

REDS° LUNCH

MONDAY-SATURDAY

CHEF MIKE JOHN
SEPTEMBER 2022

SALADS & STARTERS

CAESAR SALAD | 12

romaine, shaved parmesan, fried capers, crouton

THE GEM | 15

little gem butter lettuce, bacon, blue cheese, granny smith apples, sherry vinaigrette

HOUSE SALAD | 11

mixed greens, balsamic vinaigrette, shallot, carrot, almond, shaved parmesan

WARMED KALE SALAD | 16

wilted dino kale with shallot, carrot, bacon, walnut, dried cranberry and red wine vinaigrette

FALL GNOCCHI | 14

yukon gold potato gnocchi, fennel, butternut squash, parsnip, kale, herbs and cream sauce

SOUP DU JOUR | 7 cup

Add Prawns or Chicken Breast 11 - Add Steak 16

SIDES

POMME FRITES | 7

with house ketchup
add truffle oil 2

MARINATED OLIVES | 4

SANDWICHES

choice of fries or small salad

B.C.H. SANDWICH | 17

grilled bacon, chicken, ham with honey mustard, swiss cheese and olive salad

CHICKEN SALAD SANDWICH | 15

herb roasted chicken breast, apple, shallot, dried cranberry, aioli on toasted ciabatta

WAGYU STEAK SANDWICH | 21

onion, peppers, arugula, manchego and aioli

THE HAMBURGER | 19

8oz. Niman Ranch beef, grilled pickled onion, shredded lettuce, aioli on brioche bun
add cheddar, American or blue 2 add bacon 2



ROAST VEGETABLE TARTINE | 15

cauliflower, leek, mushroom, kale, butternut squash, fennel, shallot, garlic, madeira

MARY'S CHICKEN POT PIE | 15

herb roast chicken breast, aromatics, potato, bacon and bechamel

REDS' BOWL | 18

chicken, brown rice, black beans, cabbage, bell pepper, tomato, watermelon radish, black olive, cilantro, avocado, chipotle lime dressing

BLUE CHEESE AND BACON MAC | 15

granny smith apple

*Consuming raw or undercooked meats, poultry, seafood, shell food or eggs may increase your risk of food borne illness. | Kitchen contains nuts, dairy and gluten.
If there are any food allergy concerns, please let us know. **No split checks on parties of 6 plus. A 20% gratuity will be added to parties of 6 or more