

# Brunch



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: Latasha Smith

## 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 49

### NEW YORK STRIP\*(G)

Center Cut, USDA Prime 45

### 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 25 full rack 34*

## 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 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

LA MARCA Prosecco, Italy 13 (split)

KORBEL Brut Rosé, California 12 (split)

FLEUR DE MER Rosé, Provence-France 14

CANYON ROAD Moscato, California 10

VILLA M BIANCO Moscato, Italy 14

THE SEEKER Riesling, Mosel-Germany 12

CROWDED HOUSE Sauvignon Blanc, New Zealand 12

BENVOLIO Pinot Grigio, Italy 10

PROVERB Chardonnay, California 10

LA CREMA Chardonnay, Monterey 14

DECOY LIMITED BY DUCKHORN Chardonnay, Sonoma Coast 16

PROVERB Pinot Noir, California 10

LA CREMA Pinot Noir, Monterey 15

MIGRATION BY DUCKHORN Pinot Noir, Sonoma Coast 18

APOTHIC RED Red Blend, California 10

FINCA EL ORIGEN Malbec Reserva, Argentina 12

VILLA M ROSSO Brachetto, Italy 14

RED ROCK Merlot, California 10

PROVERB Cabernet Sauvignon, California 10

VOLUNTEER Cabernet Sauvignon, Napa Valley 16

## 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

### 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 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 042022