

REDD

WINTER PATIO MENU 2020

STARTERS

Chopped salad, radicchio, arugula, salame, provolone, olives, ceci beans, pepperoncini	14
Romaine salad, anchovy dressing, croutons, parmesan	13
Turkey pot pie, english peas, potato purée	15
Apple salad, brussels sprouts, arugula, frisée, bacon, burrata, mustard vinaigrette, croutons	15
REDD wings, thai chili glaze, sesame seeds	14
Butternut squash 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, 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
REDD burger, american cheese, secret sauce, fries	16
Shrimp fried rice, pickled mushrooms, egg, red onion, chili crisp, scallion	21
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
Fried chicken, house mac & cheese, cole slaw	25
**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
Beet & goat cheese ravioli, sweet potato, beet barigoule, cranberry, saba, amaretti crumble	24

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.

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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)

CHAPPELLET

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

BARRIQUE

Pinot Noir, 2018, Sonoma County, CA
(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)

COCKTAILS (12)

ANN'S MANHATTAN

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

KESSEL RUNNER

Rum, pimento, honey, lemon, orange bitters, angostura
bitters

FLOAT ON

Bourbon, ginger, pear, lemon, cinnamon, star anise,
egg white*

'WE WANT...A SHRUBBERY!'

Gin, cranberry shrub, green chartreuse, lemon, orange
bitters

WINTER MULE

Vodka, lime, cranberry puree, ginger beer

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