

REDD

LUNCH MENU 2020

STARTERS

Chopped salad, radicchio, arugula, salame, provolone, ceci beans, pepperoncini	13
Charred broccoli salad, bacon, poached egg, croutons, spring onion buttermilk dressing	14
*Tuna tartare, apple mustard vinaigrette, asian pear, avocado, fried rice	18
Smoked trout crostini, sourdough, fennel, oregano	14
Glazed pork belly, apple purée, soy caramel, frisee	13
REDD wings, thai chili glaze, sesame seeds	14
Grilled shrimp aguachile, chilled pico de gallo broth, radish, jalapeno, cilantro oil	18
Romaine salad, anchovy dressing, croutons, parmesan	13
add chicken paillard	26

WOOD FIRED

Prosciutto pizza, fontina, arugula, parmesan	16
Tomato pizza, garlic, oregano, chili flake, no cheese	14
Pepperoni pizza, mozzarella, red onion, garlic, chili flake	17
Mozzarella pizza, tomato, basil, parmesan	15
Corn pizza, red onion, calabrian chili, pancetta, camembert, basil	

M A I N S

REDD burger, american cheese, secret sauce, fries	16
Egg salad crostini, mixed greens, white balsamic	19
Halibut, tomatillo, shishito peppers, pole beans, baby squash, cilantro	29
Shrimp pad thai, tofu, red onion, egg, arbol chili, mung bean sprouts, cilantro	22
Rigatoni, bolognese, parmesan, basil	25
**Caramelized scallops, cauliflower, capers, raisins, almonds	15/30
Chicken paillard, corn, peppers, green beans, basil, spinach, corn fritter	24
Grilled beets, heirloom carrots, mole, mustard greens	19
Fried chicken lettuce cups, spiced honey, cole slaw, pickles	23

REDD

SUMMER MENU 2020

SPARKLING

COLLABRIGO

Prosecco Brut, 2018, Veneto, IT
(10)

DOMAINE ROLET

Crémant du Jura Brut, NV, Jura, FR
(14)

WHITE

HERMANN J. WIEMER

Dry Riesling, 2019, Seneca Lake, NY
(12)

MT. BEAUTIFUL

Sauvignon Blanc, 2018, North Canterbury, NZ
(13)

LA CANA

Albarino, 2019, Rias Baixas, SP
(13)

SANDHI

Chardonnay, 2019, Santa Barbara County, CA
(14)

CHATEAU COUSSIN

Rose, 2019, Provence, FR
(12)

RED

TREFETHEN

Merlot, 2017, Napa Valley, CA
(18)

TENSLEY

Syrah, 2019, Santa Barbara County, CA
(13)

BONANNO

Cabernet Sauvignon, 2016, Napa Valley, CA
(15)

BARRIQUE

Pinot Noir, 2018, Sonoma County, CA
(12)

PAOLO SCAVINO

Barbera d'Alba, 2019, Piedmont, IT
(12)

BEER

BALLAST POINT "GRAPEFRUIT SCULPIN"

IPA, San Diego, CA
7% ABV (9)

GUN HILL "RISE UP RYE"

Saison, Bronx, NY
4.8% ABV (8)

TWO ROADS "PEACH JAM"

Wheat Ale, Stratford, CT
5.5% ABV (7)

RESURGENCE BREWING "OKTOBERFEST"

Lager, Buffalo, NY
5.6% ABV (8)

OTHER HALF "DDH GREEN CITY"

IPA, Bloomfield, NY
7% ABV (10)

COCKTAILS (12)

ANN'S MANHATTAN

Rye whiskey, carpano antica, brandied cherry juice,
angostura bitters

LONG HOT SUMMER

Mezcal, gran classico, carpano antica,
lemon, jalapeno, honey

AFFAIR IN TRINIDAD

Pisco, ginger, lime, orgeat*, luxardo,
angostura bitters

*contains nuts

SAZERAC

Rye whiskey, cognac, peychaud's, angostura, demerara,
absinthe

REDD MULE

Vodka, lime, ginger beer

YOU'LL NEVER BE RICH

Old Tom gin, strawberry, cucumber, green chartreuse,
lime, egg white**

FALL IS COMING...

Calvados, apple butter, lemon, dry vermouth, madeira

**New York Law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"