

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 17.50

CHICKEN WINGS (G)

Grilled or Fried, Choice of Buffalo, Ranch or Barbecue 16.50

HONEY CIDER BACON BRUSSELS SPROUTS

Pure Honey, Smoked Bacon, Sriracha Aioli
half order 8 full order 15

REDSTONE'S LODGE CORNBREAD (V)

 Cast Iron Skillet Baked, with House-Made Maple Butter
skillet 15 wedge 5.50

SALADS

CHICKEN CHOPPED SALAD

 Rotisserie Chicken, Cornbread Croutons, Tomato, Bacon, Golden Raisins, Corn, Honey-Lime Vinaigrette 17.50

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 15

EGGS BENEDICT

English Muffin, Poached Egg, Wood Grilled Canadian Bacon, Hollandaise & Hash Browns 16

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 14

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 24.50

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 34.50

LOBSTER-SHRIMP CAKES

Tomato Corn Salad, Sriracha Aioli, Old Bay Fries 35

BURGERS

*Choice of French Fries, Garlic Mashed Potatoes, Coleslaw, or Mac & Cheese \$2
Gluten Free Bun Available. Sub Beyond Burger Patty*

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

CHOCOLATE MARTINI

Bailey's Irish Cream, Vanilla Vodka, Godiva Chocolate Liqueur, Kahlua 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)*

PEAR-FECT MOCKJITO

Pear Juice, Club Soda, Simple Syrup, Fresh Lime Juice & Mint 6

ICED PUMPKIN EVERYTHING

La Colombe Draft Latte, Pumpkin Puree, Fall Spice Syrup, Pumpkin Spice, Whipped Cream 8

AUTUMN SUNSET LEMONADE

Blood Orange, Lemonade, Grapefruit Juice, Cranberries 6

COFFEE

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 072021