

THE RUSTIC SPOON

EST. 2020



Virginia Beach RESTAURANT WEEK JANUARY 16-25, 2026

BREAKFAST & LUNCH - \$20

Appetizers

Choose One

FIRECRACKER SHRIMP

Crispy fried shrimp, tossed in rustic sauce, served over coleslaw and Sriracha

RISOTTO BITES

Crispy fried risotto balls, Parmesan cheese, served over marinara

CORN CHOWDER

Cream based chowder with bacon, onion, corn, celery, roasted red pepper, poblano pepper, garlic and potato, topped with crema

CLASSIC CAESAR SALAD

Crisp romaine, shaved Parmesan cheese, croutons, house Caesar dressing*

RUSTIC SALAD

Mesclun mix, cherry tomato, carrot, balsamic onion, croutons, citrus vinaigrette

Entrees

Choose One

BISCUITS & GRAVY

Two house-made biscuits, house-made Edward's sausage gravy, topped with a sunny side up egg*

CLASSIC FRENCH TOAST

Texas Toast dipped in our signature French toast batter, grilled and topped with powdered sugar, fresh fruit and whipped cream, served with brown sugar butter and your choice of Applewood smoked bacon, Edward's sausage links or home fries

AVOCADO BENEDICT

Two poached eggs*, English muffin, fresh avocado spread, tomato, balsamic onion and house-made hollandaise, served with home fries

HAM & CHEESE OMELET

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

MUSHROOM & SWISS OMELET

Pan-seared cremini, portobello, shiitake, and oyster mushrooms and Swiss cheese, served with home fries

CARNITAS HASH

Braised pork, roasted corn, roasted red pepper, tomato, 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

SMASH BURGER

Two smashed beef patties, topped with caramelized onion, cheddar cheese, lettuce, pickled green tomato, and smash sauce 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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Virginia Beach RESTAURANT WEEK JANUARY 16-25, 2026

DINNER - \$45

Appetizers

Choose One

FIRECRACKER SHRIMP

Crispy fried shrimp, tossed in rustic sauce, served over coleslaw and Sriracha

RISOTTO BITES

Crispy fried risotto balls, Parmesan cheese, served over marinara

CORN CHOWDER

Cream based chowder with bacon, onion, corn, celery, roasted red pepper, poblano pepper, garlic and potato, topped with crema

RUSTIC SALAD

Mesclun mix, cherry tomato, carrot, balsamic onion, croutons, citrus vinaigrette

CLASSIC CAESAR SALAD

Crisp romaine, shaved Parmesan cheese, croutons, house Caesar dressing*

Entrees

Choose One

FILET MIGNON

4oz Filet Mignon* served with mashers, and seasonal veggies, topped with au poivre

BOURBON BACON FILET

4oz Filet Mignon* topped with Applewood smoked bacon and drizzled in bourbon glaze, served over mashers and seasonal veggies

BLACKENED SALMON

Blackened salmon* served with parmesan risotto and seasonal veggies

FRIED SHRIMP PLATTER

Crispy fried shrimp, French fries, coleslaw, served with cocktail sauce

MEATLOAF

House-made meatloaf with ground beef and Edward's sausage, served over mashers and fresh vegetables, topped with mushroom gravy

RUSTIC CRAB CAKE

One lump crab cake, served with mashers, and seasonal veggies, and a side of beurre blanc

BEEF & MUSHROOM STROGANOFF

Shaved beef tenderloin, cremini, portobello, shiitake, and oyster mushrooms, red onion, garlic, and cavatappi tossed in a sour cream and red wine sauce, topped with diced pickle

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

OREO OUTLAW

BREAD PUDDING

CHOCOLATE CAKE

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