

REDD

SUMMER MENU 2020

STARTERS

Chopped salad, radicchio, arugula, salame, provolone, olives, 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 puree, soy caramel, frisee	15
REDD wings, thai chili glaze, sesame seeds	14
Maine lobster aguachile, chilled pico de gallo broth, radish, jalapeno, avocado, cilantro oil	18
Chanterelle mushroom risotto, corn, spinach, truffle oil	20

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	18

MAINS

Mussels & clams, coconut jasmine rice, chorizo, curry nage	14/28
Mesquite-grilled prime New York, pearl onions, maitake mushrooms, chimichurri, red wine jus	49
Grilled beets, heirloom carrots, mole, mustard greens	25
Grilled chicken, corn, peppers, green beans, basil, spinach, corn fritter	30
Hudson Valley duck leg confit, apricot puree, confit fennel, grilled stone fruit, walnuts, balsamic jus	32
**Caramelized scallops, cauliflower, capers, raisins, almonds	16/32
Rigatoni, bolognese, parmesan, basil	25
Shrimp soba noodle stir-fry, bok choy, eggplant, carrot, chili oil, mint	25
Halibut, tomatillo, shishito peppers, pole beans, baby squash, cilantro	30
Smoked ricotta and chive ravioli, eggplant, roasted pepper pesto, charred tomato, pistachio	24
Green curry, summer vegetables, jasmine rice, cilantro	22

SIDES

Oven roasted fingerlings, herbs, paprika-garlic aioli	12
Street corn on the cob, chipotle, lime, cotija cheese	9

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)

OTHER HALF "PATIO FUN"

Pale Ale, Bloomfield, NY
4.2% ABV (9)

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"