

REDD

LUNCH MENU 2021

STARTERS

Chopped salad, radicchio, arugula, salame, provolone, ceci beans, pepperoncini	13
Bibb salad, gorgonzola, mandarin, pear, lemon, beet, candied walnut	15
*Tuna tartare, apple mustard vinaigrette, 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
Sunchoke soup, brown butter, sage, chestnut	12
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
Green pizza, kale, garlic, mozzarella, pine nut, prosciutto "cotto"	16

MAINS

REDD burger, american cheese, secret sauce, fries	16
Egg salad english muffin, mixed greens	19
Sea bass, bell pepper, fennel, basil, prosciutto, black olive jus	29
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, gnocchi "cacio e pepe", sausage, garlic bread crumb, pecorino	26
Fried chicken sandwich, spiced honey, cole slaw, pickles, fries	17

Please ask about our gluten free, vegetarian and vegan options

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

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)

MUSA

Terbbiano, 2019, Lugana, IT
(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)

ROUTE STOCK

Pinot Noir, 2018, Sonoma Coast, CA
(14)

CHATEAU GODARD

Bordeaux Blend, 2018, Bordeaux, FR
(15)

ASCHERI

Nebbiolo, 2018, Langhe, IT
(12)

BEER

NEW BELGIUM, "ACCUMULATION"

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

CAPTAIN LAWRENCE, "JAM JUICE"

IPA, Elmsford, NY
8% ABV
(9)

RESURGENCE, "SPONGE CANDY"

Stout, Buffalo, NY
5.5% ABV
(6)

OMMEGANG, "IDYLL DAYS"

Belgian Style Pilsner, Cooperstown, NY
4.7% ABV
(8)

COCKTAILS (12)

ANN'S MANHATTAN

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

FLOAT ON

Gin, pear, ginger, lemon, thyme

STRAWBERRY BLONDE

Vodka, St. Germain, strawberry, sage, prosecco

OFF SEASON

Bourbon, pumpkin, honey, lemon

BLOOD MOON

Tequila, mezcal, blood orange, yellow chartreuse,
lime, rosemary

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