

THE RUSTIC SPOON

EST. 2020



Virginia Beach
RESTAURANT WEEK
JANUARY 20-26, 2025

BREAKFAST & LUNCH - \$15

Appetizers

Choose One

RUSTIC SALAD

Mesclun mix, cherry tomatoes, carrots, balsamic red onions, house made croutons, citrus vinaigrette

LILLIE MAE'S KNUCKLE PRINT BISCUITS

Two house made biscuits served with house made brown sugar butter and jam

CLASSIC CAESAR SALAD

Crisp romaine, shaved parmesan, house made croutons, house made Caesar dressing

CORN CHOWDER

Bacon, onion, corn, roasted red peppers, poblano peppers, garlic, cream, potato

Entrees

Choose One

BUTTERMILK PANCAKES

Three fluffy buttermilk pancakes, topped with powdered sugar and fresh fruit, served with brown sugar butter

BISCUITS & GRAVY

Two house made biscuits, house made Edwards sausage gravy, topped with a sunny side up egg*

HAM & CHEESE OMELETTE

Salt cured country ham and cheddar cheese, served with home fries

AVOCADO BENEDICT

Two poached eggs*, English muffin, Haas avocado spread, tomatoes, balsamic red onions, and house made hollandaise, served with home fries

CARNITAS HASH

House braised pork, roasted corn, roasted red peppers, tomatoes, cilantro, and fresh lime juice tossed with home fries, topped with queso fresco, crema, and a sunny side up egg*

PASTRAMI REUBEN

Hand sliced pastrami, sauerkraut, Swiss cheese, house made thousand island dressing on rye bread, served with French fries

AVOCADO CLUB

Oven roasted turkey breast, maple pepper bacon, Haas avocado spread, balsamic red onions, lettuce, tomato, and mayo, on your choice of toast, served with French fries

SMASH BURGER

Two smashed Hereford beef patties, topped with red onions, cheddar cheese, smash sauce, lettuce, and tomato on a brioche bun, served with French fries

* These foods are served raw or undercooked. Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting food borne illness - especially if you have certain medical conditions.

*There will be no modifications or substitutions to Restaurant Week menu items. Thank you for your understanding.
Dine-in only.*



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DINNER - \$45

Appetizers

Choose One

RUSTIC SALAD

Mesclun mix, cherry tomatoes, carrots, balsamic red onions, house made croutons, citrus vinaigrette

CRISPY BRUSSELS

Crispy fried brussels sprouts, tossed with parmesan, balsamic onions, breadcrumbs and bacon, drizzled with balsamic glaze

CLASSIC CAESAR SALAD

Crisp romaine, shaved parmesan, house made croutons, house made Caesar dressing

CORN CHOWDER

Bacon, onion, corn, roasted red peppers, poblano peppers, garlic, cream, potato

Entrees

Choose One

FILET MIGNON

4oz Filet Mignon* served with mashers, and green beans, topped with red wine demi-glace

BOURBON BACON FILET

4oz Filet Mignon* topped with bacon and drizzled in bourbon glaze, served over mashers and green beans

BLACKENED SALMON

Blackened salmon* served with couscous and vegetable medley and green beans

SEAFOOD ALFREDO

Crabmeat, scallops, shrimp, broccolini, cherry tomatoes, and parmesan in a creamy Alfredo sauce tossed in capellini, served with crostini

MEATLOAF

House made meatloaf with Hereford beef and Edwards sausage, served over mashers and green beans, topped with mushroom gravy

RUSTIC CRAB CAKE

One lump crab cake, served with mashers, and green beans, and a side of béarnaise

BEEF & MUSHROOM STROGANOFF

Shaved beef tenderloin, mushrooms, red onion, garlic, and cavatappi tossed in a sour cream and red wine au jus, and parmesan cheese, topped with diced pickle, served with crostini

GNOCCHI

Wild mushrooms, lightly creamed corn, roasted red pepper, and spinach tossed with sherry, topped with pickled mustard seed, and served with crostini

Desserts

Choose One

PEANUT BUTTER PIE

BROWNIE SUNDAE

BREAD PUDDING

CREME BRULÉE

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