

Brunch



GENERAL MANAGER: Latasha Smith

SHARED PLATES

BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

CRISPY GREEN BEANS

Parmesan Gremolata, Lemon Garlic Aioli 11

CHICKEN WINGS (G)

Grilled or Fried, Choice of Buffalo, Ranch or Barbecue 17

HONEY CIDER BACON BRUSSELS SPROUTS

Pure Honey, Smoked Bacon, Sriracha Aioli 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 15 starter 10

CAESAR

Romaine, Garlic Sourdough Croutons, Parmesan, Caesar Dressing
entree 15 starter 10

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

FARMER'S BURGER*

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

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 49

NEW YORK STRIP*(G)

USDA Certified Angus Beef 47

ROTISSERIE CHICKEN

Classic Style or Barbecue Basted, Garlic Mashed Potatoes, Asparagus 25

BBQ BABY BACK RIBS (G)

Wood Fired, French Fries, Coleslaw
half rack 26 full rack 35

SEAFOOD

CEDAR SALMON (G)

Lemon Garlic Oil, Garlic Mashed Potatoes, Asparagus 34.50

CRAB CAKES

Tomato Corn Salad, Sriracha Aioli, Old Bay Fries 38

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 18

GENERAL TSO TURKEY BURGER

Sweet & Spicy General Tso Sauce, Broccoli Slaw, Grilled Red Onions 16.50

BUTTERMILK FRIED CHICKEN

Crispy Chicken, Pickles, Sweet Coleslaw, Brioche Bun
Nashville Hot, Barbecue or Buffalo Sauce 17.50

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 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 14

SUNRISE SANGRIA

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

CHOCOLATE MARTINI

Bailey's Irish Cream, Vanilla Vodka, Godiva Chocolate Liqueur, Kahlua 14.50

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

WINES BY THE GLASS

FLEUR DE MER Rosé, Provence-France 14

KORBEL Brut Rosé, California 13 (split)

LA MARCA Prosecco, Italy 14 (split)

CANYON ROAD Moscato, California 10

VILLA M BIANCO Moscato, Italy 14

THE SEEKER Riesling, Mosel-Germany 12

PROPHECY Sauvignon Blanc, New Zealand 12

BENVOLIO Pinot Grigio, Italy 11

PROVERB Chardonnay, California 11

LA CREMA Chardonnay, Monterey 14

PROVERB Pinot Noir, California 11

LA CREMA Pinot Noir, Monterey 15

APOTHIC RED Red Blend, California 11

FINCA EL ORIGEN Malbec Reserva, Argentina 12

VILLA M ROSSO Brachetto, Italy 14

RED ROCK Merlot, California 11

LOUIS MARTINI Cabernet Sauvignon, California 12

VOLUNTEER Cabernet Sauvignon, Napa Valley 18

MOCKTAILS *(all non-alcoholic)*

SPRING SUNRISE LEMONADE

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

SWEET AS A PEACH TEA

Peach Puree, Simple Syrup, House Brewed Iced Tea 6

EARLY MORNING LEMONADE

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

DOLI DRIVER

Handcrafted Redstone Doli, Orange Juice 9

MULES

MORNING MULE

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

LIMONCELLO MULE

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

COFFEE

We Proudly Serve La Colombe Coffee

COLD BREW COLOMBIAN

Refreshing Cold Brew With Flavors Reminiscent of Black Cherry, Toffee, Sweet Lemon & Jasmine 8

DRAFT LATTE

Full Taste and Texture of a True Cold Latte Made with Cold-Pressed Espresso & Frothed Milk 8

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NH 042022