


RUSCELLO

OUR COMMITMENT is to offer wholesome, clean, sustainably produced foods and beverages in our restaurants and specialty coffee bars whenever and wherever we can, like:

- Alaskan wild salmon 
- gestation crate free pork
- milk from rBGH free cows
- cage free eggs
- organic and locally sourced produce
- organic iced tea
- organic and fair trade coffee selections in our specialty coffee bars
- products free from hydrogenated and partially hydrogenated fats or oils

We're also committed to reducing the amount of waste we send to landfills. Our restaurants and specialty coffee bars participate in the following:

- full composting and recycling programs
- 100% compostable paper hot cups, to-go containers, pastry and to-go bags
- napkins made from 100% post-consumer waste without the use of bleach or dye
- carry out packaging made with 100% recycled paperboard

Even the menu you are holding is part of the solution; all of our printed materials are generated with at least 30% post-consumer waste.

SOUPS

Roma Tomato Basil 4.50/cup 6.50/bowl 220/370 CAL
Signature Housemade Soup 4.50/cup 6.50/bowl

STARTERS

Simple Salad 7.00 • 230 CAL
 organic baby greens, petite tomatoes, croutons,
 parmesan cheese, lemon basil vinaigrette

Fried Calamari 11.25 • 610 CAL
 sweet and spicy peppers, jalapeño basil aioli

Crispy Brussels Sprouts 8.25 • 460 CAL
 pepperoni, calabrian chili butter,
 parmesan bread crumbs

Heirloom Tomatoes & Burrata 8.75 • 480 CAL
 grilled sourdough croutons, extra virgin olive oil,
 balsamic vinegar, basil pesto

Mediterranean Hummus 9.75 • 1260 CAL
 garbanzo beans, kalamata olives, marinated feta,
 extra virgin olive oil, za'atar flatbread

Housemade Chicken Meatballs 9.75 • 680 CAL
 rustic marinara sauce, parmesan cheese,
 grilled baguette

SALADS

Baby Gem Caesar 12.00 • 450 CAL
 baby gem romaine, garlic croutons,
 parmesan cheese crisp, white anchovy,
 caesar dressing
 with roasted chicken 15.00 • 660 cal
 with wild salmon * 17.50 • 670 cal

Grilled Vegetable 13.00 • 560 CAL
 lacinato kale, organic baby spinach, asparagus,
 yellow squash, zucchini, corn, tomatoes, avocado,
 crispy farro, parmesan cheese, micro basil,
 creamy garlic vinaigrette

Cilantro Lime Chicken † 15.25 • 490 CAL
 organic baby greens, jack cheese, petite tomatoes,
 grilled corn, pumpkin seeds, cilantro lime vinaigrette

Wild Salmon Niçoise * † 18.50 • 540 CAL
 organic baby greens, herb and dijon roasted salmon,
 green beans, kalamata olives, petite tomatoes, red onion,
 potatoes, egg, capers, dijon balsamic vinaigrette

Crispy Panko Chicken 15.75 • 860 CAL
 organic baby greens, bacon, egg, avocado, tomatoes,
 grilled corn, cilantro, honey dijon dressing

Shrimp & Arugula with Sweet Corn 17.75 • 580 CAL
 wild shrimp, petite tomatoes, warm polenta croutons,
 parmesan cheese crisp, creamy garlic vinaigrette

Warm Asian Glazed Chicken 15.50 • 650 CAL
 organic baby greens, julienne vegetables,
 crisp wontons, mandarin oranges, toasted almonds,
 sesame seeds, cilantro, ginger sesame dressing

2,000 calories a day is used for general nutrition advice, but calorie needs vary
 Additional nutritional information available upon request

*Item is served or may be requested undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness

† Gluten free

When placing your order, please inform us if a person in your party has a food allergy

ENTREES

Tuscan Grilled Chicken 18.00 • 880 CAL
 heirloom tomatoes, asparagus, brussels sprouts,
 farro, fresh mozzarella, lemon basil vinaigrette

Lobster Risotto † 22.75 • 600 CAL
 saffron butter, peas, green onion, parmesan cheese,
 herb salad, calabrian chili oil

Grilled Flat Iron Steak * † 23.75 • 510 CAL
 8 oz flat iron steak, broccolini, calabrian chili butter,
 balsamic reduction

Wild Salmon with Roasted Vegetables & Farro *
 19.00 • 620 CAL
 tuscan roasted salmon, zucchini, peppers,
 carrots, baby spinach, parmesan cheese,
 creamy garlic vinaigrette

SANDWICHES

served with choice of alderwood smoked sea salt fries or side salad

Turkey & Swiss BLT 14.75 • 1100/920 CAL
 natural roast turkey, bacon, tomato,
 organic baby greens, calabrian pepper aioli,
 toasted organic whole wheat bread

Chicken Parmesan Baguette 15.25 • 1100/930 CAL
 panko crusted chicken breast, provolone cheese,
 roasted garlic tomato sauce, organic arugula,
 basil pesto, lemon basil vinaigrette

Market Burger * 15.50 • 1220/1050 CAL
 lettuce, tomato, red onion, jack cheese, roasted garlic
 aioli, toasted artisan bun

Chicken Club with Maple Glazed Bacon
 14.75 • 1000/820 CAL
 avocado, tomato, organic baby greens, peppercorn aioli,
 toasted country bread

PASTA

Pappardelle with Chicken Meatballs
 15.50 • 810 CAL
 basil pesto, roasted garlic tomato sauce,
 parmesan cheese

Penne Bolognese 14.00 • 830 CAL
 spicy italian sausage, roasted red pepper
 and tomato cream sauce, parmesan cheese

Rosemary Chicken & Artichoke Pasta
 15.00 • 1090 CAL
 campanelle pasta, organic baby spinach,
 petite tomatoes, pine nuts, feta cheese,
 lemon herb butter sauce

Smoked Bacon & Asparagus Carbonara
 15.00 • 880 CAL
 chitarra pasta, peas, parmesan cheese

HANDMADE PIZZA

Sausage & Sweet Pepper 13.50 • 1060 CAL
 sweet tomato sauce, mozzarella, parmesan and
 aged provolone cheese, fennel sausage, basil

Margherita 13.25 • 780 CAL
 roma tomatoes, garlic oil, basil, mozzarella,
 parmesan and aged provolone cheese

Pepperoni & Mushroom 13.50 • 970 CAL
 sweet tomato sauce, mozzarella and
 aged provolone cheese, basil, oregano