

# Brunch



GENERAL MANAGER: John Bridge-Lopez  
EXECUTIVE CHEF: Raykwon Forcier

## SHARED PLATES

### BREAKFAST FLATBREAD

Cream Cheese Scrambled Eggs,  
Cheddar, Bacon, Tomato 13

### BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

### CRISPY GREEN BEANS (V)

Parmesan Gremolata,  
Lemon Garlic Aioli 11

### 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  
*entree 17.50 starter 12*

### 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

### Our Wood Fired Fund Has Raised

## \$61,042

### In Donations So Far This Year! Which Local Charity Will Be The Next Recipient?

### Follow Us to Find Out

@redstone\_burlington

@RedstoneGrill

@RedstoneGrill



## 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

### BLUEBERRY BANANA PANCAKES

Blueberry Pancakes, Caramelized  
Banana Slices & Fresh Blueberries,  
Bacon or Sausage 14

### EGGS BENEDICT

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

### 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  
*egg whites only or any additional items add \$2*

## 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*

### FARMER'S BURGER\*

Beef Patty, Barbecue Pork,  
Bacon, Fried Egg, Monterey Jack Cheese,  
Crushed Red Pepper, Brioche Bun 18.50

### REDSTONE BURGER\*

Beef Patty, Cheddar Cheese, 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 20% Gratuuity 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 14

### EARLY MORNING LEMONADE

Tito's Handmade Vodka, Blood Orange, Passion Fruit, Pomegranate, Lemonade, Grapefruit Juice 13

### SUNRISE SANGRIA

Pinot Grigio, Strawberry, St. Germain Elderflower, Orange Juice 13

### DOLI DRIVER

Handcrafted Redstone Doli, Orange Juice 9

### MIDNIGHT ESPRESSO MARTINI

Bailey's Irish Cream, Vanilla Vodka, Espresso, Godiva Chocolate Liqueur, Frangelico 15

## COFFEE DRINKS

### SALTED CARAMEL IRISH COFFEE

Bailey's Irish Cream, Coffee, Salted Caramel, Whipped Cream 13

### KENTUCKY COFFEE

Old Forester Bourbon, Kahlua, Vanilla, Coffee, Whipped Cream 13

## MIMOSAS

### REDSTONE MIMOSA

Redstone Doli, Sparkling Wine 8

### POMEGRANATE MIMOSA

Pom Juice, Sparkling Wine 11

### PEACH MIMOSA

Peach Schnapps, Sparkling Wine, Orange Juice 9

### CHAMPAGNE COCKTAIL

Sparkling Wine, St. Germain Elderflower, Lemon 12

## MULES

### MORNING MULE

Tito's Handmade Vodka, Orange Juice, Ginger Beer, Fresh Lime 13

### LIMONCELLO MULE

Tito's Handmade Vodka, Lucano Limoncello, Ginger Beer, Fresh Lemon 13

## WINES BY THE GLASS

- FLEUR DE MER Rosé, Provence-France 13  
LA MARCA Prosecco, Italy 14 (split)  
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LAURENT-PERRIER Brut, Champagne-France 19 (split)  
REX~GOLIATH Moscato, California 10  
THE SEEKER Riesling, Mosel-Germany 12  
MURPHY-GOODE Sauvignon Blanc, North Coast 11  
WHITEHAVEN Sauvignon Blanc, New Zealand 13  
DOMAINE SLAVARD *UNIQUE* Sauvignon Blanc, Loire-France 14  
BENVOLIO Pinot Grigio, Italy 11  
KING ESTATE Pinot Grigio, Willamette Valley-Oregon 13  
CHATEAU SOUVERAIN Chardonnay, California 11  
KENDALL JACKSON *AVANT* Chardonnay, California 12  
LA CREMA Chardonnay, Monterey 14  
CHATEAU SOUVERAIN Pinot Noir, California 11  
BOEN Pinot Noir, Tri Appelation-California Coast 13  
ARGYLE Pinot Noir, Willamette Valley-Oregon 15  
FINCA EL ORIGEN Malbec Reserva, Argentina 12  
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 18  
ARGIANO N.C. Super Tuscan, Italy 14  
CHATEAU SOUVERAIN Merlot, California 11  
CHATEAU SOUVERAIN Cabernet Sauvignon, California 11  
DAOU Cabernet Sauvignon, Paso Robles 14  
VOLUNTEER Cabernet Sauvignon, Napa Valley 17  
QUILT Cabernet Sauvignon, Napa Valley 19

## MOCKTAILS *(all non-alcoholic)*

### TWO TO MANGO MOCK-JITO

Dragon Fruit, Mango Puree, Orange Juice, Simple Syrup, Sprite, Club Soda, Fresh Mint & Lime 8

### SPRING SUNRISE LEMONADE

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

### PEACHY KEEN TEA

Peach Puree, Honey Simple Syrup, House Brewed Iced Tea 6

## COFFEE

*We Proudly Serve La Colombe Coffee*

### CAPPUCCINO - LATTE 5

### SALTED CARAMEL LATTE 6

### MOCHA LATTE 6

### ESPRESSO 3 DOUBLE ESPRESSO 5

### 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