



DINNER

Welcome
May all who came as guests
leave as Friends

SMALL PLATES

Chicken Pot Pie roasted Mary's chicken breast, tarragon, fennel, mushrooms, puff pastry crust 13

Steak Frites Meyer natural angus rib-eye, RK skinny fries 14

Braised Short Rib blue cheese polenta 14

RK Burger ground NY strip, caramelized onions, blue cheese, brioche bun, fries 12

VB Burger ground NY strip, smoked gouda, applewood smoked bacon, avocado, fries 14

Vietnamese Lettuce Wraps marinated pork, asian slaw, cilantro, sriracha mayo 12 *df*

Connecticut Style Lobster Roll butter poached, fennel, radish, green onion 19

Baja Fish Tacos fried Alaskan cod, lime crema, corn tortillas, mango salsa 13

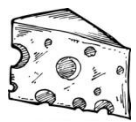
Cod & Fries beer battered & fried Alaskan cod, house made tartar sauce, lemon 12

Pan Roasted Salmon truffle mashed potatoes 14

Seared Yellowfin Tuna Steak peanut satay sauce, pearl couscous, sesame dressing 13

Charcuterie Plate chefs selection of meats & cheeses, olives & more 18

SPECIALTY OF THE HOUSE



MAC & CHEESE

with a garlic parmesan crust

Four Cheese 9

Jalapeno & Bacon 10

Spinach & Artichoke 9

Lobster Four Cheese 17

SALADS

Mango & Avocado baby greens, red onion, candied walnuts, smoked paprika vinaigrette 12 *df* *vg*

Green Goddess butter lettuce, green apple, cucumber, radishes, mushrooms, and pistachios 10

Chef's Caesar shaved parmesan, garlic croutons 9

add to any salad above:

grilled Mary's chicken breast +5 curry chicken salad +5

pan roasted salmon +6 seared yellowfin tuna +6 Lobster +11

RKobb Salad turkey, bacon, avocado, blue cheese, radish, cucumber, mushrooms, romaine, Dijon balsamic vinaigrette or Housemade creamy ranch 13

Side Salad spring greens, cucumber, radish, Dijon balsamic vinaigrette 5 *df* *vg*



SNACKS

Crispy Cauliflower panko breaded, buffalo blue cheese dip 9

Kung-Pao Brussels Sprouts roasted peanuts, sesame seeds 9 *df* *vg*

RK Skinny Fries smoked paprika, salt 4 (half) 6 (full) *vg* *df*

Garlic-Parmesan Fries 5 (half) 8 (full)

Avocado Fries deep fried, sriracha mayo dip 8 *df*

Green Castelvetrano Olives 3

SPECIALTY OF THE HOUSE

SIGNATURE SLIDERS

3 per order (no mix & match) 12

Crispy Fried Chicken smoked paprika aioli, slaw *df*

Braised Short Rib smoked gouda, pickled onions, horseradish cream

Fried Green Tomato avocado, lettuce, bac'n aioli *df* *vg*

Beef ground NY strip, sharp cheddar cheese, lettuce, pickles

RK KIDS

Grilled Cheese Sandwich fontina 6

Chicken Tenders skinny fries 8 *df*

Beef Sliders (2), cheddar cheese, pickles 7

Kid's Mac & Cheese four cheese 7

HAPPY HOUR! every day 3pm to 6pm

kitchen closes 1/2 hour prior to posted closing time

20% gratuity added to all parties of six (6) or more

20% gratuity added to all checks split 3x or more

Prices / availability subject to change with market conditions

Dinner Menu available 5:00pm to Close

gluten free *df* - dairy free *vg* - vegan

**All ground meat for burgers/sliders contain garlic & onion

Rustic Kitchen

MARKET + CAFE + WINE BAR

Hours: Mon, Wed, Thu 8AM to 10PM **Closed Tuesday** Fri 8AM to 11PM

Sat 10AM to 11PM | Sun 10AM to 10PM | John & Noelle Fanaris, Proprietors

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