

REDWOOD

r e s t a u r a n t a n d b a r

BRUNCH BUFFET MENU

adults 19.95 children 12 & under 10.95

bottomless mimosas 15.00

daily soup

caesar salad

market green salad

grain and bean salad

pasta salad

asparagus with lemon

yogurt and granola

fresh fruit salad

mini bagels

★ red onion

★ sieved eggs

★ capers

★ whipped cream cheese

★ salmon gravlax

baked goods

★ croissants

★ breakfast breads

★ doughnut holes

★ assorted desserts

scrambled eggs

huevos rancheros

bacon and breakfast sausages

french toast with warm maple syrup

home fries

made to order omelets

★ cheese

★ chives

★ spinach

★ onions

★ peppers

★ tomatoes

★ mushrooms

★ ham

18% gratuity will be added to parties of six or more.

menu is seasonal and items are subject to change based on availability

lunch

salads & starters

today's soup cup/bowl 4/6

market lettuce salad, crisp radishes, cherry tomatoes, fresh herbs, white balsamic vinaigrette 8

caesar salad, classic caesar dressing, parmesan cheese, croutons 8

roasted beet & goat cheese parfait, pistachios, frisée lettuce, olive crisp 12

chopped salad, romaine lettuce, pulled chicken, bacon, cucumber, tomatoes, chick peas, crumbled blue cheese, egg, buttermilk dressing 12

tuna tartare, asian spices, wakame salad 13

iron skillet bluebay mussels, white wine, garlic, shallots, parsley, grilled focaccia 10

burgers brioche bun, with housemade pickles, lettuce, tomato and a choice of side salad or hand-cut fries

roseda farms dry aged beef burger 12

white bean & wild mushroom veggie burger 12

add cheese +2 white cheddar, gorgonzola, goat cheese

add bacon +2

add mushrooms +3

sides

redwood hand-cut fries 6

vidalia onion rings 8

roasted cauliflower and onion 7

braised wild greens 6

redwood cabbage slaw 6

housemade potato chips 4

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consuming raw or under-cooked foods increases your risk of food-borne illness

may 13th, 2010

sandwiches all sandwiches served with housemade pickle and potato chips

fish tacos, griddled tortillas, guacamole, rice and beans 12

grilled cheese sandwich, gruyere, cheddar, toasted brioche 8

pulled rotisserie chicken-salad sandwich, curried chicken, avocado, lettuce, tomato 8

smoked turkey sandwich, arugula, apple, brie cheese, horseradish mayonnaise, toasted pumpkinseed 10

duck banh mi sandwich, duck confit, pickled vegetables, hot chilies, butter lettuce 9

reuben, house cured corned beef, marbled rye, lancaster sauerkraut, pennsylvania cheddar, redwood slaw 12

steak sandwich, ny strip, arugula mayonnaise, grilled onions, ciabatta 13

pasta & wood oven pizza

macaroni & cheese, vermont cheddar, crispy bacon
starter 8 entree 14

margherita pizza, tomato, mozzarella, basil, grana padano 8

bianco pizza, mozzarella, goat cheese, fresh ricotta, grana padano garlic and herbs 10

redwood pizza, tomato, mozzarella, rapini, salami, red onion 12

steak & seafood

fish & chips, beer battered cod, hand-cut fries, housemade slaw and tartar sauce 11

wood grilled wild salmon, spring vegetable ragout, pistou broth 15

steak frites, bistro filet, hand cut fries 16

wood-oven flatbread 4

sea salt, parmesan, olive oil

olive tapenade 1

romesco 1

ricotta 1

pesto 1

extra virgin olive oil 1

artisanal cheese & meat

4 each / 3 for 11 / 5 for 18 deluxe meat & cheese board 36

goat monocacy ash, cherry glen farms, MD

soft cow sweet grass, green hill dairy, GA

semi-firm sheep dante, WI sheep diary cooperative, WI

semi-firm cow aged derby cheddar, oak creek dairy, VA

blue st. pete's select, faribault, MN

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speck americano cold smoke-cured pork

duck rilette slow braised shredded duck leg

terrines de campagne veal, pork, chicken

prosciutto salt-cured ham

bresola air dried beef

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we use the best naturally-raised and organic ingredients we can find, and source from local growers, ranchers, and fishermen throughout the mid-atlantic whenever possible.

dinner

salads & starters

soup of the day *market price*

market lettuce salad, crisp breakfast radishes, cherry tomatoes, fresh herbs, white balsamic dressing 9

roasted beet & goat cheese parfait, pistachios, frisee salad, olive crisp 12

grilled octopus salad, farro, fresh herbs, cherry tomatoes, lemon, paprika vinaigrette 12

belgian endive salad, walnuts, chives, blue cheese, lemon vinaigrette 11

iron skillet nova scotia mussels, white wine, garlic, shallots, parsley, grilled focaccia 14

burrata crostini, pea tendrils, cherry tomatoes, lemon vinaigrette 12

crispy salt cod cakes, piquillo pepper relish, almond salsa 9

tuna tartare, asian spices, wakame salad 13

pasta

risotto of baby carrots, asparagus-mushroom ragout
starter 11 entree 18

macaroni & cheese, crispy bacon *starter 8 entree 14*

cheese tortellini, spring vegetables, pistou, parmesan 18

seafood

braised wild local cod, escarole, chickpeas, roasted cherry tomatoes, rosemary nage 23

sauteed swordfish "paella", saffron risotto, chorizo, fennel, peppers, spicy shellfish jus 24

pan roasted halibut, brandade, citrus-fennel salad, nicoise olives 25

seared salmon, potato puree, roasted asparagus, crab fondue piment d'espelete 24

meat

grilled creekstone 12 oz ny strip, white beans, prosciutto, broccolini, spring garlic-almond salsa 32

roast pork loin, stone milled grits, grilled rapini, tamarind-fig chutney 23

rotisserie amish chicken, truffled macaroni & cheese, grilled asparagus, natural jus 21

steak frites, 6 oz sirloin, hand-cut fries 22

burgers

brioche bun, with housemade pickles, lettuce, tomato and a choice of side salad or hand-cut fries

roseda farms dry aged beef burger 15

white bean & wild mushroom veggie burger 15

add cheese +2 white cheddar, gorgonzola, goat cheese

add bacon +2

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artisanal cheese and meat

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semi-firm sheep dante, wisconsin sheep dairy co-op, wi

semi-firm cow aged derby, oak spring dairy, va

blue st. pete's select, faribault, mn

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speck americano cold smoke-cured pork

duck rilette slow braised shredded duck leg

terrines de campagne veal, pork, chicken

prosciutto salt-cured ham

bresola air dried beef

sides

braised wild greens 6

roasted cauliflower and onion 7

potato puree 6

baked potato, lancaster bacon, chives, sour cream 7

redwood hand-cut fries 6

vidalia onion rings 8

grilled broccoli rabe, garlic & chilis 8

roasted asparagus 8

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