

Brunch



REDSTONE®
AMERICAN GRILL

GENERAL MANAGER: Latasha Smith
EXECUTIVE SOUS CHEF: John Ronk

SHARED PLATES

BUFFALO JUMBO SHRIMP
buffalo sauce, blue cheese dressing 18

CRISPY CALAMARI
spicy pepper mix, chipotle aioli 17

CHICKEN WINGS (G)
grilled or fried, choice of buffalo,
ranch or barbecue 16

**HONEY CIDER BACON
BRUSSELS SPROUTS**
pure honey, smoked bacon, Sriracha aioli
half order 8 full order 15

BANG BANG CAULIFLOWER (V)
firecracker batter, crispy fried,
Sriracha aioli 14

**REDSTONE'S LODGE
CORNBREAD (V)**
cast iron skillet baked, served with
house-made maple butter
skillet 15 wedge 5

SALADS

CHICKEN CHOPPED SALAD
rotisserie chicken, cornbread
croutons, tomato, bacon,
golden raisins, corn,
honey-lime vinaigrette 17

SMOKEHOUSE STEAK COBB* (G)
smoked bacon, grilled asparagus,
sweet corn, red onion, tomato, gouda,
smoked onion ranch 19

HOUSE (G,V)
tomato, carrot, cucumber, red onion,
parmesan, balsamic vinaigrette
entree 14 starter 9

CAESAR
romaine, garlic sourdough croutons,
parmesan, Caesar dressing
entree 14 starter 9

BRUNCH

REDSTONE BREAKFAST
three eggs, bacon or sausage,
hash browns & toast 14

EGGS BENEDICT
English muffin, poached egg,
wood grilled Canadian bacon,
hollandaise & hash browns 15

BRUNCH BURGER*
beef patty, barbecue pork, applewood
smoked bacon, crushed red pepper,
jack cheese, fried egg, brioche bun 17

FRENCH TOAST
challah bread, bacon or sausage,
fresh fruit, maple syrup 13

CHEF'S BRUNCH
Redstone's scrambled eggs,
bacon, sausage, hash browns,
French toast, fruit salad
Additional servings complimentary 19
-no substitutions-

KIDS BRUNCH

KIDS BREAKFAST
two eggs, bacon or sausage,
toast with jam, fruit 12

FRENCH TOAST
two slices, bacon or sausage, fruit 12

GRILLED CHEESE
American cheese, French fries, fruit 12

CHICKEN BITES
white meat chicken tenders,
French fries, fruit 12

WOOD FIRED FLATBREADS

MARGHERITA (V)
basil pesto, tomato, fresh
mozzarella, balsamic glaze,
fresh basil 14

CLASSICS

SIGNATURE FILET*(G)
center cut tenderloin 48

NEW YORK STRIP*(G)
center cut, USDA prime 42

ROTISSERIE CHICKEN
classic style or barbecue basted,
garlic mashed potatoes, asparagus 24

BBQ BABY BACK RIBS (G)
wood fired, French fries, coleslaw
half rack 21 full rack 32

SEAFOOD

CEDAR PLANK SALMON (G)
lemon garlic oil, garlic mashed
potatoes, asparagus 34

CRAB CAKES
tomato corn salad,
Sriracha aioli, Old Bay fries 34

BURGERS

*choice of French fries, garlic mashed potatoes,
coleslaw, or mac & cheese \$2*

Gluten free bun available. Sub Beyond burger patty \$4

REDSTONE BURGER*
cheddar, applewood smoked bacon,
barbecue sauce 17

GENERAL TSO TURKEY BURGER
sweet & spicy General Tso sauce,
broccoli slaw, grilled red onions 16

BUTTERMILK FRIED CHICKEN
crispy chicken, pickles, sweet
coleslaw, brioche bun
Nashville hot, barbecue or buffalo sauce 17

SOUP

FRENCH ONION 10
LOBSTER BISQUE 10

**Indicates food items that are cooked to order or served raw. Consuming raw or under cooked meats, seafood or eggs may increase your risk for foodborne illness.*

**An automatic 18% gratuity will be added to all parties of 6 or more. Before placing your order, please inform your server if a person in your party has a food allergy.*

(G) = Gluten Free (V) = Vegetarian

BRUNCH DRINKS

HANDCRAFTED COCKTAILS

REDSTONE BLOODY

Tito's Handmade Vodka, Celery, Blue Cheese Stuffed Olive, Cheese, Applewood Smoked Bacon 13

SUNRISE SANGRIA

Pinot Grigio, Strawberry, St. Germain Elderflower, Orange Juice 12

MIDNIGHT ESPRESSO MARTINI

Bailey's Irish Cream, Vanilla Vodka, Espresso, Godiva Chocolate Liqueur, Frangelico 11

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

CHAMPAGNE COCKTAIL

Sparkling Wine, St. Germain Elderflower, Lemon 8

MULES

MORNING MULE

Tito's Handmade Vodka, Orange Juice, Ginger Beer, Fresh Lime 10

LIMONCELLO MULE

Tito's Handmade Vodka, Limoncello, Ginger Beer, Fresh Lemon 10

WINES BY THE GLASS

SOFIA BY COPPOLA Blanc de Blanc, California 12 (split)

LA MARCA Prosecco, Italy 13 (split)

KORBEL Brut Rosé, California 12 (split)

FLEUR DE MER Rosé, Provence-France 13

CANYON ROAD Moscato, California 10

THE SEEKER Riesling, Mosel-Germany 12

PROPHECY Sauvignon Blanc, New Zealand 12

BENVOLIO Pinot Grigio, Italy 10

PROVERB Chardonnay, California 10

LA CREMA Chardonnay, Monterey 14

PROVERB Pinot Noir, California 10

LA CREMA Pinot Noir, Monterey 15

FINCA EL ORIGEN Malbec Reserva, Argentina 12

VILLA M ROSSO Brachetto, Italy 14

RED ROCK Merlot, California 10

LOUIS MARTINI Cabernet Sauvignon, Sonoma 13

VOLUNTEER Cabernet Sauvignon, Napa Valley 16

MOCKTAILS *(all non-alcoholic)*

PINEAPPLE MOCKJITO

Mint, Pineapple, Lime And Club Soda 6

PEACHY KEEN TEA

Fresh Brewed Iced Tea, Peach Puree, Honey Nectar, Blueberries 6

SPRING SUNRISE LEMONADE

Blood Orange, Passion Fruit, Pomegranate, Lemonade, Grapefruit Juice 6

COFFEE

SALTED CARAMEL LATTE 6

MOCHA LATTE 6

ESPRESSO 3

DOUBLE ESPRESSO 5

We Proudly Serve La Colombe Coffee

COLD BREW COLOMBIAN

Refreshing Cold Brew With Flavors Reminiscent Of Black Cherry, Toffee, Sweet Lemon & Jasmine 6

DRAFT LATTE

Full Taste And Texture Of A True Cold Latte Made With Cold-Pressed Espresso & Frothed Milk 6

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NH 042021