

# REDD

## WINTER MENU 2021

### STARTERS

Chopped salad, radicchio, arugula, salame, provolone, olive, ceci bean, pepperoncini	14
Bibb salad, gorgonzola, mandarin, pear, lemon, beet, candied walnut	15
*Tuna tartare, apple mustard vinaigrette, fried rice	18
Smoked trout, english muffin, fennel, oregano	14
Gnocchi "cacio e pepe", sausage, garlic bread crumb, pecorino	14
Glazed pork belly, apple purée, soy caramel, frisée	15
Maine lobster risotto, lemon, truffle oil, watercress	19
REDD wings, thai chili glaze, sesame seeds	14
Sunchoke soup, brown butter, sage, chestnut	14
Littleneck clams, chorizo, garlic, black rice, white wine	17

### 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
Green pizza, kale, garlic, mozzarella, pine nut, prosciutto "cotto"	16

### MAINS

Grilled chicken, butternut squash, broccoli, white bean, arugula, chicken jus	30
Hudson Valley duck leg confit, mushroom cream, lentil, root vegetable, leek vinaigrette	32
Mesquite-grilled prime New York, spicy tomato jam, charred carrot purée, fried quinoa, bordelaise	49
**Caramelized scallops, cauliflower, capers, raisins, almonds	16/32
Rigatoni, bolognese, parmesan, basil	25
Halibut, bell pepper, fennel, basil, prosciutto, black olive jus	34
Vegetable soba noodle stir-fry, bok choy, eggplant, carrot, chili oil, mint	22
Miso grilled kohlrabi and bok choy, soy ginger marinade, nori, togarashi, puffed rice	24

### SIDES

Roasted fingerling "poutine", gravy, bacon, mozzarella	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

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### 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)

#### 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

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#### 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)

### B E E R

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#### ZERO GRAVITY, "CONEHEAD IPA"

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

#### OTHER HALF, "FLEXIN' ON 5 & 20"

Imperial IPA, Bloomfield, NY, 10% ABV  
(12)

#### RESURGENCE, "SPONGE CANDY"

Stout, Buffalo, NY, 5.5% ABV  
(6)

#### OMMEGANG, "IDYLL DAYS"

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

### COCKTAILS (12)

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#### 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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