

Restaurant Week 2021

LUNCH MENU - \$15

January 31st - February 6th

APPETIZERS

Choose One

LILLIE MAE'S KNUCKLE PRINT BISCUITS

Two homemade biscuits served with house honey butter and seasonal jam

CLASSIC CAESAR SALAD

Crisp romaine, shaved parmesan, house made croutons, house caesar

THE RUSTIC SALAD

Mesclun mix, cherry tomato, carrot, corn, house made croutons, citrus vinaigrette

SOUP OF THE DAY

Ask your server about today's specialty soup options

ENTRÉES

Choose One

CARNITAS HASH

Braised pork, fried egg, roasted corn, roasted red bell pepper, cherry tomatoes, queso fresco, potato, crema, cilantro, lime

RUSTIC MEATLOAF

All natural grass fed Virginia beef, Edwards sausage, garlic mashers, seasonal vegetables

VEGGIE OMELET

Seasonal vegetables, choice of cheddar, swiss, provolone or colby jack, served with home fries

SHRIMP & GRIT CAKE

Tomato, roasted red pepper, caramelized onion, Edwards sausage, griddled grit cake

CHICKEN AND WAFFLE SLIDERS

House waffle, locally sourced fried chicken thigh, pickles and hot honey

DARK CHOCOLATE WAFFLE

House whipped cream, Nutella ganache, seasonal fruit

BUTTERMILK PANCAKES

Three fluffy buttermilk pancakes, seasonal fruit, whipped brown sugar butter, maple syrup

EDWARDS COUNTRY HAM BENEDICT

English muffin, Edwards country ham, red pepper jelly, poached egg, hollandaise, served with home fries

AVOCADO CLUB

Oven roasted turkey breast, smoked bacon, Haas avocado, LTO and mayo

THE RUSTIC BURGER

All natural grass fed Virginia beef patty, lettuce, caramelized onions, pickled green tomato and cheddar on a brioche bun

THE LOADED OMELET

Edwards sausage, smoked bacon, Edwards country ham, roasted red bell pepper, caramelized onion, choice of cheddar, swiss, provolone or colby jack, served with home fries

AVOCADO BENEDICT

English muffin, Haas avocado, cherry tomato, grilled red onion, poached egg, hollandaise, served with home fries

THE
RUSTIC
SPOON
EST. 2020

Restaurant Week 2021

DINNER MENU - \$35

January 31st - February 6th

APPETIZERS

Choose One

SOUP OF THE DAY

*Ask Your Server About Today's Specialty
Soup Options*

FRIED OYSTERS

*Three Crispy Fried Eastern Shore
Oysters, Southern Style Cole Slaw,
Rustic Aioli*

THE RUSTIC SALAD

*Mesclun Mix, Cherry Tomato, Carrot,
Corn, House Made Croutons, Citrus
Vinaigrette*

CLASSIC CAESAR SALAD

*Crisp Romaine, Shaved Parmesan,
House Made Croutons, House Caesar*

RUSTIC FRIES

*Braised Chicken, Sweet Pickled Corn,
Scallions, Rustic Cheese Sauce*

FIRECRACKER SHRIMP

*Crispy Fried, Rustic Sauce, Cilantro
Lime Slaw, Sriracha*

ENTRÉES

Choose One

CARNITAS HASH

Braised Pork, Fried Egg, Roasted Corn, Roasted Red Bell Pepper, Cherry Tomatoes, Queso Fresco, Potato, Crema, Cilantro, Lime

SHRIMP & GRIT CAKE

Tomato, Roasted Red Pepper, Caramelized Onion, Edwards Sausage, Griddled Grit Cake

RUSTIC MEATLOAF

All Natural Grass Fed Virginia Beef, Edwards Sausage, Garlic Mashers, Seasonal Vegetables

THE BETTER BURGER

Our Signature Blend Of Short Rib & All Natural, Grass Fed, Free-Range Ground Beef, Morbier Cheese, Lettuce, Tomato, Garlic Aioli

BLACKENED SALMON

Parmesan Risotto

GNOCCHI

Wild Mushrooms, Lightly Creamed Corn, Spinach, Pickled Mustard Seed

CHICKEN PICATTA

Breaded Chicken, Lemon, White Wine, Capers, Angel Hair Pasta

DESSERTS

Choose One

PEANUT BUTTER PIE

CREME BRULEE

BROWNIE SUNDAE

Restaurant Week 2021
FAMILY MEALS
January 31st - February 6th

Takeout Only

Feed a family of

2 (\$25) 4(\$40) 6(\$60)

BBQ PLATTER

Pulled pork, house made sauce, coleslaw, slider buns & french fries

RUSTIC MEATLOAF

Our classic meatloaf served with mashed potatoes, seasonal veggies & a side of gravy

TACOS

Corn or flour tortillas, baja slaw, beans & rice, lime, crema

** Choose your protein: Chicken, Steak, Shrimp or Mushroom **

