

# REDD

NAPA VALLEY

05

- Steamed pork buns, hoisin, vegetable salad 14
- Crispy calamari, cayenne salt, tamarind sauce 13
- Oysters on the half shell, champagne mignonette ½ doz 18
- Sashimi of hamachi, sticky rice, edamame, lime ginger sauce 14
- Spring salad, frisée, watercress, english peas, mint, buttermilk dressing 12
- Smoked salmon, country bread, herb cream cheese, pickled onions, scrambled eggs 14
- Shrimp and pork potstickers, cucumber salad, chili oil, scallion dipping sauce 14
- Yellowfin tuna tartare, asian pear, avocado, chili oil, fried rice 14
- Romaine salad, anchovy dressing, sourdough croutons 11
- Gulf shrimp and grits, fried egg, andouille sausage 12
- Poached eggs, corned beef hash, bell pepper coulis 19
- Buttermilk pancakes, apple compote, vermont maple syrup 15
- Hangtown fry omelette, country potatoes, fried tomatillo bay oysters, pancetta 19
- Huevos rancheros, fried tortilla, black beans, chorizo, avocado, scrambled eggs, spicy salsa 18
- Redd lobster club, poached maine lobster, bacon, lemon aioli, shoestring potatoes 27
- Caramelized diver scallops, cauliflower purée, almonds, balsamic reduction 26
- Sautéed skate wing, creamy jasmine rice, clams, chorizo, saffron curry nage 25
- Olive oil poached tuna salad, olives, peppers, hardboiled egg 20

## Sides

- Country potatoes 5   Bacon 5   Sausage 5
- Seasonal smoothie 6
- Fresh orange juice 6

Bread available upon request

18% gratuity will be added to parties of 6 or more

BRUNCH 13

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