

## Starters

<b>Soup</b> - reflective seasonal creation	6.75	<b>Tuna Poke Bowl</b> – pineapple, yuzu, soy, macadamia nuts, scallions	13.75
<b>Crispy Cauliflower</b> - Tempura style, buffalo hot sauce, Danish bleu cheese ( <i>vegan option available</i> )	8.75	<b>North End Meatballs</b> – tomato sauce, Parmigiano Reggiano, lemon dressed greens	12.00
<b>Fried Pickles and Okra</b> - buttermilk ranch	9.50	<b>Mean Beans</b> - battered green beans, chipotle sauce	9.25
<b>The Loaded Pork Nachos</b> - tri-colored chips, cheddar jack, red onion, jalapeño, tomato, black beans, BBQ pulled pork, chipotle sauce	15.75	<b>Short Rib Pierogies</b> - hand crafted, wild mushrooms, demi-glaze, horseradish cream sauce	9.50
<b>Red House Wings</b> - pepper-maple syrup hot sauce or sweet chili	14.25	<b>Farm Toast</b> - local Seacoast Mushrooms, whipped ricotta, Parmigiano Reggiano	9.50

## Salads

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

<b>Little Gem</b> - spiced pistachios, medjool dates, cloth bond cheddar dressing	9.50
<b>Warm Brussel Sprout Caesar</b> - olive oil roasted, french bread crouton, Parmigiano Reggiano	10.25
<b>New England</b> - apple, granola, Cabot sharp cheddar, radish, cider vinaigrette	10.75
<b>Cajun Cobb</b> - mixed greens, avocado, plum tomato, hard cooked egg, house cured bacon, Danish blue cheese crumbles, cajun chicken, sherry vinaigrette	15.75

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*

<b>Smoke and Cheese</b> - shaved smoked pork loin, peppers, onions, three cheese fondue, grinder	14.50	<b>Falafel Wrap</b> - lettuce, tomato, shredded carrot, yogurt sauce	13.25
<b>House Burger</b> - peppercorn crusted, Arethusa Farm Blue Cheese, onion straws	15.25	<b>Best Fried Chicken Sandwich</b> - pimento cheese, pepper jelly	14.00
<b>Chicken Bomb Wrap</b> - buttermilk fried chicken, caramelized onion, lettuce, tomato, green goddess	14.25	<b>Red House BLT</b> - house cured and jalapeño bacon, lettuce, tomato, Boursin cheese spread, olive oil grilled multi grain	13.75
		<b>Smitty's Pulled Pork</b> - with pink slaw, \$1 from every sandwich goes to The Dick Smith Memorial Fund	13.50

## Main Plates

<b>Sweet Potato Gnocchi</b> - wild mushrooms, charred brussel sprouts, brown butter, cloth bound cheddar	18.75
<b>Brick Pressed Chicken</b> - grilled deboned half chicken over broccolini, roasted new potato and baby carrot fricassee, aged balsamic	21.00
<b>Market Fish</b> – seasonally inspired preparation from our local purveyors	M.P.
<b>Steak Frites</b> - N. Y. Strip Steak, truffle parm frites, lemon dressed arugula	28.00
<b>Zinfandel Braised Short Rib</b> - cauliflower puree, roasted brussel sprouts, cranberry, pumpkinseed	24.00
<b>Pork Milanese</b> - bone in crisp cutlet, arugula and pickled vegetable salad, Parmigiano Reggiano, charred lemon	21.00
<b>Fish Tacos</b> - Mahi Mahi, Pico de Gallo, pickled onion, cabbage, avocado, lime crema, rice and beans	18.50
<b>Mac and Cheese</b> - jalapeño bacon, cornbread topping	16.00

### From the Smoke Box

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

<b>Burnt Ends Platter</b> - crispy smoked prime grade brisket	21.00
<b>St. Louis Ribs</b> - half slab, caramelized brown sugar, honey smoked	21.50
<b>BBQ Pulled Pork Platter</b> - house seasoned, 12 hour smoked	17.50
<b>Combo Platter</b> - pulled pork, half slab of ribs, burnt ends (serves 2)	29.50

## Sides

<b>Truffle Parm Frites</b> 5.50	<b>Sweet Potato Fries</b> 6.00	<b>House Fries</b> 4.50
<b>Mac and Cheese</b> 7.50	<b>Chef's Vegetable</b> 5.50	<b>Cornmeal Crusted Okra</b> 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.**

## Save Room for Chef's Desserts

Chocolate Pot de Creme 8

Baked Apple a la mode 8

Filled to Order Chocolate Chip Cannoli's 7.50

### 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

### Reds

Cabernet Sauvignon - Belle Ambiance	8.00/24
Merlot - Red Diamond	9.00/29
Zinfandel - Montevina	10.25/33
Pinot Noir - Sterling Vintners Collection	10.75/35
Cabernet Sauvignon - Murphy Goode	10.75/35
Sangiovese - Le Focale	11.00/35

### Draft Beers

See your Daily Specials

### Craft Beers

Black Hog - Granola Brown	6.00
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

\$5.55 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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