

RUSTIC THISTLE



APPETIZERS

Fried Olives \$14

Pimento Stuffed Olives/ Garlic Horseradish Aioli

Salt & Pepper Shrimp* \$20

Extra Large Shrimp, Fried, and Sautéed in Rustic Thistle Special Seasoning

Spicy Cauliflower Wings \$13

Cauliflower Florets/ Tempura Battered/ Spicy BBQ Drizzle

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

Jamaican Beef Patties \$12

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

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

Tortellini \$16

(Add Chicken \$6/ Add Shrimp \$7)

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

Herb Roasted Chicken Breast \$22

Boz. Roasted Chicken Breast/ Rice Pilaf/ Sautéed Vegetables

Southern BBQ Chicken \$24

Southern BBQ Chicken/ Red Butte Hatch Chili Mac N Cheese/ Seasonal Veggies

Low Country Meatloaf \$20

Southern Style Meatloaf/ Red Skin Mashed Potatoes/ Sautéed Broccolini

Big Man Ting \$18

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

Navajo Taco \$16

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

SALADS

*ASK FOR VEGAN OPTIONS

Peach, Prosciutto, and Burrata \$20

Sautéed Peaches/ Shaved Prosciutto/ Burrata Cheese/ Arugula/ Balsamic Reduction Vinaigrette

Brussel Sprouts Caesar Salad \$16

(Add Chicken \$6/ Add Shrimp \$7/ Add Salmon \$9)
Shaved Brussel Sprouts/ Caesar Dressing/ Croissant Croutons

Strawberry Spinach Salad \$18

Strawberries/ Spinach/ Feta Cheese/ Pecan Crumbles/ Red Onions/ Crumbled Bacon/ Balsamic Honey Vinaigrette

Rustic Salad \$17

(Add Chicken \$6/ Add Shrimp \$7/ Add Steak \$10)
Mixed Greens/ Carrots/ Cucumbers/ Heirloom Tomatoes/ Red Onions

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

Butternut Squash Soup

Bowl \$12

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

Soup of The Day \$9



BREAKFAST AT NIGHT

*ASK FOR VEGAN OPTIONS

Fried Lobster Tail and Sweet Potato Cornbread Waffles \$25

Lobster Tail Breaded, Fried, and Paired with Sweet Potato Cornbread Waffle

Cajun Shrimp and Grits \$25

Shrimp/ Applewood Smoked Bacon/ Andouille Sausage/ Corn Grits/ Creamy Cajun Style Gravy

Banana Fosters Crepes \$17

Flambeed, Sweet Banana Sauce Smothered on Warm Crepes, Topped with Vanilla Gelato

PRICES ARE SUBJECT TO CHANGE

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DINNER BOWLS

*ASK FOR VEGAN OPTIONS

Oxtail Bowl \$20

Slow Roasted and Braised Oxtails/ Rice Pilaf or Red Butte Hatch Chili Mac N Cheese/ Sautéed Vegetables

Smoked Brisket Bowl \$20

Smoked Brisket/ Rice Pilaf or Red Butte Hatch Chili Mac N Cheese/ Sautéed Vegetable

SIDES

Broccolini \$6

Sautéed Vegetables \$6

Brussels Sprouts \$6

Rice Pilaf \$5

Garlic Red Skin Mash \$5

Mac n Cheese \$5

DESSERT

Apple Pie Rangoons \$8

add gelato for \$3

Vanilla Gelato \$6

New York Cheesecake Cup \$8

Brookie Cookie \$9

w/ Vanilla Gelato

Gelato of the Day \$6

Vegan Chocolate Cake \$9

add vegan gelato for \$5

Navajo Sweet Bread \$14

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

KID'S MEAL \$10

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

Mac n Cheese

Dylan Steak Bites*

Kid Tender's (2)

Cheeseburger*

Pizza

BEVERAGES

Pepsi Products \$3

Iced Tea \$3

Milk \$3

Fresh Squeezed OJ \$7

Drip Coffee \$3.50

Hot Chocolate \$3

Artesian Water \$6

Cranberry, Apple \$5

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