

# 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 \$14

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

### Crab Fries\* \$20

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

### Rustic Million Dollar Bacon\* \$8

Brown Sugar Peppery Smoked Bacon

## 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 \$19

(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

8oz. 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

### Navajo Taco\* \$16

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

### Long Bone Braised Short Rib\* \$32

Long Bone Braised Short Rib/ Herb Roasted Fingerling Potatoes/ Candied Carrots/ Rosemary Demi

## HANDHELDS

\*ASK FOR VEGAN OPTIONS

### Rustic Classic Burger\* \$17

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

### 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/ Shitake and Cremini Mushrooms/ Brioche Buns

### Low Country BLT \$17

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

## SALADS

### Peach, Prosciutto, and Burrata \$20

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

### Brussels 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

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

### 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

Flambéed, Sweet Banana Sauce Smothered on Warm Crepes, Topped with Vanilla 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\* \$22

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

### Smoked Brisket Bowl\* \$22

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

## LOW COUNTRY SEAFOOD BOIL

CHOICE OF SAUCE: CAJUN GARLIC BUTTER OR LEMON PEPPER

### 1 ½ lb. Snow Crabs\* \$40

Large Shrimps/ Red Skin Potato/ Corn/ Boiled Egg/ Sausage

### 1 ½ lb. Dungeness Crabs\* \$50

Large Shrimps/ Red Skin Potato/ Corn/ Boiled Egg/ Sausage

### Shrimp Boil\* \$30

1 ½ lb. Large Shrimp/ Redskin Potato/ Corn/ Boiled Egg/ Sausage

## SIDES

**Broccolini \$6**

**Rice Pilaf \$5**

**Sautéed Vegetables \$6**

**Brussels Sprouts \$6**

**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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