

# REDS° BISTRO

CHEF PAUL THOMPSON  
SPRING 2022

## APPETIZERS

### FARM SALAD | 12

mixed greens, balsamic vinaigrette, shallot, radish, carrot, snap peas, manchego

### BEET SALAD | 15

Gina Marie farmer's cheese, arugula, toasted walnuts, herb vinaigrette, beet reduction jus

### GRILLED CAESAR SALAD\* | 14

grilled romaine, shaved parmesan, fried capers

### MAC & CHEESE | 13

cheddar, american, parmesan, panko

### SOUP DU JOUR | 7 cup | 11 bowl

## SIDES

### POMME FRITES | 7

with house ketchup. add truffle oil 2

### MARINATED OLIVES | 4

### BLISTERED SHISHITO PEPPERS | 9

grilled lemon and zest, sourdough breadcrumbs, parmesan, chili flakes



## HORS D'OEUVRES

### OYSTERS ON THE HALF SHELL\*

Half Dozen 21 | Full Dozen 36

horse radish, mignonette, 3rd Base Sauce

### CHARCUTERIE & CHEESE BOARD\* | 25

three house cured meats, three cheeses & accoutrements

### GRILLED ASPARAGUS | 12

prosciutto, parmesan, pickled onion, balsamic reduction

### MOULES FRITES | 19

steamed mussels with fennel, heirloom tomato, parsley, white wine, butter, garlic, pomme frites

### HOUSE SOURDOUGH | 7

whipped butter, sea salt

## HAPPY HOUR

MONDAY - SATURDAY 4-5PM

## MUSSELS MONDAYS

\$5 OFF ALL NIGHT

LUNCH SERVICE MON-FRI + BRUNCH SATURDAYS

## ENTREES

### GRILLED RIB EYE | 47

12 oz., horseradish mashed potatoes, maple & bacon glazed heirloom carrots, Foggy Dew mushrooms, demi glace

### PAN SEARED LOCAL HALIBUT | 36

5.5 oz., coconut curry, black rice, papaya, spring onion, ginger

### MUSHROOM TRUFFLE FETTUCINI | 30

toma truffle mornay, foggy dew mushrooms, fresh pasta, lemon, baby kale

### SCALLOP RISOTTO | 33

two U-10 scallops, charred tomatoes, swiss chard, pesto

### ROAST CHICKEN BREAST | 30

sweet potato hash with pancetta lardons, spring onion, mustard greens, apricot marmalade

### BRAISED LAMB SHANK | 41

Early Bird Farm white corn polenta, mint gremolata, fried lemon zest

### THE HAMBURGER | 17

grilled pickled onion, shredded lettuce, aioli, fries  
add cheddar, American or blue 2  
add bacon 2



\*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.