

REDWOOD

restaurant and bar

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

DINNER

prix fixe three course menu

choose any appetizer, entrée & dessert for \$35

APPETIZERS

soup of the day *market price*

market lettuce salad, crisp radishes, plum tomatoes, fresh herbs, white balsamic vinaigrette 9

roasted beets & arugula, red and golden beets, pipe dreams goat cheese, citrus, pistachios 12

baked macaroni & cheese, sharp cheddar, mozzarella, bechamel, grana padano 10

iron skillet blue bay mussels, white wine, garlic-parsley cream, shallots, grilled focaccia 9

ginger curry grilled shrimp, english cucumber & red onion salad, jalapeno-cilantro yogurt 12

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

yellowfin tuna tartare, chili aioli, jicama & tomatillo salsa 16
(+\$5 upcharge for prix fixe menu)

ARTISANAL CHEESE & MEAT

5 each / 3 for 14 / 5 for 23 *deluxe meat & cheese board 43*
(choose any two meats or cheeses for prix fixe menu appetizer)

goat monocacy silver ash rind, cherry glen farms, md
cow terentaise, thistle hill farm, vt

sheep dante, wisconsin sheep dairy co-op

cow green hill, sweet grass dairy, ga

blue st. pete's blue, faribault dairy, mn

benton's smoked ham cold, lightly smoked pork, tn

duck rilette confit duck leg, grain mustard, house-made

terrine de campagne country-style pate, house-made

surryano berkshire ham dry cured, aged ham, surry, va

bresaola air dried and salted beef tenderloin, stachowski, dc

brandied chicken liver mousse house-made

ENTRÉES

SALADS

chicken caesar salad, grilled chicken breast, romaine hearts, classic caesar dressing, grana padano, croutons 14

blackened yellowfin tuna nicoise salad, lolla rossa greens, fingerling potatoes, plum tomatoes, green beans, hard-boiled eggs, red onions, olive tapenade, lemon juice, e.v.o.o. 21

wood-grilled steak & baby spinach salad, wood-oven roasted wild mushrooms, roasted peppers, plum tomatoes, red onions, toasted hazelnuts, gorgonzola, rosemary-sherry vinaigrette 22

fried chicken & three-bean salad, chopped romaine, plum tomatoes, avocado, red onions, cilantro, sour cream, paprika dusted tortilla chips, lemon juice, e.v.o.o. 16

MEAT

wood-grilled steak frites, sirloin, hand-cut fries, house gravy 22

maple glazed ribs, spring turnip slaw, bacon, eggs, cornbread croutons, buttermilk dressing 25

rotisserie chicken, truffled leeks, fingerling potatoes 21

wood-grilled pork loin, cauliflower, sugar snap peas, chard, apple-bacon chutney 23

grilled hanger steak, fiddlehead ferns, grilled chinese eggplant, romesco, shallot & piquillo pepper jam 26
(+\$5 upcharge for prix fixe menu)

SEAFOOD

moules frites, iron skillet blue bay mussels, white wine, garlic-parsley cream, shallots, hand-cut fries 17

crab cake sandwich, lump crab meat, bacon-avocado aioli, napa slaw, crispy shallots, brioche bun, sweet potato chips 25

pan roasted alaskan cod, nicoise olives, capers, roasted peppers, watercress, pepper coulis 24

pan seared barramundi, chorizo risotto, charred ramps, baby bok choy, basil consommé 24

pan seared maine salmon, sunchoke mash, fava beans, hearts of palm, smoked orange & cumin glaze 25

PASTA

toasted tomato gnocchi, wild mushrooms, asparagus, salted nuts, lemon verbena cream 22

BURGERS

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

wood-grilled angus beef burger 15

white bean & wild mushroom veggie burger 15

add white cheddar +2

add bacon +2 add mushrooms +3

SIDES (MAY BE SUBSTITUTED FOR 1ST COURSE IN PRIX FIXE MENU)

spring vegetables 7

sauteed cauliflower 7

grilled asparagus 6

rosemary roasted wild mushrooms 8

vidalia onion rings 8

redwood hand-cut fries 6

18% gratuity will be added to parties of six or more | consuming raw or under-cooked foods increases your risk of food-borne illness