



Summertime Cocktails \$14

Aspen Fresh

Pearl Pomegranate Vodka - fresh Lime - Pomegranate Juice
muddled Cucumber - shaken & served up

Rustique Bloody Mary

Our Special House Mary Mix with a Hint of Dill - Garnished with Pickled Okra
Wild Boar Soppressata - and Caper Berries W/ Kettle One or W/ Aquavit

Jalapeño Margarita

Jalapeño infused Milagro Tequila - Orange Liqueur
Agave Nectar - fresh Lime Juice on the Rocks

Peach Bellini

Fresh Peach Puree and Bubbles. For the perfect French Lunch

Pastequè Mojito

Fresh Watermelon Puree - Mint - French Rhum Clemente
a Dash of Sugar and Soda Water

Zero Proof Beverages \$8

Cherry Bergamot Fizz

Luxardo Cherry Infusion - Bergamot Lemon Syrup - topped with Soda

Pomegranate Lemonade

Our Fresh House Lemonade shaken with Pomegranate Extract

Virgin Rustique Mary

Our Special House Bloody Mary Sans Booze

Cucumber Cooler

Muddled Fresh Cucumber - Lime Juice -
Topped with Fever Tree Dry Cucumber Soda

Fun Specialty Sodas \$5

Durango Zuber Fizz Root Beer

Jones Cream Soda

Izzy Clementine Soda

Fever Tree Ginger Beer

Shared and Starters

Soup of Day / 8 Onion Soup / 8

Pommes Frites / 8

Truffle Frites / 12 with Parmesan

Tartare du Salmon* / 12

Shaved Fennel and Caviar

Macaroni and Cheese / 15

Truffle Oil - Mushrooms

Charcuterie Board / 20

Country Pate and a
Selection of aged Meats

3 Country Jars / MP

Selection of 3 Tasty Treats

Salads

Farro Salad / 14

Broccolini - Roasted Cherry
Tomatoes - Grilled Radicchio
Shaved Pecorino - Lemon Vinaigrette

Buckwheat Noodle Salad / 14

Red Pepper - Cucumber - Snow Peas
Toasted Sesame - Ginger Vinaigrette

Chopped Salad / 14

Sweet Corn - Green Beans
Chickpeas - Cherry Tomatoes
Roasted Peppers - Cucumbers
Creamy Herb Vinaigrette

Basil Caesar Salad/ 12

Provencal Herbed Caesar Dressing

Add to Salads

Herb Roasted Chicken / 6

Grilled Tenderloin Tips / 8

Salmon a la Plancha / 8

Sandwiches

Pesto Chicken / 16

Roasted Chicken - Creamy Pesto -
Melted Gruyere - Piquillo & Sweet
Red Onion Relish - Focaccia

Ruby Trout Tartine / 21

Filet Ruby Trout - Grilled Ciabatta -
Shaved Radish
Fine Herbs - Trout Roe
Lemon Beurre Blanc

Roasted Porchetta / 18

Shaved Herb Roasted Pork Shoulder
Ciabatta - Tomato Jam
Shaved Artichokes - Radicchio

Add a Side to Sandwich/ 6

Fries or Caesar

Plates

Petite Steak Au Poivre / 25

Caesar Salad or Pommes Frites

Moules Frites / 24

PEI Mussels Steamed in
Shallots - Garlic - Dry White Wine
House cut Fries and Garlic Aioli

Rustique Burger / 17

Certified Natural Angus Beef
Caramelized Onions
Gruyere Cheese - Tomato
Shaved Lettuce - Pommes Frites

*Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness. 5/24/17

Lunch