

- starters -

meatball hoagy egg rolls | 14

diced meatballs, mozzarella, pickles, pomodoro, wrapped + fried

whipped ricotta | 13

whipped ricotta topped with blackberry chutney, hot honey, served with field greens + toasted pita (v)

nashville chicken sliders | 14

three sliders with chopped crunch lettuce + blue cheese mayo

cowboy caviar | 13

three beans (black, pinto, black-eyed peas), onions, peppers, served with toasted sweet potato flatbread

pretzel sticks | 12

four pretzels served with house-made pimento cheese + whole-grain mustard

hand-breaded boneless chicken or cauliflower wings | 15 / 14

tossed in one of our signature sauces: mango habanero, traditional bbq, cayenne buffalo or thai chili

hanky panky dip | 16

a mixture of sausage, beef, cheese + spice blend, served with baby dark rye bread

- salads -

protein additions for salads: chicken | 7 • salmon | 9

rusk salad | 13

spring mix, feta, dried cranberries, maple-roasted walnuts, balsamic vinaigrette (gf + v)

caesar * | 13

romaine hearts, garlic + herb croutons, parmesan, house-made caesar dressing

bitter goat | 16

arugula, braised mushrooms, diced tomatoes, burrata cheese, choice of dressing (gf + v)

3 b's | 14

mixed greens, beets, bacon, blue cheese, choice of dressing

old reliable | 14

mixed greens, tomato, onion, shredded cheese, croutons, choice of dressing (v)

dressings: balsamic vinaigrette, bacon vinaigrette, ranch, blue cheese + caesar*

- sides -

fries | 5

loaded fries | 9

topped with cheese, bacon + fried onions

tots | 4

loaded tots | 9

topped with cheese, bacon + fried onions

caesar side salad * | 7

side rusk salad | 6

- handhelds -

served with choice of fries or tots, or substitute with a side salad | 3
substitute burger with black bean burger (v) | 3
gluten-free bun | 3

classic burger* | 15

8 oz. burger, choice of cheese, lettuce, tomato, onion, rusk sauce, cornbread bun

piggy smalls* | 17

8 oz. burger, bacon, fig spread, boursin cheese, lettuce, tomato, onion, pickle, cornbread bun

south side yodeler* | 18

8 oz. burger, braised mushrooms, swiss cheese, onion mayo, lettuce, tomato, onion, pickle, cornbread bun

tupac cheddar* | 17

8 oz. burger, hickory-smoked cheddar, apple butter, caramelized onions, lettuce, tomato, pickle, cornbread bun

mango tequila chicken | 16

grilled chicken breast covered in house-made mango salsa featuring rusk's own single-barrel reposado tequila, cornbread bun

animal farm | 16

butter milk fried chicken breast, bacon, pimento cheese, lettuce, tomato, onion, cornbread bun

king ghidorah | 17

fried chicken breast dusted with togarashi, kimchi, sesame aioli, lettuce, tomato, onion, cornbread bun

cheese choices: american, cheddar, smoked cheddar, swiss, blue cheese + boursin (additional \$1)

- entrées -

cajun chicken alfredo | 22

penne, blackened chicken, andouille sausage, spicy cajun alfredo sauce, parmesan; gluten-free pasta available for an additional \$3

penne arrabbiata burrata | 21

spicy tomato sauce with roasted garlic, corn + rice-based penne, topped with creamy burrata cheese

bah bah bolo | 24

ground lamb bolognese tossed with pappardelle pasta, topped with shaved parmesan

everything bagel crusted salmon | 23

atlantic salmon seasoned with everything crust (sesame seeds, poppy seeds, garlic, onion), served with potato cakes, onion sour cream + mixed greens

braised beef short ribs | 27

braised beef short ribs, five-spice mashed potatoes, tempura brussels sprouts, finished with hoisin demiglace

- dessert - ask your server about our dessert offerings

*consuming raw or uncooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness. please inform your server of any allergies.

*beside the item, denotes items may be undercooked. v- vegetarian gf - gluten free

20% automatic gratuity for parties of 8 or more

— beer + seltzers —

bottles + cans

angry orchard | 5
bud light | 5
coors light | 5
corona | 5
high noon | 7
michelob ultra | 5
miller lite | 5
modelito | 3
yuengling | 5

drafts

3 floyds zombie dust, indiana 6.5% | 9
bells two hearted ale, michigan 7% | 8
blue moon belgian white, colorado 5.4% | 6
guinness, ireland 4.2% | 7
michelob ultra, missouri 4.2% | 6
miller lite, wisconsin 4.1% | 6
rhinegeist cincy light, ohio 4.2% | 8
rhinegeist juicy truth ipa, ohio 6.5% | 8
rusk lager, ohio 4.2% | 6
sam adams seasonal, ohio | 6
stella artois, belgium 5% | 7

ask your server
for our rotating
draft, whiskey + bourbon
selections or scan the
QR code



— cocktails —

pebbles old fashioned | 15

buffalo trace bourbon, vanilla demerara simple, orange bitters, orange peel

espresso martini | 15

grinds espresso rum, kahlúa, mozart's chocolate liqueur, fresh cold foam

rusk mule | 10

corazon tequila, agave, ginger beer, lime

lavender librium | 12

empress gin or infused butterfly pea flower titos, lavender syrup,
dry vermouth, orange bitters

the woodburn | 13

buffalo trace bourbon, canton ginger liqueur, st. germain, fresh lime juice

love spell | 12

bacardi rum, prosecco, strawberry syrup, lemon

hugo + rouge | 14

st. germain, chambord, prosecco, soda water

ask your server about our seasonal cocktails + wine list

— mocktails —

fizzy cran | 8

cranberry juice, oj, ginger beer, topped with
candied cranberries

apple ginger fizz | 9

apple juice, lime juice, mint, cinnamon, ginger beer

blood orange spritzer | 8

blood orange puree, lime, agave, mint, soda water

lavender splash | 8

lavender simple, honey, lemon, soda water

— beverages —

soft drinks (coca-cola products) | 3

lemonade | 3

iced tea | 3

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