

REDD

FALL MENU 2020

STARTERS

Chopped salad, radicchio, arugula, salame, provolone, olives, ceci beans, pepperoncini	14
Apple salad, brussels sprouts, arugula, frisée, bacon, burrata, mustard vinaigrette, croutons	15
*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, frisée	15
REDD wings, thai chili glaze, sesame seeds	14
Maine lobster risotto, lemon, truffle oil, watercress	19
White bean-fennel soup, duck confit, white bean ragout	14

WOOD FIRED

Prosciutto pizza, fontina, arugula, parmesan	16
Tomato pizza, garlic, oregano, chili flake, no cheese	14
Calabrian sausage pizza, ricotta, leek, red onion, cream, mushroom, spinach	18
Mozzarella pizza, tomato, basil, parmesan	15
Eggplant Parmesan pizza, mozzarella, cherry tomato, basil, garlic breadcrumb	17

MAINS

Salt baked turnips, beets, garam masala, pistachio, za'atar, coconut tahini vinaigrette	23
Grilled chicken "coq au vin", mushroom, potato purée, carrot, pearl onion, bacon	30
Hudson Valley duck leg confit, lentils, prosciutto, brown butter sunchoke purée, brussels sprouts	32
Mesquite-grilled prime New York, celery root purée, warm potato salad, bacon, crispy shallots	49
**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
Roasted halibut, bouillabaisse broth, mussels, clams, rouille, saffron, crouton	34
Kabocha squash & ricotta ravioli, roasted gourds, pickled butternut, almond, sage, zhoug	24
Green curry, local autumn vegetables, jasmine rice, cilantro	22

SIDES

Oven roasted fingerlings, herbs, paprika-garlic aioli	12
Fried brussels sprouts, fish sauce vinaigrette, tamarind	12

REDD

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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, 2019, North Canterbury, NZ
(13)

LA CANA

Albarino, 2019, Rias Baixas, SP
(13)

SANDHI

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

CHATEAU L'ORANGERIE

Bordeaux Blanc, 2019, Entre Deux Mers, FR
(10)

RED

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)

TURLEY

Zinfandel, "Buck Cobb", 2018, Amador County, CA
(18)

B E E R

BALLAST POINT "GRAPEFRUIT SCULPIN"

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

SPRINGDALE "GHOST SPECIES"

Wild Ale, Framingham, MA, 6.2% ABV
(10)

OTHER HALF "PATIO FUN"

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

YOUNG LION

Pilsner, Canandaigua, NY, 5.2% ABV
(8)

THREE HEADS BREWING "DDH HAZY KIND"

IPA, Rochester, NY, 6.8% ABV
(8)

FIFTH FRAME "CLASSIC LITE" CAN

German Lager, Rochester, NY, 4% ABV
(8)

C O C K T A I L S (1 2)

ANN'S MANHATTAN

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

PHANTASM

Mezcal, lime, egg white*,
simple, orange bitters, Coca-Cola

FALL IS COMING...

Calvados, apple butter, lemon, dry vermouth, madeira

HARVEST MULE

Fernet branca, lemon, flamed orange, ginger beer, bitters

LOW & CHEAP

Bourbon, caraway, lemon, syrah

SAZERAC

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

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