

# RUSTIC



# THISTLE

## APPETIZERS

ASK FOR VEGAN OPTIONS

### Trash Can Nachos \$22

(Rustic Thistle Signature Dish)  
Smoked Pork Butt Shredded/ Pickled Jalapeños/ Chopped Cilantro/ Tri-Colored Tortilla Chips/ Pico de Gallo

### Miso BBQ Chicken Wings

(8 pcs.) \$20

Fried Wings/ Charleston Miso BBQ/ Shishito Peppers/ Sweet Peppers

### Honey Mustard Chicken Wings

(8 pcs.) \$18

Wings Fried in Rustic Thistle's House Made Honey Mustard Sauce

### Fried Olives \$14

Pimento Stuffed Olives/ Garlic Horseradish Aioli

### Spicy Cauliflower Wings \$14

Cauliflower Florets/ Tempura Battered/ Spicy BBQ Drizzle

### Jamaican Beef Patties\* \$12

3 Half Moon Shaped Flaky Pastries filled with Spiced Beef Savory Filling

### Fried Okra \$10

Okra Seasoned, Breaded, and Fried until Golden Brown and Crispy

### Smoked Brisket Philly Egg Roll

\$17

Smoked Brisket/ Grilled Pepper & Onions/ Cheddar Cheese

### Smoked Brisket Queso Dip \$10

Brisket Smoked & Mixed with Pepper Jack Cheese/ Pickled Jalapeños/ Pico De Gallo

### Crab Fries\* \$20

Truffle Fries Covered in Fresh Crab Meat/ Parmesan Cheese/ Blackened Tartar Sauce

### Fried Brussel Sprouts \$8

Bacon/ Parmesan Cheese/ Pickled Red Onions/ Balsamic Reduction

## MAIN DISHES

ASK FOR VEGAN OPTIONS

### Pan Seared Citrus Salmon\* \$26

w/ Mango and Tomato Salsa over Garlic Rice

### Surf and Turf\* \$40

NY Strip Steak/ Grilled Shrimp/ Crab Garlic Parmesan Sauce

### 10 oz New York Strip Loin\* \$30

10 oz NY Strip/ Baked Potato/ Seasonal Vegetables

### 12 oz Ribeye\* \$45

12 oz Ribeye/ Baked Potato/ Seasonal Vegetables

### Southern BBQ Ribs\* \$24

Southern BBQ Ribs/ Smoked Gouda Mac N Cheese/ Seasonal Vegetables

### Tortellini \$19

(Add Chicken \$8/ Add Shrimp \$8)

Tri- Colored Tortellini filled with Ricotta and Romano Cheese Sautéed in a Rich Creamy Garlic Sauce

### Herb Roasted Chicken Breast\* \$22

8oz Roasted Chicken Breast/ Rice Pilaf/ Seasonal Vegetables

### Southern BBQ Chicken\* \$24

Southern BBQ Chicken/ Smoked Gouda Mac N Cheese/ Seasonal Vegetables

### Low Country Meatloaf\* \$20

Southern Style Meatloaf/ Garlic Red Skin Mashed Potatoes/ Sautéed Broccolini

### Navajo Taco\* \$16

Grandma's Chili/ Shredded Cheese/ Tomatoes/ Red Onions/ Shredded Lettuce

### Long Bone Braised\* \$32

Long Bone Braised Short Rib/ Herb Roasted Potatoes/ Fresh Cut Green Beans/ Rosemary Demi

### Country Fried Steak\* \$20

Country Fried Steak/ Garlic Red Skin Mash Potatoes/ Seasonal Vegetables/ Peppered Gravy

## HANDHELDS

ASK FOR VEGAN OPTIONS

### Rustic Classic Burger\* \$17

9 oz Angus Beef Patty/ Lettuce/ Tomato/ Onion/ Brioche Buns

### Rustic Steak Sandwich\* \$25

Marinated Prime Short Rib Steak/ Chimichurri Sauce/ Provolone Cheese/ Toasted Hoagie Bun

### Big Man Ting\* \$18

9 oz Angus Beef Patty/ Pepper Jack Cheese/ Chipotle Aioli/ Jalapeños/ Sautéed Onions/ Shishito Peppers/ Brioche Buns

### Mushroom Swiss Burger\* \$18

9 oz Angus Beef Patty/ Swiss Cheese/ Shiitake and Cremini Mushrooms/ Brioche Buns

### Low Country BLT \$17

Brown Sugar Peppery Smoked Bacon/ Japanese Mayo/ Lettuce/ Tomatoes/ Avocado

## SALADS

Add Chicken \$8/ Shrimp \$8/ Salmon \$12/ Steak \$10/ Smoked Brisket \$13/ Oxtail \$15

### Beet Salad \$17

Red & Golden Beets/ Honey Whipped Goat Cheese/ Pumpkin Seed Dust/ Micro Greens/ Citrus Vinaigrette

### Harvest Salad\* \$17

Kale/ Apple/ Dried Cranberries/ Shredded Roast Chicken/ Sweet Potatoes/ Red Onions/ Sweet Pepper/ Rustic Vinaigrette

### Caprese Salad \$16

Buffalo Mozzarella/ Olive Oil/ Early Girl Tomatoes/ Basil/ Balsamic Glaze

### Caesar Salad \$15

Romaine Lettuce/ Parmesan Cheese/ Caesar Dressing/ Croissant Croutons

### Rustic Salad \$17

Mixed Greens/ Carrots/ Cucumbers/ Heirloom Tomatoes/ Red Onions

### Hawaiian Salmon Salad\* \$25

Marinated & Seared Salmon/ Romaine Artisan Greens Mix/ Sweet Peppers/ Charred Corn/ Avocados/ Pineapples/ Red Onions/ Cilantro/ Red Pepper Flakes

## SOUPS, STEWS, CHILI

ASK FOR VEGAN OPTIONS

### Grandma's Homemade Chili Bowl\* \$12

100% Gold Canyon Angus Beef/ Kidney & Pinto Beans/ Rustic Herbs & Vegetables/ Crema/ Cheese/ Green Onions

### Navajo Beef Stew\* \$14

Gold Canyon Premium Chuck Roast/ Idaho Potatoes/ Carrots/ Celery/ Onions/ Navajo Frybread

### Butternut Squash Soup Bowl \$12 <sup>Ⓥ</sup>

Roasted Butternut Squash/ Spanish Onions/ Coconut Milk/ Garnish Pepitas/ Fried Sage

### Soup of The Day \$9



## BREAKFAST AT NIGHT

ASK FOR VEGAN OPTIONS

### BBQ Chicken and Waffle\* \$22

2 Smoked Southern Style BBQ Chicken paired with a Sweet Belgium Waffle studded with Pearl Sugar/ Arugula Salad

### Low Country Shrimp and Grits\* \$25

White Shrimp/ Applewood Smoked Bacon/ Andouille Sausage/ Corn Grits/ Low Country Style Gravy

### Banana Fosters Crepes \$17

Housemade Crepes/ Sliced Bananas/ Rum Flambéed Banana Sauce/ Banana Gelato

### Hot Pepper Beef Scallion Crepe \$22

Crepe filled with Shredded Marinated Tenderloin Sautéed with Scallions/ Arugula Salad.

PRICES ARE SUBJECT TO CHANGE

\*CONSUMER ADVISORY CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESSES. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS PLEASE INFORM YOUR SERVER IF YOU HAVE CERTAIN DIETARY REQUIREMENTS.

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## DINNER BOWLS

\*ASK FOR VEGAN OPTIONS

### Oxtail Bowl\* \$24

Slow Roasted and Braised Oxtails/ Rice Pilaf or Smoked Gouda Mac N Cheese/ Sautéed Seasonal Vegetables

### Smoked Brisket Bowl\* \$24

Smoked Brisket/ Rice Pilaf or Smoked Gouda Mac N Cheese/ Sautéed Seasonal Vegetable

## LOW COUNTRY SEAFOOD BOIL

CHOICE OF SAUCE: CAJUN GARLIC BUTTER OR LEMON PEPPER

### 1 ½ lb. Snow Crabs\* \$40

Large Shrimps/ Red Skin Potatoes/ Corn/ Boiled Egg/ Sausages

### 1 ½ lb. Dungeness Crabs\* \$50

Large Shrimps/ Red Skin Potatoes/ Corn/ Boiled Egg/ Sausages

### Shrimp Boil\* \$30

1 ½ lb. Large Shrimp/ Redskin Potatoes/ Corn/ Boiled Egg/ Sausages

## SIDES

Broccolini \$6

Rice Pilaf \$5

Seasonal Vegetables \$6

Brussels Sprouts \$8

Garlic Red Skin Mash \$5

Mac n Cheese \$5

## DESSERT

### Apple Pie Rangoons \$8

add gelato for \$3

### Brookie Cookie \$9

w/ Vanilla Gelato

### Navajo Sweet Bread \$14

Frybread/ Cinnamon Sugar/ Strawberries/ Whipped Cream/ Vanilla Gelato

### Gelato \$6

Caribbean Coconut/ Cookie Monster/ Banana Dulce De Leche/ Madagascar Vanilla Bean/ Mint Chocolate/ Sorbet Sicilian Blood Orange/ Vanilla Oatmilk Island

### Gelato of the Day \$6

### New York Cheesecake Cup \$8

### Vegan Chocolate Cake \$9

add vegan gelato for \$5

### Orange Phyllo Cake \$10

Orange Phyllo Cake/ Chocolate Covered Strawberries/ Whipped Cream

## KID'S MEAL \$11

ALL KIDS MEALS COME WITH FRIES AND A DRINK  
(10 YEARS AND YOUNGER)

Mac n Cheese

Dylan Steak Bites\*

Kid Tenders\* (2)

Cheeseburger\*

Cooper Mini Corn Dawgs

Cheese Pizza

## BEVERAGES

Pepsi Products \$3

Iced Tea \$3

Milk \$3

Fresh Squeezed OJ \$7

Drip Coffee \$3.50

Hot Chocolate \$3

Artesian Water \$6

Juice \$5  
Cranberry/ Apple

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