

# Brunch



GENERAL MANAGER: Tessa Watts  
EXECUTIVE CHEF: Elliot Williams

## SHARED PLATES

### BREAKFAST FLATBREAD

Cream Cheese Scrambled Eggs,  
Cheddar, Bacon, Tomato 13

### BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

### CRISPY CALAMARI

Spicy Pepper Mix, Chipotle Aioli 17.50

### CHICKEN WINGS (G)

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

### MARGHERITA FLATBREAD (V)

Basil Pesto, Tomato, Fresh  
Mozzarella, Balsamic Glaze,  
Fresh Basil 14

### 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

### TUNA POKE BOWL

Avocado, Edamame, Radish, Cucumber,  
Bean Sprouts, Carrots, Cilantro,  
Black Quinoa & Farro, Szechuan Dressing 18

## ENTREES

### ROTISSERIE CHICKEN

Classic Style or Barbecue Basted,  
Garlic Mashed Potatoes & Asparagus 24

### BABY BACK RIBS

Wood Fired And Served with  
French Fries & Coleslaw  
*half rack 25 full rack 34*  
*gluten free available*

## SIDES

- HASH BROWNS (V)... 5
- APPLEWOOD SMOKED BACON ... 5
- BREAKFAST SAUSAGE ... 5
- TURKEY SAUSAGE ... 5
- FRENCH TOAST (V)... 6
- PANCAKES (V)... 6
- MAC & CHEESE (V)... 9
- FRENCH FRIES (V)... 7

*We Believe in Giving Back to  
Our Community*



*We are partnering with  
Voorhees Animal Orphanage,  
and will donate \$1 from every purchase  
of our featured highlighted items.*

*Voorhees Animal Orphanage Will Provide  
Compassionate Shelter and Adoption  
Services for the Animals Entrusted to  
Our Care With a Goal of Safely Reuniting  
Them With Their Owners or Finding Them  
Suitable and Permanent New Homes.*



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## CHEF'S BRUNCH

Redstone's Scrambled Eggs,  
Bacon, Sausage, Hash Browns,  
French Toast, Fruit Salad.  
Additional Servings Complimentary 19

## KIDS BRUNCH

*For Our Guests 10 and Under. All Choices Include  
a Kids Soft Drink, Milk or Chocolate Milk*

### KIDS BREAKFAST

Two Eggs, Bacon or Sausage,  
Toast With Jam, Fruit 12

### FRENCH TOAST

Two Slices, Bacon or Sausage, Fruit 12

### PANCAKES

Two Pancakes, Bacon or Sausage, Fruit 12

### GRILLED CHEESE

American Cheese, French Fries, Fruit 12

### CHICKEN BITES

White Meat Chicken Tenders,  
French Fries, Fruit 12

## BREAKFAST

### REDSTONE BREAKFAST

Three Eggs, Bacon or Sausage,  
Hash Browns and Toast 14.50

### FRENCH TOAST

Challah Bread, Bacon or Sausage,  
Fresh Fruit, Maple Syrup 13

### BUTTERMILK PANCAKES

Bacon or Sausage,  
Fresh Fruit, Maple Syrup 13

### CARAMEL APPLE PANCAKES

Warm Caramel Sauce, Apple Slices  
& Whipped Butter, Bacon or Sausage 13

### EGGS BENEDICT

English Muffin, Poached Egg,  
Wood Grilled Canadian Bacon,  
Hollandaise and Hash Browns 14.50

### LOBSTER & SHRIMP BENEDICT

English Muffin, Poached Egg,  
Garlic Spinach, Hollandaise  
and Hash Browns 19

### SOUTHWEST EGG SKILLET

Diced Potato, Andouille Sausage,  
Bell Pepper, Onion, Jalapeño, Cilantro,  
Cheddar, Redstone Scrambled Eggs,  
Chipotle Hollandaise & Choice of Toast 14

### AVOCADO & EGG TOAST

Nine Grain Toast, Spinach, Tomato Slice,  
Two Sunnyside Eggs, Avocado,  
Bacon & Fresh Fruit 18

### BYO OMELET

Choose any Four Items:  
Cheddar, Swiss, Ham, Bacon,  
Andouille Sausage, Breakfast Sausage,  
Onions, Bell Pepper Mix, Spinach,  
Tomato, Mushrooms 14

## BURGERS & SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes,  
Coleslaw, Baked Beans or Mac & Cheese \$2*  
*Gluten Free Bun Available. Sub Beyond Burger Patty \$4*

### BRUNCH BURGER\*

Beef Patty, Barbecue Pork, Applewood  
Smoked Bacon, Crushed Red Pepper,  
Jack Cheese, Fried Egg, Brioche Bun 17.50

### REDSTONE BURGER\*

Cheddar Cheese, Applewood Smoked  
Bacon, Barbecue Sauce 17

### SIGNATURE PRIME DIP

Horseradish Sauce, Swiss Cheese, Crispy  
Onion Strings, French Onion Au Jus 20

### BUTTERMILK FRIED CHICKEN

Crispy Hot Chicken, Pickles, Sweet  
Coleslaw, Brioche Bun  
*Nashville Hot, Barbecue or Buffalo Sauce 17*

### REDSTONE SLIDERS

Ask For Details on  
This Week's Feature 15

*\*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

### EARLY MORNING LEMONADE

Tito's Handmade Vodka, Blood Orange, Passion Fruit, Pomegranate, Lemonade, Grapefruit Juice 10

### DOLI DRIVER

Handcrafted Redstone Doli, Orange Juice 9

### MIDNIGHT ESPRESSO MARTINI

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

## COFFEE DRINKS

### SALTED CARAMEL IRISH COFFEE

Bailey's Irish Cream, Coffee, Salted Caramel, Whipped Cream 9

### KENTUCKY COFFEE

Old Forester Bourbon, Kahlua, Vanilla, Coffee, Whipped Cream 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, Lucano Limoncello, Ginger Beer, Fresh Lemon 10

## WINES BY THE GLASS

- LA MARCA Prosecco, Italy 13 (split)  
LAURENT-PERRIER Brut, Champagne-France 18 (split)  
KORBEL Brut Rosé, California 13 (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  
BENVOLIO Pinot Grigio, Italy 10  
SANTA MARGHERITA Pinot Grigio, Italy 16  
CHATEAU SOUVERAIN Chardonnay, California 10  
KENDALL JACKSON AVANT Chardonnay, California 12  
LA CREMA Chardonnay, Monterey 14  
CHATEAU SOUVERAIN Pinot Noir, California 11  
J VINEYARDS BLACK Pinot Noir, Sonoma-Monterey-Santa Barbara 13  
KING ESTATE INSCRIPTION Pinot Noir, Willamette Valley-Oregon 15  
MURPHY-GOODE Red Blend, California 11  
FINCA EL ORIGEN Malbec Reserva, Argentina 12  
ARGIANO N.C. Super Tuscan, Italy 14  
CHATEAU SOUVERAIN Merlot, California 10  
DECOY BY DUCKHORN Merlot, Sonoma County 14  
CHATEAU SOUVERAIN Cabernet Sauvignon, California 10  
LOUIS MARTINI Cabernet Sauvignon, California 13  
VOLUNTEER Cabernet Sauvignon, Napa Valley 16

## MOCKTAILS *(all non-alcoholic)*



### WINTER SOLSTICE LEMONADE

Blood Orange, Lemonade, Grapefruit Juice, Cranberries 6

### DRAGON BERRY SMASH

Dragon Fruit, Blueberries, Honey Simple Syrup, Fresh Rosemary, Lemon Juice, Club Soda 6

### PEAR-FECT MOCKJITO

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

## COFFEE

*We Proudly Serve La Colombe Coffee*

### CAPPUCCINO - LATTE 5

### SALTED CARAMEL LATTE 6

### MOCHA LATTE 6

### ESPRESSO 3 DOUBLE ESPRESSO

### 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

\*An automatic 18% gratuity will be added to all parties of 6 or more