Brunch



GENERAL MANAGER: Latasha Smith EXECUTIVE CHEF: Clearn Heading

SHARED PLATES

BUFFALO JUMBO SHRIMP Buffalo Sauce, Blue Cheese Dressing 19

CHICKEN WINGS (G) Grilled or Fried, Choice of Buffalo, Ranch or Barbecue 17

HONEY CIDER BACON **BRUSSELS SPROUTS** Applewood Smoked Bacon, Pure Honey, Sriracha Aioli 15.50

MARGHERITA FLATBREAD (V) Basil Pesto, Tomato, Fresh Mozzarella, Balsamic Glaze, Fresh Basil 14.50

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

HOUSE (G,V) Tomato, Carrot, Cucumber, Red Onion, Parmesan, Balsamic Vinaigrette starter 10

CAESAR Romaine, Garlic Sourdough Croutons, Parmesan, Caesar Dressing starter 10

SANDWICHES

Choice of French Fries, Garlic Mashed Potatoes,



SEAFOOD

CEDAR SALMON (G) Lemon Garlic Oil, Garlic Mashed Potatoes, Asparagus 35.50

CRAB CAKES Tomato Corn Salad, Sriracha Aioli, Old Bay Fries 40

ENTREES

ROTISSERIE CHICKEN

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

BREAKFAST

REDSTONE BREAKFAST* Three Eggs, Bacon or Sausage, Hash Browns and Toast 15

FRENCH TOAST

Challah Bread, Bacon or Sausage, Fresh Fruit, Maple Syrup 14

BUTTERMILK PANCAKES Bacon or Sausage, Fresh Fruit, Maple Syrup 14

EGGS BENEDICT* English Muffin, Poached Egg, Wood Grilled Canadian Bacon, Hollandaise & Hash Browns 16

CRAB BENEDICT* English Muffin, Crab Cake, Poached Egg, Garlic Spinach, Hollandaise & Hash Browns 24

CHEF'S BRUNCH Redstone's Scrambled Eggs, Bacon, Sausage, Hash Browns, French Toast, Fruit Salad 19 Additional Servings Complimentary **No Substitutions**

KIDS BRUNCH

For Our Guests 10 and Under. All Choices Include; Kids Soft Drink, Milk or Chocolate Milk

KIDS BREAKFAST*

Two Eggs, Bacon or Sausage, Toast with Jam, Fruit 12

FRENCH TOAST

Coleslaw or Mac&Cheese \$2 Gluten Free Bun Available

REDSTONE BURGER* Beef Patty, Cheddar Cheese, Bacon, Barbecue Sauce 19

REDSTONE RIBEYE

Shaved Ribeye, Horseradish Sauce, Swiss Cheese, Crispy Onion Strings, French Onion Jus, Toasted Hoagie 21

BUTTERMILK FRIED CHICKEN

Crispy Hot Chicken, Pickles, Sweet Coleslaw, Brioche Bun Nashville Hot, Barbecue or Buffalo Sauce 18.50

BABY BACK RIBS Wood Fired and Served with French Fries & Coleslaw half rack 26 full rack 35 gluten free available

SOUP

FRENCH ONION 11 SHRIMP & CORN CHOWDER 11

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

*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

CHOCOLATE MARTINI

Bailey's Irish Cream, Vanilla Vodka, Kahlua & Swirl of Chocolate 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

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 15 (split) LA MARCA Prosecco Rosé, Italy 15 (split) CANYON ROAD Moscato, California 12 THE SEEKER Riesling, Mosel-Germany 13 MURPHY-GOODE Sauvignon Blanc, North Coast 12 STARBOROUGH Sauvignon Blanc, New Zealand 13 BENVOLIO Pinot Grigio, Italy 12 THOUSAND LAKES Chardonnay, Sta. Rita Hills 13 LA CREMA Chardonnay, Monterey 15 PROVERB Pinot Noir, California 12 THOUSAND LAKES Pinot Noir, Carneros 15 APOTHIC RED Red Blend, California 11 FINCA EL ORIGEN Malbec Reserva, Argentina 12 TUTTO MIO Vino Rosso Dolce Sweet Red, Italy 11 BARON DE LEY RESERVA Tempranillo, Rioja-Spain 14 PROVERB Merlot, California 12 CARMEL ROAD Cabernet Sauvignon, California 12 STAG'S LEAP HAND'S OF TIME Cabernet Sauvignon, Napa Valley 18

MOCKTAILS (all non-alcoholic)

COFFEE

We Proudly Serve La Colombe Coffee

SWEET AS A PEACH TEA

House Brewed Ice Tea, Simple Syrup, Peach Purée 6.50

SUMMER SOLSTICE LEMONADE

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

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