food trucks and two stages of live music.

Admission grants you access to unlimited beer, wine, and cocktail tastings, a cool commemorative glass, plus a full day of fun. Don't delay – passes are on sale now at [snallygasterdc.com]

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RUSTICO HAPPY HOUR WEEKDAYS • 4 TO 7

Join us Mondays through Fridays for the happiest of hours, with special discounts on drinks from 4 till 7 o'clock.

All Drafts | 2 off House Wines | 6
Old Fashioneds | 8 Seasonal Mules | 8



@RUSTICOSLATERS

VISIT US ONLINE AT RUSTICORESTAURANT.COM
AND JOIN OUR MAILING LIST FOR ALL THE LATEST + GREATEST
INCLUDING UPCOMING EVENTS, PROMOTIONS AND MORE
CHEF DAVID TESTA / GM ESTEFANIE SOSA
BEER DIRECTOR GREG ENGERT