

# RUSTIC



# THISTLE

## LITE BITES

### Trash Can Nachos\* \$22

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

### Smoked Brisket Philly Egg Roll\* \$17

Smoked Brisket/ Grilled Pepper & Onions/ Cheddar Cheese

### 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 Housemade Honey Mustard Sauce

### Chicken Strips\* \$13

Housemade Fried or Grilled Chicken Tenders/ Fries

### Fried Okra \$10

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

### Smoked Brisket Queso Dip\* \$10

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

### Fried Brussel Sprout \$8

Bacon/ Parmesan Cheese/ Pickled Red Onions/ Balsamic Reduction

## LUNCH ENTREES

### Fish Po Boy\* \$20

Fried Catfish/ Blackened Tartar Sauce/ Dill Pickles/ Tomatoes/ Lettuce/ Onions/ Fries

### Shrimp Po Boy\* \$20

In-House Fried Large Shrimp/ Blackened Tartar Sauce/ Dill Pickles/ Lettuce/ Tomatoes/ Onions/ Fries

### Sticky BBQ Ribs\* \$21

Asian Style Sticky Ribs/ Fried Rice or Fries

### Low Country Shrimp and Grits\* \$24

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

### 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 Strip/ Fries/ Chimichurri Sauce

### Island Jerk Chicken\* \$24

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

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

10 oz. Roasted Chicken Breast/ Rice Pilaf/ Seasonal Vegetables

### Southern BBQ Chicken\* \$24

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

## 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

### Rustic Steak Sandwich\* \$25

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

### Low Country BLT\* \$15

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

### Grown Folks Grilled Cheese \$12

Cream Cheese/ Cheddar Cheese/ Provolone Cheese/ Sourdough Bread

### Pork Belly Sliders\* \$18

Sweet N Savory Pork Belly/ Asian Slaw

### Ashman Burger\* \$19

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

### Navajo Burger\* \$15

2 Angus Beef Patties/ Lettuce/ Tomatoes/ Onions

### Mushroom Swiss Burger\* \$18

9 oz Angus Beef Patty/ Swiss Cheese/ Shitake & Cremini Mushrooms/ Brioche Buns

### Rustic Classic Burger\* \$17

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

### Smash Burger\* \$17

Bacon Jam/ Rustic Special Sauce/ Cheddar Cheese

### Big Man Ting\* \$18

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

PRICES ARE SUBJECT TO CHANGE

## SALADS

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

### Buttermilk Chicken Cobb Salad\* \$19

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

### Caesar Salad \$15

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

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

### Beet Salad \$17

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

### 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

### Salmon Burger\* \$22

Alaskan Salmon Seared & Piled on a Toasted Brioche Bun with a Smear of Creamy Dill Sauce/ Lettuce/ Tomatoes

### Lobster Roll\* \$26

Sautéed Cold Water Lobster/ Herbed Butter Sauce/ Brioche Bun

### Rustic Turkey Club Sandwich\* \$18

Smoked Turkey/ Brie Cheese/ Cranberry Mayo/ Arugula/ Tomatoes

### Caprese Chicken Sandwich\* \$22

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

### Hot Honey Sriracha Fried Chicken Sandwich\* \$18

Fried Chicken Breast Tossed in Hot Honey Sauce/ Southern Slaw

\*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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## FLATBREAD PIZZA

### Oxtail Flatbread Pizza\* \$22

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

### Margherita Flatbread Pizza\* \$16

Fresh Tomato Sauce/ Mozzarella Cheese/ Fresh Basil

### White Pizza \$19

Mushrooms/ Thyme Infused Mornay Sauce/ Parmesan

### BBQ Pulled Pork Flatbread \$20

Pulled Pork/ Tomatoes/ Onions/ Mozzarella/ BBQ Sauce

## STREET TACOS

### 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

### Smoked Brisket Mac N Cheese\* \$22

Smoked Brisket/Mac N Cheese

### Shishito Peppers \$14

Shishito Peppers/ Horseradish Garlic Aioli

## SOUPS, STEWS, CHILI

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

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

### Seafood Gumbo Bowl\* \$17

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

### Navajo Beef Stew\* \$14

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

### Soup of The Day \$9

## SIDES



### Broccoli \$6

### Brussels Sprouts \$8

### Seasonal Vegetables \$6

### Garlic Red Skin Mash \$5

### Rice Pilaf \$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 OR VEGGIES AND A DRINK (10 YEARS AND YOUNGER)

Mac n Cheese

Cheeseburger\*

Cheese Pizza

Dylan Steak Bites\*

Cooper Mini Corn Dawgs

Kid Tenders\* (2)

## 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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