

Rascal

A MODERN DINER EXPERIENCE

Breakfast all day

Brunch / Lunch

7am to 4pm



SALADS

Add Chicken +14 / Add Salmon +16
Add Shrimp +18 / Add Steak +24

CAESAR SALAD Small 14 / Large 18
>> small Caesar salad 14-

SOUTHWEST CHOPPED 24

chopped romaine, fresh corn, black olives, avocado, peppers, tomatoes, green onions, Feta cheese, diced grilled chicken, cilantro-lime vinaigrette
Salad with no chicken 18-

RASCAL WEDGIE SALAD 20

baby romaine, cognac-tomato aioli, chopped egg, croutons, tomato, blue cheese, bacon, avocado, red onion, green goddess dressing (on the side)

SUMMER SPINACH SALAD 14 / 18

Baby Spinach, bacon, blue cheese, feta cheese, sauteed onions, avocado, walnuts, green apple vinaigrette >> small spinach salad 14

SOUPS

PLUM TOMATO SOUP 9 / 12

home style tomato soup with house made garlic croutons. **Gluten-free or VEGAN on request**

GREEN CHILE CHICKEN SOUP 9 / 12

Depending on the time of year, the Hatch green chiles can be very spicy

Small / large

PURVEYORS OF FINE *American* FOOD AND *Spirits*

BREAKFAST ALL DAY

Ms. EMILY'S FLAKEY HOT CROISSANTS ...baked to order 12

Five mini-croissants served with orange marmalade and whipped citrus butter

MORNING PARFAIT ...OR JUST A SEASONAL FRUIT & BERRY BOWL 16

Greek yogurt, house made granola, seasonal berries, **nuts**, honey, fresh mint

***CHILAQUILES** (cheela keeleez) 18

corn chips, hatch green chiles, eggs over easy, lettuce, tomato, sour cream, feta cheese. traditional Mexican breakfast is with **soft chips** ...the chips are sautéed with the hatch green chili sauce

BUILD YOUR OWN OMELET GF on request 18

choose any three: ham, smoked bacon, beef sausage, tomato, bell pepper, onion, spinach, mushrooms, feta cheese, cheddar, Swiss cheese. Includes Chef's organic breakfast potatoes ...or arugula salad.
Additional selections \$2 each

***3 EGGS ANY STYLE** GF on request 17

organic breakfast potatoes, borracho beans
choice of: applewood smoked bacon, kielbasa sausage or ham

***RASCAL EGGS BENEDICT** GF on request 23

English muffin, prosciutto, spinach, pico de gallo, poached egg, Hollandaise sauce and black truffle

***BROKEN YOLK SANDWICH 17**

eggs over-easy, sour dough toast, potatoes, maple-bacon, sharp cheddar, avocado, tomato. sorry, no modifications or substitutions

***GREEN CHILE HUEVOS RANCHEROS 21**

two eggs sunny side up, hatch green chili, pulled pork, corn tortilla, borracho beans, cotija cheese, grilled jalapeno and avocado

***DELUXE BISCUITS & GRAVY** ...side dish 11- 24

buttermilk biscuits & sausage gravy, applewood smoked bacon, two eggs your way, smoked kielbasa beef sausage, organic potatoes with thyme and onions

BUTTERMILK PANCAKES ...short stack (2) 12- ...large (3) 16

choose one: ~ blueberry ~ banana chocolate chip ~ lemon ricotta ~ just plain.

SMOKED SALMON by Cambridge House 24

truffled egg salad, cucumber, tomato, red onion, capers, fresh dill, toasted bagel & cream cheese

SHRIMP & GRITS Awarded "Best Twist on an Original 2022" 29

...Unique Dish. San Francisco style, with creamed leeks and pork belly. Gulf white shrimp, crispy pork belly, cheesy grits, buttery leeks, green onions, spicy chili oil (white seafood sauce).

VEGAN Breakfast Hash 14

Organic potatoes, fresh thyme, onions, mushrooms, bell peppers, zucchini, garlic, cumin and smoked paprika / Add two eggs \$6 / Add Pork Al Pastor \$8

BRUNCHY LUNCH

Always use Certified Sustainable Seafood



Wild Alaskan King Salmon from June to Late November.

Organic, Canadian Atlantic Salmon -December to June

Because it tastes the best!

SUMMER SALMON SALAD 26

Lemon, capers, pomegranate, cucumber, hard-boiled egg, organic arugula greens, olives, feta cheese, onions, tomatoes and grilled pita **GF on request**

VEGAN BENTO BOX GF on request 33

red quinoa, glazed carrots, organic green beans, sweet potato, cup of vegan tomato soup, arugula salad, fresh berries, legumes, cilantro rice, summer squash, roasted eggplant, black pepper papadums

***RASCAL WAGYU BURGER** (pink or no-pink) 21

Choice of small arugula salad, jalapeno coleslaw, cup of soup or fries

includes: choice of two all-beef patties ...or Ultimate Plant Based Burger.

No charge for lettuce, tomato, dill pickles or chipotle aioli. sorry, no substitutions

Add Bleu cheese, white cheddar or American cheese +2 / bacon +2 / mushrooms +2 / caramelized onions +2 / raw or grilled onions +2

BABA GHANOUSH (Roasted Eggplant Dip) 18 GF or VEGAN ...on request

Charred eggplant, tahini, cumin oregano, paprika, black pepper, garlic, onion, extra virgin olive oil, tomatoes, parsley, lemon, olives, cayenne, grilled pita, feta cheese

BLISTERED & CHARRED SHISHITO PEPPERS 16 GF or VEGAN on request

Charred Shishito peppers, lime, salt, olive oil, soy, sesame, Cilantro-lime dipping sauce

SPICY PASTA PUTTANESCA 21 Vegan on request

Chili flakes, roasted tomatoes, capers, kalamata olives, black pepper, oregano, basil, marsala wine, pappardelle pasta, olive oil ...on the side Parmesan cheese

CHIPS, SALSA & GUACAMOLE 12 Vegan on request

DESSERTS

CRÈME BRULEE 12

Baked custard topped with a brittle, thin crust of caramelized sugar, berries & whipped cream

BLUEBERRY COBBLER ...vanilla bean Ice cream 15

STRAWBERRY SHORTCAKE 12

Shortcake biscuit topped with fresh sweetened strawberries and whipped cream

CARROT CAKE 12

Sweet and moist spice cake, full of cut carrots and toasted nuts, covered in cream cheese icing

Gelato, Ice Cream, Sorbets ...ask your server 9

Strawberry Banana Smoothie 9

BOOZY ROOT BEER FLOAT (must be 21 years old) 14

AHI TUNA NACHOS 19

This dish is served cold. crispy spiced wonton chips, fresh tuna diced and spiced, mango, shallots, fresh ginger, green onions, ponzu, sesame, avocado, jalapeno, wasabi and sriracha crème. **sorry, no substitutions**

GRILLED CHEESE & TOMATO SOUP 18

Chef's plum tomato soup, house salad, cheesy buttered artisan toast, American cheese, gruyere, parmesan, and white cheddar cheese

BBQ PORK RIBS 19 / 34

Dry rub ribs, sauce is served on the side, borracho beans, jalapeno slaw and French fries **GF on request**

FIRECRACKER SHRIMP 28

Lightly battered, spiced and glazed, served with red chili crème and Asian sesame slaw

QUESADILLA 18

House-made Corned Beef & Cabbage Quesadilla, Crispy flour tortilla and Swiss cheese

CRISPY FRIED CHICKEN with local clover honey 28

Just a good southern fried chicken, honey-butter biscuit, jalapeno coleslaw, and a cup of soup

MERCER'S MEATLOAF Signature dish 29

Mushroom gravy, mixture of beef-chuck, veal & pork combined with Romano cheese, organic vegetables, garlic, herbs, and spices. Served with mashed potatoes, green beans, baby carrots and fried leeks

BAJA FISH TACOS small (2 tacos) 17- large (3 tacos) 24-

Crispy Cajun spiced snapper, pico de gallo, cabbage, fresh lime, cilantro, avocado, red chili crème, charred fresh jalapeño

SOUTH BEACH CHICKEN 21 GF on request

All natural, Red Bird Organic Chicken Breast, baked in Extra Virgin Olive Oil. Served with a composed salad of pico de gallo, avocado, chickpeas, a little jalapeno, fresh lime, flakey sea salt and cilantro. 467 calories or less (8oz chicken breast)

GRILLED CHICKEN SANDWICH 19

All-natural, organic Red Bird chicken breast, lemon aioli, pickled banana peppers, red chili relish, bacon, avocado and Gruyere cheese

CLASSIC REUBEN 19

corned beef, sauerkraut, gruyere cheese, secret sauce on rye toast, dill pickle and mustard on the side

BACON LETTUCE & TOMATO (B.L.T.) 19

Whole wheat toast, pickles, mayonnaise & Sweetie Drop Peppers

MARYLAND BLUE CRAB CAKES 31

Tasty aioli duo, two of our famous Rascal crab cakes

Chef Mercer's SEDONA Cook Book \$29.95

*Consumer Advisory: consuming raw or undercooked proteins may increase your risk of food borne illness including beef, burgers, pork, poultry, seafood, shellfish or eggs

*GF on request: Gluten-Free We do recognize the seriousness of dietary restrictions and are committed to doing anything we can to accommodate your requests. We can search for Gluten, wheat, modified food starch, kamut, spelt, barley, oats, soy sauce, rye malts & triticale dextrin, however; we are not a gluten free restaurant. Cross contamination is hard to control. Celiac patients please use caution.