

Starters

Soup - reflective seasonal creation	6.75	Tuna Poke Bowl – pineapple, yuzu, soy, macadamia nuts, scallions	13.50
Crispy Cauliflower - Tempura style, buffalo, hot sauce, Danish bleu cheese (<i>vegan option available</i>)	8.25	The Cheese – whole roasted award-winning St. Albans, crostinis, sour cherry compote, pickled carrots	13.75
Fried Pickles and Okra - buttermilk ranch	9.25	Mean Beans - battered green beans, chipotle sauce	9.00
The Loaded Pork Nachos - tri-colored chips, cheddar jack, red onion, jalapeño, tomato, black beans, BBQ pulled pork, chipotle sauce	15.50	Short Rib Pierogies - hand crafted, wild mushrooms, demi-glaze, horseradish cream sauce	9.25
Red House Wings - pepper-maple syrup hot sauce or sweet chili	14.00	Farm Toast - local Seacoast Mushrooms, whipped ricotta, Parmigiano Reggiano	9.25

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, granola, Cabot sharp cheddar, radish, cider vinaigrette	10.25
Salt Roasted Beet Salad - fresh honey whipped ricotta, dried fig, arugula, pistachio vinaigrette	10.50
Cajun Cobb - mixed greens, avocado, plum tomato, hard cooked egg, house cured bacon, Danish blue cheese crumbles, cajun chicken, sherry vinaigrette	15.50

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.

We can substitute Udi's Gluten Free Roll upon request. Substitute sweet potato fries, onion straws or a side mixed green salad - 2.25

Smoke and Cheese - shaved smoked pork loin, peppers, onions, three cheese fondue, grinder	14.00	Falafel Wrap - lettuce, tomato, shredded carrot, yogurt sauce	12.75
House Burger - peppercorn crusted, Arethusa Farm Blue Cheese, onion straws	14.75	Best Fried Chicken Sandwich - pimento cheese, pepper jelly	13.75
Chicken Bomb Wrap - buttermilk fried chicken, caramelized onion, lettuce, tomato, green goddess	13.75	Red House BLT - house cured and jalapeño bacon, lettuce, tomato, Boursin cheese spread, olive oil grilled multi grain	13.50
		Smitty's Pulled Pork - with pink slaw, \$1 from every sandwich goes to The Dick Smith Memorial Fund	13.00

Main Plates

Vegetable Pesto Gnocchi - hand rolled potato gnocchi, summer vegetables, Chablis, pesto, Grana Padano	18.25
Brick Pressed Chicken - grilled deboned half chicken over broccolini, roasted new potato and baby carrot fricassee, aged balsamic	19.75
Market Fish – seasonally inspired preparation from our local purveyors	M.P.
Steak Frites - N. Y. Strip Steak, truffle parm frites, lemon dressed arugula	27.50
Fish Tacos - Mahi Mahi, Pico de Gallo, pickled onion, cabbage, avocado, lime crema, rice and beans	18.25
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

Burnt Ends Platter - crispy smoked prime grade brisket	20.00
St. Louis Ribs - half slab, caramelized brown sugar, honey smoked	20.50
BBQ Pulled Pork Platter - house seasoned, 12 hour smoked	16.75
Combo Platter - pulled pork, half slab of ribs, burnt ends (serves 2)	29.50

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	8.00/24
Pinot Grigio - Cavazza	8.75/28
Sauvignon Blanc - Monkey Bay	8.75/28
Chardonnay - St. Jean	10.25/33
Sauvignon Blanc - Mud House	10.50/34

Blush – Sparkling

Prosecco - Prima Perla	9.75 split
White Zinfandel - Beringer	7.75
Rose - French Blue	11.00/38

Reds

Cabernet Sauvignon - Belle Ambiance	8.00/24
Merlot - Red Diamond	9.00/29
Shiraz - Wild Oats	9.00/29
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	6.50
Founders - All Day IPA (19.2 oz)	6.75
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
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

TAKE BACK TACO TUESDAY

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

THROWBACK THURSDAY

FEATURING FAVORITE DISHES FROM THE PAST

WEDNESDAY

HOUSE MADE PASTA SPECIALS

FRIED CHICKEN FRIDAY

AT THE BAR - WHILE IT LASTS,
BY THE PIECE OR BY THE BUCKET



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