

REDD

SPRING MENU 2021

SPARKLING

COLLABRIGO

Prosecco Brut, 2018, Veneto, IT
(10)

DOMAINE ROLET

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

UNE FEMME "THE CALLIE"

Rosé, NV, CA
(15)

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)

CELESTE

Verdejo, 2019, Rueda, SP
(13)

SANDHI

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

CHATEAU DU ROUET ROSÉ

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

RED

TENSLEY

Syrah, 2019, Santa Barbara County, CA
(13)

CHAPPELLET

Cabernet Blend, 2018, Napa Valley, CA
(17)

BOEDECKER CELLARS

Pinot Noir, 2017, Willamette Valley, OR
(14)

CHATEAU GODARD

Bordeaux Blend, 2018, Bordeaux, FR
(15)

FAMILLE GRAS

Cotes du Rhone, 2017, Rhone Valley, FR
(12)

DRAFT

GENESEE BREWING, "RUBY RED"

Kolsch, Rochester, NY
4.5% ABV
(6)

INDUSTRIAL ARTS BREWING, "WRENCH"

NE IPA, Garnerville, NY
7.1% ABV
(9)

OTHER HALF, "DDH DIAMOND REFLECTION"

Imperial IPA, Bloomfield, NY
8.4% ABV
(11)

OMMEGANG, "IDYLL DAYS"

Pilsner, Cooperstown, NY
5.0% ABV
(9)

BOTTLE

HEINEKEN

"00"
N/A, 0% ABV
(5)

COCKTAILS (12)

ANN'S MANHATTAN

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

QUEEN'S NECTAR

Gin, lychee, gingered honey, lemon,
cardamom

BLACK SUNSHINE

Pisco, lime, egg white*, activated charcoal

SALT OF THE EARTH

Bourbon, beet, lemon, saline

BLOOD MOON

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

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

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STARTERS

Chopped salad, radicchio, arugula, salame, provolone, olive, ceci bean, pepperoncini	14
Bibb salad, asparagus, snow peas, beet, za'atar, chevre, carrot ginger vinaigrette, 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
Pea soup, cilantro, crispy pork, chili oil	14
Mussels, ramp-coconut nage, chorizo, garlic, 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, jalapeño cheddar grits, andouille, mustard greens, parsnip, chicken jus	30
Hudson Valley duck leg confit, asparagus, lentils, english pea, garlic cream, prosciutto	32
Mesquite-grilled New York, soubise, cippolini, mushroom, horseradish vinaigrette, bone marrow jus	49
**Caramelized scallops, cauliflower, capers, raisins, almonds	16/32
Rigatoni, bolognese, parmesan, basil	25
Halibut, romesco, artichoke confit, grilled lemon, basil, snap pea, spinach, pine nut gremolata	34
Vegetable soba noodle stir-fry, bok choy, eggplant, carrot, chili oil, mint	22
Grilled gochujang spring vegetables, quinoa, coconut broth, peanut vinaigrette, pickled sunchoke	24

SIDES

Roasted fingerling "poutine", gravy, bacon, cheese curds	12
Fried brussels sprouts, fish sauce vinaigrette, tamarind	12