

Starters

Soup - reflective seasonal creation	6.50	Mussel Pot - Cape Cod Bay mussels, porter, bacon, shallots, fresh thyme	12.00
Fried Pickles and Okra - buttermilk ranch	9.00		
Red House Wings - churrasco buffalo or sweet chili	14.00	Seared Tuna - pickled vegetables, wasabi, soy vinaigrette, crispy wonton	13.50
Pig "Wings" - crispy pork shank, sweet chili glaze	13.50	Mean Beans - battered green beans, chipotle sauce	9.00
Loaded Pork Nachos - tri-colored chips, cheddar jack, red onion, jalapeño, tomato, black beans, BBQ pulled pork, chipotle sauce	14.75	Short Rib Pierogies - hand crafted, wild mushrooms, demi-glaze, horseradish cream sauce	8.50

Salads

Blue Cheese, Green Goddess, Ranch, Sherry Vinaigrette, Roasted Onion Balsamic

New England - apple, house granola, Cabot sharp cheddar, radish, cider vinaigrette	9.25
Red House Wedge - iceberg, Danish blue cheese, pickled red onion, house cured bacon, tomato, green goddess	9.75
Cajun Cobb - mixed greens, avocado, plum tomato, hard cooked egg, house cured bacon, Danish blue cheese crumble, cajun chicken, sherry vinaigrette	14.75
Caramelized Brussel Sprouts - grilled tenderloin skewer, bacon lardons, bleu cheese, apple, balsamic reduction	18.50

Add: Grilled Shrimp - 7.00, Pulled BBQ Pork - 4.50, Grilled Chicken - 5.50

Sandwiches and Wraps

Served on a Lupi's Bakery Brioche roll (unless otherwise noted) with hand cut fries and House bread & butter pickles. Substitute sweet potato kettle chips, onion straws or a side mixed green salad - 2.25

The Pastrami Short Rib - open faced rye, house cured, fresh sauerkraut, gruyere, 1000 island	14.75	Smoke and Cheese - house smoked pork loin, pepper, onion, three cheese fondue, grinder	13.75
Red House Burger - caramelized onion cheddar, maple glazed bacon, chipotle aioli	14.50	Best Fried Chicken Sandwich - pimento cheese, pepper jelly	13.50
Chicken Bomb Wrap - buttermilk fried chicken, caramelized onion, lettuce, tomato, green goddess	13.25	Red House BLT - house cured and jalapeño bacon, lettuce, tomato, Boursin cheese spread, olive oil grilled multi grain	12.50
Falafel Wrap - lettuce, tomato, shredded carrot, yogurt sauce	12.50	Smitty's Pulled Pork - with pink slaw, \$1 from every sandwich goes to The Dick Smith Memorial Fund	12.75

Main Plates

Brick Pressed Chicken - boneless half chicken, spinach, mushrooms, roasted potatoes, balsamic reduction	19.50
Short Rib Gnocchi - red wine braised, hand rolled gnocchi, roasted root vegetables, parmigiano reggiano	22.00
Steak Frites - N. Y. Strip Steak, lemon dressed greens, fries	26.00
Fish Tacos - Mahi Mahi, Pico de Gallo, pickled onion, cabbage, avocado, lime crema, rice and beans	17.50
Mac and Cheese - jalapeño bacon, cornbread topping	15.00
<i>- From the Smoke Box - served with Texas style slaw, hand cut fries, House bread & butter pickles and BBQ sauces -</i>	
St. Louis Ribs - half slab, caramelized brown sugar, honey smoked	19.00
Burnt Ends Platter - crispy smoked prime grade brisket	20.00
BBQ Pulled Pork Platter - house seasoned, 12 hour smoked	16.00
Combo Platter - pulled pork, half slab of ribs, burnt ends (serves 2)	29.00

Sides

Truffle Parm Frites 5.50	Sweet Potato Fries 6.00	House Fries 4.50
Mac and Cheese 7.50	Chef's Vegetable 5.50	Cornmeal Crusted Okra 5.00

Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of foodborne illness. It is important to bring any food allergy you may have to the attention of your server. Time and ingredients allowing, we are happy to accommodate dietary needs or wishes.

We reserve the right to add an 18% gratuity to parties of 6 or more. To provide better service, our policy is not to split checks.

Our mission at Red House is to offer a combination of creative, innovative and modern classic dishes utilizing quality ingredients. From stocks to sauces we are proud to create everything possible in house.

Our goal is to provide an enjoyable experience in a casual and inviting atmosphere. We hope you enjoy.

White Wines

Chardonnay - Belle Ambiance	7.75/24
Pinot Grigio - Carletto	8.75/26
Sauvignon Blanc - Monkey Bay	8.75/28
Chardonnay - St. Jean	10.00/33
Sauvignon Blanc - Crossings	9.75/31

Blush – Sparkling

Prosecco - Zonin	9.75 split
White Zinfandel - Beringer	7.75

Reds

Cabernet Sauvignon - Belle Ambiance	7.75/24
Merlot - Red Diamond	8.75/27
Syrah - Columbia Crest	8.75/28
Malbec - Montes	9.75/32
Zinfandel - Montevina	10.25/33
Pinot Noir - Sterling Vintners Collection	10.75/35
Cabernet Sauvignon - Murphy Goode	10.75/35

Draft Beers

See your Daily Specials

Craft Beers

Abita - Purple Haze	5.25
Dogfish - 60 Minute IPA	5.50
Dogfish - 90 Minute IPA	6.50
Down East - Cider	6.25
Founders - All Day IPA (19.2 oz)	6.00
Founders - Porter	5.50
Lagunitas - Little Sumpin' Sumpin' Ale	5.50
Magic Hat - #9	5.50
Omission - Gluten Free Pale Ale	5.50
Oskar Blues - Pinner Throwback IPA	5.25
Newburgh - Cream Ale	6.75
Sierra Nevada - Pale Ale	5.25
Stony Creek - Big Cranky IPA	7.00

Specialty Sodas

Stewart's Orange Cream	3.50
Stewart's Grape	3.50
Stewart's Black Cherry	3.50
Stewart's Cream	3.50
IBC Root Beer	3.50

Beers

Amstel	5.00
Budweiser	4.00
Bud Light	4.00
Coors Light	4.00
Corona	5.00
Corona Light	5.00
Dos Equis	4.75
Guinness	5.50
Heineken	5.00
Michelob Ultra	4.25
Miller Lite	4.00
O'Doul's (non alcoholic)	4.00
Pabst Blue Ribbon 16oz. can	3.75
Red Stripe	4.75
Stella Artois	5.25

EVERY WEEK AT RED HOUSE

TACO TUESDAY

\$5 HOUSE MARGARITAS, \$10 TACO PLATES

BRAT & BEER WEDNESDAY

(AND MONTHLY TAP TAKEOVER)

THROWBACK THURSDAY

FEATURING FAVORITE DISHES FROM THE PAST

FRIED CHICKEN FRIDAY

AT THE BAR - 4:00 TO 6:30,
BY THE PIECE OR BY THE BUCKET



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www.redhousect.com