

REDD

LUNCH MENU 2021

STARTERS

Chopped salad, radicchio, arugula, salame, provolone, ceci beans, pepperoncini	14
Bibb salad, asparagus, snow pea, beet, za'atar, chevre, carrot ginger vinaigrette, 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, frisée	13
REDD wings, thai chili glaze, sesame seeds	14
Pea soup, cilantro, crispy pork, chili oil	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
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
Halibut, romesco, artichoke confit, grilled lemon, basil, snap pea, spinach, pine nut gremolata	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

Brad Pareira
Chef de Cuisine

Chad d'Ancona
Sous Chef

Please ask about our gluten free, vegetarian and vegan options

* 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"

3% Credit card surcharge will be applied to all debit and credit transactions

REDD

LUNCH MENU 2021

SPARKLING

COLLABRIGO

Prosecco Brut, 2018, Veneto, IT
(10)

DOMAINE ROLET

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

WHITE

DOMAINE D'ELISE

Chardonnay, 2018, Chablis, FR
(15)

HERMANN J. WIEMER

Dry Riesling, 2019, Seneca Lake, NY
(12)

MT. BEAUTIFUL

Sauvignon Blanc, 2019, North Canterbury, NZ
(13)

MUSA

Trebbiano, 2019, Lugana, IT
(13)

SANDHI

Chardonnay, 2019, Santa Barbara County, CA
(14)

CHATEAU DE ROUET ROSE

Blend, 2020, Cotes de Provence, FR
(13)

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

BLUE MOON

Belgian Style Wheat Ale, Denver, CO
5.4% ABV
(8)

ZERO GRAVITY, "MADONNA" IPA

DIPA, Burlington, VA
8% ABV
(9)

OTHER HALF, "DDH STAY ELEVATED"

IPA, Bloomfield, NY
5.5% ABV
(11)

3HB, DRY HOPPED GERMAN PILS

Pilsner, Rochester, NY
5.2% ABV

COCKTAILS (12)

ANN'S MANHATTAN

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

CRY ME A RIVER

Gin, lillet blanc, luxardo, lemon, blue tea, absinthe
rinse

BLACK SUNSHINE

Pisco, lime, egg white, activated charcoal

ELEVENTH

HOUR

Bourbon, Averna, lemon, honey, cucumber

BLOOD

MOON

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