

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
Pumpkin soup, crouton, chestnut, kale, red wine currants	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

MAINS

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
Vegetable soba noodle stir-fry, bok choy, eggplant, carrot, chili oil, mint	22
Roasted halibut, bouillabaisse broth, mussels, clams, rouille, saffron, crouton	34
Beet & goat cheese ravioli, sweet potato, beet barigoule, cranberry, saba, amaretti crumble	24

SIDES

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

Brad Pareira
Chef de Cuisine

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

Chad d'Ancona
Sous Chef

3% SURCHARGE ON ALL CREDIT CARD PAYMENT TRANSACTIONS.

REDD

FALL 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, 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)

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

ZERO GRAVITY "CONEHEAD"

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

VAN STEENBERGE "AUGUSTIJN GRAND CRU"

Belgian Pale Ale, Evergem, Belgium, 9% ABV
(8)

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 CAN

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

COCKTAILS (12)

ANN'S MANHATTAN

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

PALE RIDER

Gin, sage, lemon, egg white*

ISLAND MIKE'S REVENGE

Coconut rum, lime, pineapple,
orange bitters, almond

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

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