

# BRUNCH

## SHARED PLATES

### BREAKFAST FLATBREAD

cream cheese scrambled eggs, cheddar, bacon and oven dried tomatoes 13.00

### BREAKFAST SLIDERS

cream cheese scrambled eggs, bacon and American cheese with hollandaise 12.00

### BUFFALO SHRIMP

buffalo sauce and blue cheese dressing  
Half order 13.00 Full order 18.00

### MARGHERITA FLATBREAD

basil pesto, tomatoes, mozzarella, balsamic and fresh basil 13.00

### BAKED CRAB DIP

served with salted tortilla strips 16.50

### PARMESAN SHRIMP & CALAMARI

parmesan gremolata tossed with spicy pepper mix with lemon garlic aioli 16.00

### JERK CHICKEN FONDUE

sourdough croutons, apples, grapes and smoked gouda fondue 16.00

### GRILLED CHICKEN WINGS

choice of buffalo, ranch or barbecue 13.50

## BREAKFAST

### CHEF'S BRUNCH

French toast, fruit salad, cream cheese scrambled eggs, bacon, sausage and hash browns. Additional servings are complimentary 17.00

### REDSTONE BREAKFAST

three eggs, bacon or sausage, hash browns and toast 13.50

### REDSTONE BUTTERMILK PANCAKES

bacon or sausage with fresh fruit and maple syrup 12.00

### FRENCH TOAST

challah bread, bacon or sausage, fresh fruit and maple syrup 12.00

### BYO OMELET

choose any four items: cheddar, swiss, pepper jack, ham, sausage, bacon, onions, green&red pepper mix, spinach, diced tomatoes and mushrooms 13.50

egg whites only or any additional items add 2.00

### BRUNCH BURGER\*

8 oz burger, BBQ pork, bacon, pepper jack and a fried egg 16.50

### STEAK AND EGGS\*

prime top sirloin, three eggs, hash browns and toast 16.50

### EGGS BENEDICT

english muffin, wood grilled Canadian bacon, hollandaise and hash browns 14.00

### CRAB BENEDICT

english muffin, jumbo lump crab cakes, garlic spinach, hollandaise and hash browns 16.00

### REDSTONE EGGS BENEDICT

corn bread slices sautéed in maple butter, BBQ pork, and smoked adobo hollandaise, with Idaho potatoes 16.50

## LUNCH

*All burgers and sandwiches are served with choice of coleslaw, French fries, garlic mashed potatoes or baked beans*

### CHICKEN CHOPPED SALAD

cornbread croutons, tomatoes, smoked bacon, golden raisins, corn and honey-lime vinaigrette 16.50

### REDSTONE BURGER\*

cheddar, applewood smoked bacon and barbecue sauce 16.00

### ROTISSERIE TURKEY SANDWICH

buttermilk marinated turkey, lettuce, tomato and cheddar on multi-grain bread with basil aioli 15.00

### SIGNATURE PRIME DIP

horseradish mayo, Swiss, crispy onion strings, French onion au jus 17.00

### ROTISSERIE CHICKEN SANDWICH

arugula, smoked tomato aioli and Jack cheese on a ciabatta roll with chicken au jus 15.00

### SMOKEHOUSE STEAK COBB\*

smoked bacon, grilled asparagus, sweet corn, red onion, tomatoes, gouda and smoked onion ranch 17.00

### ROTISSERIE CHICKEN

classic style or barbecue basted with garlic mashed potatoes and grilled asparagus 22.00

### BABY BACK RIBS

wood fired, served with French fries and coleslaw  
Half Rack 18.50 Full Rack 28.50

### TOURNEO BEEF WELLINGTON\*

tenderloin filets, glazed puff pastry, wild mushroom duxelles, prosciutto, bordelaise sauce and seasonal vegetables

Single 31.00 Double 42.00

## KIDS BRUNCH MENU

*FOR OUR GUESTS 10 AND UNDER. ALL ITEMS SERVED WITH FRUIT*

*ALL CHOICES INCLUDE KID SOFT DRINK, MILK OR CHOCOLATE MILK 11.00*

### KIDS BREAKFAST

one egg, bacon and toast with jam

### GRILLED CHEESE

American cheese served with fries

### PANCAKES

two pancakes with bacon or sausage, butter and syrup

### CHICKEN BITES

white meat chicken tenders served with fries

### FRENCH TOAST

two slices of French toast with bacon or sausage, butter and syrup

*Available 10:00 am to 2:00 pm*

*NOTE: Smoked rotisserie cooking may impart a slight pink color*

\* Indicates food items that are cooked to order or served raw. Consuming raw or under cooked meat, seafood or eggs may increase your risk for food borne illnesses on the bottom of the menu.

\*\* An automatic 18% gratuity will be added to all parties of 8 or more Before placing your order, please inform your server if a person in your party has a food allergy.

# BRUNCH

## MOCKTAILS (ALL NON-ALCOHOLIC)

### TRICK OR TREAT YOURSELF

apple cider, fall spice syrup, ginger ale, fresh fig, cinnamon stick 5

### PINEAPPLE MOCKJITO

mint, pineapple, lime, club soda 5

### AUTUMN SUNSET LEMONADE

pomegranate, blood orange, passion fruit, lemonade, grapefruit, cranberries 5

## HANDCRAFTED COCKTAILS

### SUNRISE SANGRIA

Pinot Grigio, strawberry, St. Germain elderflower, orange juice 9

### REDSTONE BLOODY

Tito's handmade vodka, celery, blue cheese stuffed olive, cheese, applewood smoked bacon, celery salt rim, with a 7oz Highlife pony 12.50

### EARLY MORNING LEMONADE

Tito's handmade vodka, blood orange, lemonade, grapefruit juice 10

### DOLI DRIVER

handcrafted Redstone doli, orange juice 9

## MIMOSAS

### REDSTONE MIMOSA

Redstone doli, sparkling wine 8

### POMEGRANATE MIMOSA

POM juice, sparkling wine 8

### PEACH MIMOSA

peach schnapps, sparkling wine, orange juice 8

## MULES

### MORNING MULE

Tito's handmade vodka, orange juice, Maine Root ginger beer, fresh lime 10

### LIMONCELLO MULE

Tito's handmade vodka, Limoncello, Maine Root ginger beer, fresh lemon 10

### PALOMA MULE

Tito's handmade vodka, grapefruit juice, Maine Root ginger beer, fresh lime 10

## COFFEE DRINKS

### FRENCH CONNECTION

cognac, amaretto, coffee, whipped cream 9

### SALTED CARAMEL IRISH COFFEE

Bailey's Irish Cream, coffee, salted caramel, whipped cream 9

### KENTUCKY COFFEE

Bulleit bourbon, Kahlua, vanilla, coffee, whipped cream 9

## WINE BY THE GLASS

### SPARKLING, ROSÉ & WHITE

- LA MARCA Prosecco, Italy 12 (split)
- LAURENT-PERRIER Brut, Champagne-France 18 (split)
- RUFFINO Sparkling Rosé, Italy 12 (split)
- FLEUR DE MER Rosé, Provence-France 13
- CANYON ROAD Moscato, California 9
- THE SEEKER Riesling, Mosel-Germany 12
- MURPHY-GOODE Sauvignon Blanc, North Coast 10
- CROWDED HOUSE Sauvignon Blanc, New Zealand 12
- DECOY BY DUCKHORN Sauvignon Blanc, Sonoma County 13
- BENVOLIO Pinot Grigio, Italy 10
- KING ESTATE Pinot Gris, Willamette Valley-Oregon 12
- SANTA MARGHERITA Pinot Grigio, Italy 16
- CHATEAU SOUVERAIN Chardonnay, California 10
- KENDALL JACKSON AVANT Chardonnay, California 12
- LA CREMA Chardonnay, Monterey 14

### REDS

- CHATEAU SOUVERAIN Pinot Noir, California 10
- J VINEYARDS BLACK Pinot Noir, Sonoma-Monterey-Santa Barbara 13
- SIDURI Pinot Noir, Willamette Valley-Oregon 15
- MURPHY GOODE Red Blend, California 10
- PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 13
- FINCA EL ORIGEN Malbec Reserva, Argentina 12
- ST. FRANCIS Old Vines Zinfandel, Sonoma 12
- BARON DE LEY RESERVA Tempranillo, Rioja-Spain 13
- ARGIANO N.C. Super Tuscan, Italy 13
- CHATEAU SOUVERAIN Merlot, California 10
- DECOY BY DUCKHORN Merlot, Sonoma County 14
- CHATEAU SOUVERAIN Cabernet Sauvignon, California 10
- LOUIS MARTINI Cabernet Sauvignon, California 12
- DAOU Cabernet Sauvignon, Paso Robles 14
- VOLUNTEER Cabernet Sauvignon, Napa Valley 16