

# Brunch



REDSTONE<sup>®</sup>

AMERICAN GRILL

GENERAL MANAGER: *Tessa Watts*  
EXECUTIVE CHEF: *Sean Gardiner*

## SHARED PLATES

### ★ BREAKFAST FLATBREAD

Cream Cheese Scrambled Eggs,  
Cheddar, Bacon, Tomato 13

### BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

### CRISPY CALAMARI

Parmesan Gremolata & Marinara 18

### CHICKEN WINGS (G)

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

### MARGHERITA FLATBREAD (V)

Basil Pesto, Tomato, Fresh  
Mozzarella, Balsamic Glaze,  
Fresh Basil 14.50

### ★ CRISPY GREEN BEANS (V)

Parmesan Gremolata,  
Lemon Garlic Aioli 12

### REDSTONE'S LODGE CORNBREAD (V)

Cast Iron Skillet Baked, with  
House-Made Maple Butter  
*skillet 18 wedge 6*

## SALADS

### CHICKEN CHOPPED SALAD

Rotisserie Chicken, Cornbread Croutons,  
Tomato, Bacon, Golden Raisins, Corn,  
Honey-Lime Vinaigrette 18

### ★ TUNA POKE BOWL\*

Avocado, Edamame, Radish,  
Cucumber, Bean Sprouts, Carrots,  
Cilantro, Black Quinoa & Farro,  
Szechuan Dressing 19

## ENTREES

### ROTISSERIE CHICKEN

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

### 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 are Partnering with  
**Medford Arts Center**  
and will Donate \$1 From  
Every Purchase of our  
Featured Highlighted Items

The Medford Arts Center (MAC)  
is a Non-Profit Organization Whose  
Mission is to Create an Environment  
Where Education, Evolution, and  
Empowerment Flourish  
Through the Arts

<https://medfordarts.com/about.html>



*If this Organization is Meaningful  
to You, Additional Donations can  
be Added to Your Check,  
100% of the Donations will be  
Given to Medford Arts Center*

## 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

### BANANA BREAD FRENCH TOAST

Cinnamon Sugar, Toasted Coconut,  
Whipped Cream, Fresh Fruit 14

### BUTTERMILK PANCAKES

Bacon or Sausage,  
Fresh Fruit, Maple Syrup 14

### CINNAMON ROLL PANCAKES

Cinnamon Sugar Glaze,  
Whipped Butter 14

### EGGS BENEDICT

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

### CRAB BENEDICT

English Muffin, Crab Cake, 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  
*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,  
Applewood Bacon, Barbecue Sauce 18

### SIGNATURE PRIME DIP

Horseradish Sauce, Swiss Cheese,  
Crispy Onion Strings,  
French Onion Au Jus 21

### BUTTERMILK FRIED CHICKEN

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

### ★ BBQ PULLED CHICKEN

Cheddar Cheese, Fried Onion Strings,  
Sweet Coleslaw, Pickles, Brioche Bun 16

*\*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

### 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

Vanilla Vodka, Bailey's Irish Cream, Kahlua, Espresso 15

## COFFEE DRINKS

### SALTED CARAMEL IRISH COFFEE

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

### KENTUCKY COFFEE

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                          | 14         |
| LA MARCA Prosecco, Italy                                    | 14 (split) |
| LA MARCA Prosecco Rosé, Italy                               | 14 (split) |
| DOMAINE CHANDON Brut, California                            | 16 (split) |
| CANYON ROAD Moscato, California                             | 10         |
| THE SEEKER Riesling, Mosel-Germany                          | 12         |
| MURPHY-GOODE Sauvignon Blanc, North Coast                   | 11         |
| WHITEHAVEN Sauvignon Blanc, New Zealand                     | 13         |
| BENVOLIO Pinot Grigio, Italy                                | 11         |
| ACROBAT BY KING ESTATE Pinot Gris, Oregon                   | 13         |
| CHATEAU SOUVERAIN Chardonnay, California                    | 11         |
| KENDALL JACKSON AVANT Chardonnay, California                | 13         |
| 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                          | 12         |
| FINCA EL ORIGEN Malbec Reserva, Argentina                   | 12         |
| ARGIANO N.C. Super Tuscan, Italy                            | 14         |
| CHATEAU SOUVERAIN Merlot, California                        | 11         |
| DECOY BY DUCKHORN Merlot, Sonoma County                     | 15         |
| CHATEAU SOUVERAIN Cabernet Sauvignon, California            | 11         |
| LOUIS MARTINI Cabernet Sauvignon, California                | 13         |
| VOLUNTEER Cabernet Sauvignon, Napa Valley                   | 18         |

## MOCKTAILS *(all non-alcoholic)*

### PEACHY KEEN

House Brewed Ice Tea, Honey Simple Syrup, Peach Purée 6.50

### SPRING SUNRISE LEMONADE

Passion Fruit, Blood Orange & Pomegranate, Lemonade, Grapefruit Juice 6.50

### CUCUMBER REFRESHER

Cucumber, Fresh Lime & Basil, Club Soda, Pineapple Juice 6.50

## 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 8

### DRAFT LATTE

Full Taste And Texture Of A True Cold Latte Made With Cold-Pressed Espresso & Frothed Milk 8