

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 Broccolini

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 (V)
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.

RUSTIC



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 Ⓥ
- 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

- 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
- 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**
- Cheeseburger***
- Pizza**
- Dylan Steak Bites***
- Kid Tender’s (2)**
- Copper Mini Corn Dawgs**
- Kid’s Chili Cheese Dawgs**

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

*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.