



RUSE

DINNER

EAT. DRINK. REPEAT.



SMOKED TROUT DIP \$15

pickled red pearl onion,
dill oil, housemade potato chip

CHICORY SALAD \$14

trevisano, castelfranco, white frisee,
lemon-tahini dressing

MARYLAND CRAB GRATIN \$24

calabrian chili, aged white cheddar,
toasted baguette

WEDGE SALAD \$16

Bayley Hazen blue, Nueske's bacon,
heirloom cherry tomato, 6-minute egg

BURRATA & PEACHES \$18

badger flame beets, pistachio,
fig leaf oil, grilled sourdough

MAINE LOBSTER ROLL \$21

lobster bisque mayo, toasted brioche roll,
old bay chip 2.0

HEIRLOOM CUCUMBERS AND TOMATOES \$15

miso-truffle aioli, toasted sesame seeds, opal basil

ROASTED BROCCOLI SALAD \$ 13

almond romesco, pickled gold raisin, manzanilla olive, idiazabal cheese

FRIED JAPANESE EGGPLANT \$16

heirloom tomato relish, 'La Boite' za'atar, labne yogurt

TEMPURA GREY TILEFISH \$33

Ronnybrook buttermilk, pole bean salad,
macadamia salsa macha

LA BELLE ROASTED CHICKEN \$29

provencal tomato stew, castelvetro olive,
bread & butter pickled squash

GREEN HILL FARMS PORK CHOP \$46

Sicilian fennel pollen, smoked pork jus,
peach mostarda

RUSE DOUBLE CHEESEBURGER \$18

Roseda farms beef, special sauce,
american cheese, Big Marty's bun

NOVA SCOTIA HALIBUT \$36

northern white bean ragout, fried baby artichoke,
grilled radicchio, salsa verde

OCEAN CITY SCALLOPS \$38

fresh yellow corn polenta, opal basil,
Quarter Acre Farms heirloom cherry tomatoes

Ruse Restaurant / CHEF MICHAEL CORRELL / ST. MICHAELS, MD

410-745-8011 / 209 N Talbot St, St. Michaels Md, 21663 / www.ruserestaurant.com

Please alert your server to any allergies. A 20% gratuity will be added to parties of 6 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.