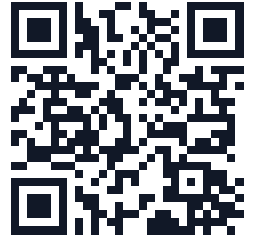


Rustik Tavern

471 Dekalb Ave 11205 · +13474069700 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 4

Shrimp Tostones*	\$18.00
grilled shrimp, avocado spread, and fried green plantains	
Fried Deviled Eggs	\$12.00
topped with bacon	
Clifton Crab Cake	\$18.00
spicy lump crab	
Willoughby Wings	\$14.00
served with celery and blue cheese. Choice of: Buffalo, Naked, BBQ, Sweet Chili	

SALADS 2

Apple, Goat Cheese, Walnut**	\$12.00
mixed greens tossed with balsamic vinaigrette, topped with candied walnuts and cranberries	
Kale Caesar	\$12.00
kale and romaine lettuce, tossed in classic Caesar dressing (anchovy)	

BURGERS 4

Buffalo Chicken Sandwich	\$17.00
fried chicken thigh tossed in buffalo sauce, topped with blue cheese dressing, lettuce, tomato, and a pickle (made with free-range, antibiotic-free chicken)	
Salmon Burger	\$17.00
house-made herbed salmon patty topped with garlic aioli, pickled slaw, tomato, and lettuce	
Grand Butcher Boy Burger*	\$17.00
premium beef blend, topped with lettuce, tomato, and onion on toasted bun	
Beyond Burger	\$17.00
Beyond Meat Plant-Based patty, topped with lettuce, tomato, and onion on toasted bun	

BRUNCH ENTRÉES 8

Fulton Fish & Grits	\$22.00
panko breaded and fried catfish filet, spicy creole sauce, and cheddar grits	

Waverly Shrimp & Grits	\$22.00
spicy creole sauce and cheddar grits	
Rustik Omelet	AVAILABLE OPTIONS
cheddar or swiss, onions, peppers, spinach, and tomatoes, served with home fries	
	\$16.00
	Add Bacon: \$2.00
	Add Avocado: \$2.00
Banana Fosters French Toast	\$18.00
brioche topped with fresh bananas and dulce de leche caramel sauce	
Spencer Steak & Eggs*	\$25.00
8oz. premium steak served with eggs any style	
St. James Benedict Breakfast	\$18.00
poached eggs, cured salmon, sriracha hollandaise sauce on brioche, served with a house salad	
Dekalb's Finest Chicken & Waffle	\$20.00
dressed in coconut rum syrup	
Franklin Fish & Home Fries	\$20.00
panko breaded and fried catfish filet served with crispy home fries	

SIDES 8

Home Fries**	\$6.00
Roasted Brussels Sprouts**	\$7.00
Waffle	\$7.00
Cheddar Grits	\$8.00
Turkey Bacon**	\$6.00
Eggs (2)**	\$6.00
Bacon**	\$6.00
Sausage**	\$6.00

DESSERTS 4

Peach Cobbler	\$12.00
warm rum peaches topped with lemon shortbread and ice cream	
Bedford Brownie	\$12.00
deep fudge brownie topped with vanilla ice cream, whipped cream, chocolate syrup, and fresh berries	
Rustik Fried Cheesecake	\$11.00
pasty wrapped cheesecake, deep-fried and served with strawberry sauce	

Bread Pudding

\$12.00

rum raisin brioche bread topped with dulce de leche sauce

BOOZY BRUNCH 6

Mimosa

champagne and orange juice. The orange improves the champagne, and the champagne definitely improves the orange

Bellini

this peach cocktail refreshing, sweet, bubbly and packed with personality

Screwdriver

years ago, oil workers discreetly put vodka in their orange juice and stirred it with a screwdriver

Greyhound

grapefruit juice and vodka did you know that man invented vodka before grapefruit?

Bloody Mary

when life throws tomatoes...just add vodka

Sangria

Ernest Hemmingway would drink this to make people more interesting. What do you think?

CARAFES 1

Carafes

\$25.00

choice of Mimosa or Bellini

SURF 5

Oysters

\$3.00

Clifton Crab Cake

\$18.00

spicy lump crab

Fried Jumbo Shrimp

\$12.00

Shrimp Avocado Tostones

\$18.00

pan seared shrimp, avocado spread, on fried green plantains

Fried Salmon Bites

\$15.00

served with chili sauce

ENTRÉES 5

Steak Frites*

\$32.00

12oz Premium ribeye served with thick-cut fries

Fried Chicken & Cornbread

\$22.00

crispy half chicken, served with freshly baked cornbread

Sanford Salmon** **\$26.00**

blackened cajun salmon filet, served with mashed potatoes and sautéed kale

Glazed Pork Chop **\$24.00**

french center cut chop served with sauteed kale and glazed apples

Pulaski Pasta

penne pasta in choice of sauce

AVAILABLE OPTIONS

\$17.00

Add Chicken: \$10.00

Add Shrimp (4): \$12.00

Add Salmon: \$15.00

DATE NIGHT 1

Date Night **\$40.00**

Share two entrées, one dessert and a bottle of wine

HAPPY HOUR 3

Beers **\$5.00**

Wine **\$7.00**

Cocktails **\$7.00**

CLEAR SPIRITS 3

Mojito

rum, lime juice, sugar, soda water, and mint

Margarita

it's a classic for a reason; tequila, lime, and agave

Paloma

a refreshing cooler that combines tequila, lime juice, and grapefruit soda

VODKA & GIN 8

Cosmopolitan

vodka, lime, and cranberry juice served chilled

Martini

gin or vodka; shaken or stirred; garnished with an olive or a lemon

Tom Collins

a fresh and floral gin and lemon cocktail

Rustik Pink Lemonade

A refreshing vodka lemonade with a hint of passion fruit juice. A sour, sweet, and slightly tart

Moscow Mule

a ridiculously refreshing simple classic; vodka, ginger beer, and lime

French 75

gin, champagne, lemon juice, and sugar

Gimlet

tangy, sweet & slightly botanical cocktail with an aroma of gin on the back end

Negroni

balanced cocktail of gin, bitters, and vermouth, garnished with orange

DARK SPIRITS 4

Old Fashioned

whiskey, bitters and sugar creates a perfectly balanced cocktail with a hint of sweetness

Whiskey Sour

the perfect balance of sweet, sour, and heat

Manhattan

Rye, sweet vermouth, and bitters. Whiskey-lovers enjoy its subtle bitterness and herbal undertones

Sidecar

a popular classic sour cocktail made with cognac, orange liqueur, and lemon juice

DRAFTS 6

Strongbow Apple Cider

Allagash White

Stella Artois Pilsner

Montauk IPA

Jack's Abby Lager

Radiant Pig Pale Ale

BOTTLES & CANS 13

Cigar City Brewing Guayabera Citra Pale Ale

Guinness Extra Stout

Blue Moon Belgian White

Clausthaler NA

Ace Pineapple Cider

Tipsy Tea Hard Brewed Tea

Coors Light

Corona Extra

Modelo Especial

Prestige

Red Stripe Jamaican Lager

Amstel Light

Heineken

WHITE 6

Chardonnay

Vino Verde

Chenin Blanc

Riesling

Sauvignon Blanc

Pinot Grigio

SPARKLING 3

Champagne

Prosecco

Moscato

RED 3

Malbec

Pinot Noir

Cab / Merlot Blend

MORE 7

Coffee

Tea

Hot Chocolate

Iced Tea

Lemonade

Cranberry

OJ

APPETIZERS PLATTER 10

Fruit & Cheese Platter **\$120.00**

Mini Chicken & Waffles **\$150.00**

Mini Omelets **\$150.00**

French Toast **\$120.00**

Wings **\$120.00**

Buffalo, BBQ and/or Plain

Vegetable Samosa **\$100.00**

Vegan

Salmon Sliders **\$120.00**

Cheeseburger Sliders **\$120.00**

Grilled Chicken Skewers **\$120.00**

Grilled Shrimp Skewers **\$150.00**

SALAD 2

Kale Caesar Salad **\$100.00**

Apple, Cranberry & Walnut Salad **\$100.00**

Vegan
