

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 (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,
Ronald McDonald House,
and will Donate \$1 From Every
Purchase of our Featured
Highlighted Items

*We have served as a
"home-away-from-home" for more than
28,000 families whose children are being
treated at nearby hospitals and operate 11
Ronald McDonald Family Rooms
within pediatric units of hospitals across the
Southern New Jersey region.*



rmhsnj.org

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 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 20% 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

STOLLER FAMILY ESTATE 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)*

PEAR-FECT MOCKJITO

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

DRAGON BERRY SMASH

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

WINTER SOLSTICE

Blood Orange, Lemonade, Grapefruit Juice, Cranberries 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 20% gratuity will be added to all parties of 6 or more