

# REDD

## LUNCH MENU 2020

### STARTERS

Chopped salad, radicchio, arugula, salame, provolone, ceci beans, pepperoncini	13
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, frisee	13
REDD wings, thai chili glaze, sesame seeds	14
Pumpkin soup, crouton, kale, chestnut, red wine currants	14
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
Calabrian sausage pizza, ricotta, leek, red onion, cream, mushroom, spinach	18
Mozzarella pizza, tomato, basil, parmesan	15
Eggplant Parmesan pizza, mozzarella, basil, garlic breadcrumb	17

### M A I N S

REDD burger, american cheese, secret sauce, fries	16
Egg salad crostini, mixed greens, white balsamic	19
Roasted halibut, bouillabasse broth, mussels, clams, rouille, saffron, crouton	29
Shrimp soba noodle stir-fry, bok choy, eggplant, carrot, chili oil, mint	22
Rigatoni, bolognese, parmesan, basil	25
**Caramelized scallops, cauliflower, capers, raisins, almonds	15/30
Chicken paillard, mushroom, fingerling potato, carrot, pearl onion	24
Salt baked turnips, beets, garam masala, pistachio, za'atar, coconut tahini vinaigrette	23
Fried chicken lettuce cups, spiced honey, cole slaw, pickles	23

# REDD

## FALL MENU 2020

### SPARKLING

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#### COLLABRIGO

Prosecco Brut, 2018, Veneto, IT  
(10)

#### DOMAINE ROLET

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

### WHITE

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#### 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

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#### TENSLEY

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

#### CHAPPELLET

Cabernet Blend, 2017, Napa Valley, CA  
(17)

#### BARRIQUE

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

#### PAOLO SCAVINO

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

#### CHATEAU GODARD

Bordeaux Blend, 2018, Bordeaux, FR  
(15)

### BEER

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#### ZERO GRAVITY "CONEHEAD"

IPA, Burlington, VA, 5.7% ABV  
(9)

#### SPRINGDALE "GHOST SPECIES"

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

#### YOUNG LION STOUT

American Stout, Canandaigua, NY, 7.8% ABV  
(8)

#### JACK'S ABBY "POST SHIFT"

Pilsner, Framingham, MA, 4.7% ABV  
(8)

#### OTHER HALF "DIAMOND FANGS"

IPA, Bloomfield, NY, 6.5% ABV  
(10)

#### FIFTH FRAME, CLASSIC LITE CAN

German Pilsner, Rochester, NY, 4.5% ABV  
(8)

### COCKTAILS (12)

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#### ANN'S MANHATTAN

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

#### PALE RIDER

Gin, sage, lemon, egg white\*

#### "BON APPLE TEA"

Vodka, mango, hibiscus apple tea, dry vermouth,  
spearmint

#### HARVEST MULE

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

#### LOW & CHEAP

Bourbon, caraway, lemon, syrah

#### HOLIDAY ROAD

Cognac, grand marnier, chartreuse, port,  
cinnamon demerara, black walnut bitters

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