

RUSTIC



THISTLE

LITE BITES

Soul Roll \$16

Oxtail/ Red Beans & Rice/ with Scotch Bonnet Aioli/ Caribbean Style Cabbage

Salt & Pepper Shrimp* \$20

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

Chicken Strips \$13

Housemade Fried or Grilled Chicken Tenders

Trash Can Nachos \$22

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

Miso BBQ Chicken Wings (8 pcs.) \$20

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

Honey Mustard Chicken Wings (8 pcs.) \$18

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

LUNCH ENTREES

Fish Po Boy \$20

Fried Catfish/ Remoulade Sauce/ Dill Pickles/ Tomatoes/ Lettuce/ Onions

Shrimp Po Boy \$20

In-House Fried Large Shrimp/ Remoulade Sauce/ Dill Pickles/ Lettuce/ Tomatoes/ Onions

Sticky BBQ Ribs \$21

Asian Style Sticky Ribs/ Fried Rice or Fries

Low Country Meatloaf \$18

Southern Style Meatloaf/ Red Skin Mashed Potatoes/ Sautéed Broccoli

Citrus Blackened Salmon* \$25

Blackened Salmon/ Rice Pilaf/ Brussels Sprouts

Steak Frites* \$27

NY Strips/ Fries/ Chimichurri Sauce

Island Jerk Chicken \$24

Caribbean Style Marinated Chicken/ Vegetable Garlic Rice/ Island Cole Slaw

Herb Roasted Chicken Breast \$22

8oz. Roasted Chicken Breast/ Rice Pilaf/ Sautéed Vegetables

SALADS

Buttermilk Chicken Cobb Salad* \$19

Romaine Lettuce/ Jack Cheese Blend/ Cucumbers/ Heirloom Tomatoes/ Red Onions/ Charred Sweet Corn/ Fried Chicken Tenders

Caesar Salad \$15

(Add Chicken \$6/ Add Shrimp \$7/ Add Steak \$10)
Romaine Lettuce/ Parmesan Cheese/ Caesar Dressing/ Croissant Croutons

Hawaiian Salmon Salad* \$25

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

Rustic Mixed Green Salad \$16

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

Artisan Chicken Berry Salad \$23

Strawberries/ Blueberries/ Slivered Almonds/ Red Onions/ Avocados/ Mixed Greens/ Chicken Breast/ White Balsamic Vinaigrette/ Blue Cheese Crumbles

SOUPS, STEWS, CHILI

Grandma's Homemade Chili Bowl \$12

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

Seafood Gumbo Bowl \$15

Chicken/ Shrimp/ Crawfish/ Andouille Sausage/ Rustic Housemade Herb & Seasonings
Ask about omitting seafood

Butternut Squash Soup Cup \$6 / Bowl \$12

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

Brunswick Stew \$9

Spicy Tomato and BBQ Base with Garden Vegetable Broth and Smoked Pork and Beef Brisket

HANDHELD

(Comes with Fries)

Brisket Philly Cheesesteak* \$20

Chopped Smoked Brisket/ White Cheddar/ Caramelized Onions/ Tri-Colored Peppers

Smoked Tri-Tip Reuben* \$19

Smoked Tri-Tip/ Sauerkraut/ House Thousand Island/ Rye

Salmon Burger* \$22

Icelandic Salmon Seared and Piled on a Toasted Brioche Bun with a Smear of Creamy Dill Sauce

Hot Honey Sriracha Fried Chicken Sandwich* \$18

Fried Chicken Breast Tossed in Hot Honey Sauce/ Southern Slaw

Pork Belly Sliders \$18

Sweet n Savory Pork Belly/ Asian Slaw

Lobster Roll* \$26

Sautéed Cold Water Lobster/ Herbed Butter Sauce/ Brioche Bun

Ashman Burger* \$18

Smoked Bacon/ Crispy Onions/ White Cheddar/ Rustic Special Sauce

French Onion Burger* \$17

Caramelized Spanish Onions/ Gruyere Cheese

Smash Burger* \$17

Bacon Jam/ Rustic Special Sauce/ Cheddar Cheese

Low Country BLT \$15

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

Navajo Burger* \$15

2 Angus Beef Patty/ Lettuce/ Tomatoes/ Onions

Caprese Chicken Sandwich \$22

Grilled Chicken Breast/ Fresh Mozzarella/ Basil Pesto/ Balsamic Glaze/ Lettuce/ Tomatoes/ Ciabatta Roll

Kale and Quinoa Burger \$22 (GF) (V)

Kale/ Quinoa/ Onions/ Cabbage/ Toasted Cashews/ Sesame Seed/ Potato Flakes

Philly Cheesesteak \$22 (V)

Oyster Mushrooms/ Vegan Mozzarella and Cheddar Cheese/ Vegan Mayo/ Caramelized Onions and Peppers

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

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THISTLE

FLATBREAD PIZZA

Oxtail Flatbread Pizza* \$22

Braised Oxtail Jus/ Parm-Mozz Cheese/
Tri-Color Peppers & Onions

Margherita Flatbread Pizza* \$16

Fresh Tomato Sauce/ Mozzarella Cheese/
Basil

White Pizza \$19

Mushrooms/ Thyme Infused Mornay
Sauce/ Parmesan

BBQ Pulled Pork Flatbread \$20

Pulled Pork/ Tomatoes/ Onions/
Mozzarella/ BBQ Sauce

STREET TACOS

Vegan Chipotle Lion's Mane Mushroom Taco \$20 (V)

Lion's Mane Mushroom/ Sautéed/ Chipotle Chili
Sauce/ Flour Tortilla

Fish Tacos* \$17

Citrus Napa Cabbage/ Guacamole/ Pico de Gallo/
Chipotle Aioli/ Cotija Cheese

Bang Bang Shrimp Tacos* \$17

Chili Sauce/ Japanese Mayo/ Citrus Cabbage
Slaw/ Sriracha/ Pico de Gallo

Navajo Taco \$16

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

SHARABLES

Fried Rice \$22

Sweet Peas/ Squash/ Zucchini/ Fried Shallots/
Topped with a Fried Egg

Spam Fried Rice \$22

Spam/ Sweet Peas/ Fried Shallots

Fruit & Cheese Platter \$22

Seasonal Fruits/ Domestic and Imported
Cheeses

Charcuterie Board \$32

Chefs Curated Selection of Cured Meats,
Cheeses, and Accompaniments

Shishito Peppers \$14

Shishito Peppers/ Horseradish Garlic Aioli

SIDES

Broccoli \$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

Brookie Cookie \$9

w/ Vanilla Gelato

Vanilla Gelato \$6

Gelato of the Day \$6

Navajo Sweet Bread \$14

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

New York Cheesecake Cup \$8

Vegan Chocolate Cake \$9

add vegan gelato for \$5

KID'S MEAL \$10

ALL KIDS MEALS COME WITH FRIES OR VEGGIES AND A DRINK
10 YEARS AND YOUNGER

Mac n Cheese

Pizza

Copper Mini Corn Dawgs

Cheeseburger*

Dylan Steak Bites*

Kid's Chili Cheese Dawgs

Kid Tender's (2)

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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