

Starters

Soup - reflective seasonal creation	6.75	Mussel Pot - harvested from Cape Cod Bay, saffron, Thai chili, preserved lemon, chablis, oregano	12.50
Fried Pickles and Okra - buttermilk ranch	9.00		
Red House Wings - churrasco buffalo or sweet chili	14.00	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	8.75
Seared Tuna - pickled vegetables, wasabi, soy vinaigrette, crispy wonton	13.75	Crispy Cauliflower - Tempura style, buffalo, Danish bleu cheese (vegan option available)	8.00

Salads

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

Warm Brussel Sprout Caesar - olive oil roasted, french bread crouton, Parmigiano Reggiano	9.75
New England - apple, house granola, Cabot sharp cheddar, radish, cider vinaigrette	10.00
Salt Roasted Beet Salad - fresh honey whipped ricotta, dried fig, arugula, pistachio vinaigrette	10.25
Cajun Cobb - mixed greens, avocado, plum tomato, hard cooked egg, house cured bacon, Danish blue cheese crumble, cajun chicken, sherry vinaigrette	15.25

Add: Grilled Shrimp - 7.50, Grilled Chicken - 5.50, Pulled BBQ Pork - 4.75

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 fries, onion straws or a side mixed green salad - 2.25

The PB&J - house cured pork belly, rhubarb jam, french style brie	13.25	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	14.75	Best Fried Chicken Sandwich - pimento cheese, pepper jelly	13.50
Chicken Bomb Wrap - buttermilk fried chicken, caramelized onion, lettuce, tomato, green goddess	13.50	Red House BLT - house cured and jalapeño bacon, lettuce, tomato, Boursin cheese spread, olive oil grilled multi grain	12.75
Falafel Wrap - lettuce, tomato, shredded carrot, yogurt sauce	12.75	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	19.75
Gnocchi Pomodoro - hand rolled Gnocchi, summer tomato sauce, Liuzzi mozzarella, Parmigiano Reggiano	17.00
Steak Frites - N. Y. Strip Steak, truffle parm frites, lemon dressed arugula	27.00
Fish Tacos - Mahi Mahi, Pico de Gallo, pickled onion, cabbage, avocado, lime crema, rice and beans	18.00
Mac and Cheese - jalapeño bacon, cornbread topping	15.75

From the Smoke Box

served with Texas style slaw, hand cut fries, House bread & butter pickles

St. Louis Ribs - half slab, caramelized brown sugar, honey smoked	19.50
Burnt Ends Platter - crispy smoked prime grade brisket	20.00
BBQ Pulled Pork Platter - house seasoned, 12 hour smoked	16.50
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 culinary team at Red House is proud to offer a combination of innovative dishes and modern classics utilizing quality ingredients. From stocks to sauces we craft 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	8.75/28
Sauvignon Blanc - Monkey Bay	8.75/28
Chardonnay - St. Jean	10.25/33
Sauvignon Blanc - Crossings	10.00/32

Blush – Sparkling

Prosecco - Zonin	9.75 split
White Zinfandel - Beringer	7.75

Reds

Cabernet Sauvignon - Belle Ambiance	7.75/24
Merlot - Red Diamond	9.00/29
Shiraz - Wild Oats	9.00/29
Malbec - Septima	9.75/31
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

Black Hog - Granola Brown	6.00
Collective Arts - Lunch Money Blonde Ale	6.50
Dogfish - 60 Minute IPA	5.75
Down East - Cider	6.25
Founders - All Day IPA (19.2 oz)	6.50
Founders - Porter	5.75
Lagunitas - Little Sumpin' Sumpin' Ale	5.75
Magic Hat - #9	5.75
Omission - Gluten Free Pale Ale	5.75
Outer Light - Libation Propaganda Coffee Stout	5.50
Stony Creek - Big Cranky IPA (16 oz)	7.25
Two Roads - Rotating Gose	M.P.

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	5.25
Budweiser	4.25
Bud Light	4.25
Coors Light	4.25
Corona	5.25
Corona Light	5.25
Dos Equis	5.00
Guinness	5.75
Heineken	5.25
Michelob Ultra	4.50
Miller Lite	4.50
O'Doul's (non alcoholic)	4.25
Pabst Blue Ribbon 16oz. can	3.75
Red Stripe	5.00
St. Pauli (non alcoholic)	4.75
Stella Artois	5.50

Sparkling Water

San Pellegrino	3.25
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EVERY WEEK AT RED HOUSE

TACO TUESDAY

\$5 HOUSE MARGARITAS, \$5 STREET TACO PLATES

THROWBACK THURSDAY

FEATURING FAVORITE DISHES FROM THE PAST

HUMP DAY HAPPY HOUR

APPS & DRINK SPECIALS, 4:00 TO 6:00

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