

## plates to share

**boom boom shrimp** 1/4 lb 8.50 1/2 lb 14  
crispy ale battered shrimp tossed in red's  
spicy chili sauce

**cheese board** 12  
five selected cheeses, our dried fruit  
chutney & golden raisin crisps

**sizzling buffalo turkey dip** 7  
shaved roasted turkey, bleu cheese dressing  
& crumbles, mozzarella, cheddar & house  
made hot sauce served with corn tortillas

**red's pot of gold** 9  
fresh ricotta baked with red's chili tomato  
oil & a pile of charred ciabatta

**loaded cheese fries or tater tots** 8.25  
guinness pub cheese sauce, scallions, bacon,  
dollop of sour cream & red peppers over our  
steak fries or tots (we can do sweet potatoes, too)

**bowl of daily soup** 6

## greens

\*entrée size salads\*

**the harvest** 11  
toasted walnuts, crumbled bleu cheese, dried  
cranberries & roasted butternut squash on  
spring mix with apple cider vinaigrette

**forager** 11  
baby iceberg filled with feta, red onions,  
craisins, walnuts in a balsamic vinaigrette

**we got you beet** 11  
pickled beets, red onions, goat cheese,  
candied walnuts, olive oil atop of spring  
mix with a balsamic glaze

**ithaca bleu** 12  
stuffed iceberg lettuce with bleu cheese,  
bacon, grape tomatoes & red onions with  
bleu cheese dressing finished with a  
balsamic glaze reduction

**the farm** 11  
smoked gouda, honey roasted sunflower  
seeds, peppered bacon, peas, green beans,  
diced red peppers over spring mix with a  
shallot vinaigrette

*add chicken 3, sliced portobellos 3, mahi mahi 4  
additional dressing options on the back*

**you gotta be squiddin' me** 1/2 lb 10  
hand battered calamari in house with a  
house made pepperoncini tartar and a spicy  
marinara

**red handed tacos with pork** 12 **or mahi mahi** 14  
build your own 4 mini soft tacos, pico de gallo,  
pork carnitas or mahi mahi, house made  
jalapeño slaw, guacamole, cilantro & lime  
(corn tortillas available)

**red-mosas (vegan)** 10  
6 crispy samosas over red's indian curry sauce

**eight jumbo thai sweet & spicy  
chicken wings** 10  
tossed with sugar, red chili, salt and fish sauce

**french onion soup bowls** 3 for 5 6 for 9  
hollowed out ithaca bakery slider rolls  
filled with french onion soup with melted  
asiago cheese

## flatbreads

house made gluten free crust available for \$1.50

**proper pig** 12  
applewood smoked bacon, caramelized onion,  
goat cheese, fresh thyme with a fig glaze

**the big jo'** 12  
sausage, alfredo sauce, red onion, feta,  
mozzarella and fresh parsley

**caprese** 11  
olive oil, garlic, tomato, mozzarella  
drizzled with balsamic glaze

**pesto! pesto!** 12.25  
grilled chicken, mozzarella, asiago, wild  
mushroom blend & pesto

**lasagna on a flatbread** 12  
sliced meatballs, ricotta, tomato,  
mozzarella & parsley

**vegging out** 12  
pesto, roasted red pepper, zucchini, portobello  
mushroom, red onion, artichoke, asiago &  
mozzarella

**betty's white** 10.25  
garlic, olive oil, mozzarella, fresh oregano,  
& cracked black pepper

flip over for more..

please let us know of any food allergies & we will do our best to accommodate you.  
parties of 6 or more guests an 18% gratuity will be added  
show us your military id to receive 10% off your bill.. thank you!

# artisan sandwiches

*all sandwiches come with a side*

\*udi's gluten free buns available for \$1.50\*

## the mushroom lovers melt 11.50

a blend of five mushrooms, herbed goat cheese, caramelized onions, provolone, mushroom jus on a toasted ithaca bakery sub roll

## our cuban 14

rum basted ham, house made chimichurri pork loin, whole grain dijon mustard, smoked gouda with house made dill pickles on grilled ciabatta bread

## gone fishin' 14

seasoned grilled mahi mahi, pepperoncini slaw, bacon, arugula, tomato and chipotle ranch on a toasted ithaca bakery sub roll

## strip'n 13

shaved steak with provolone cheese, caramelized onions, sautéed mushrooms topped with horseradish slaw on a toasted ithaca bakery sub roll served with a jus

## gramps' slow roasted honey turkey 12

turkey breast, bacon, arugula, fontina, homemade cranberry walnut compote, roasted garlic aioli on a toasted ithaca bakery sub roll

## spice girl 12

grilled chicken, rum basted ham, caramelized onions, provolone, slice pepperoncini and garlic aioli on grilled ciabatta bread

## the farmer's tan 12

sautéed mushrooms, balsamic roasted red peppers, onions, zucchini, jalapeño hummus, arugula, swiss & feta cheese on a toasted ithaca bakery sub roll

# kid's menu

(8 & under)

## sage's cheese flatbread 5

## red's cheese burger 6

## kenzie's zoo animal pasta 5

(marinara sauce or butter)

## junior's cheddar cheese quesadillas 5

served with sour cream and pico de gallo

## trey's chicken nuggets 5

**choice of side:** steak fries, side salad, tater tots, sweet potato waffle fries, steamed veggies, cold orzo pasta or apple slices

drinks: water, lemonade, orange juice, pineapple juice, 100% cranberry juice, milk, chocolate milk & soda.

# burgers & such

*all burgers come with a side*

\*udi's gluten free buns available for \$1.50\*

## aurora street burger 13

our seasoned beef patty, ancho citrus bacon, tomato, arugula, cheddar & roasted garlic aioli

## crabby paddy 14

pan seared panko breaded seasoned crab meat topped with dijon horseradish slaw & lemon aioli

## lil' bo peep burger 14

our seasoned lamb, honey cumin & dill mascarpone cheese spread, arugula & balsamic marinated tomato

## the angry pig 14

house seasoned spicy pork sausage patty, cilantro-pesto aioli, crispy fried onions, ny cheddar, arugula, & tomato

## pb & "jellously" 14

our seasoned beef patty, cheddar, bacon, grape jelly & peanut butter- just trust us!

## woody's turkey burger 13

ground turkey with cheddar, bread crumbs & honey mustard mixed in- topped with tomato, arugula & garlic aioli

## the "fun guy" burger 12

marinated grilled portobello mushroom cap, topped with gouda, arugula, tomato & roasted red pepper coulis (**vegetarian**)

# red's sides

steak fries 3.50

tater tots 3.50

sweet potato waffle fries 3.50

make your fries, tots or sweet potatoes loaded with guinness pub cheese, scallions, bacon, red peppers & sour cream for 1.50 more

steamed seasonal veggies 3.50

cold orzo pasta 3.50

(orzo, arugula, pesto, red pepper, red onion & feta)

cup of daily soup 3.50

side salad 3.50

choice of dressing- balsamic vinaigrette, apple cider vinaigrette, bleu cheese, caesar, jalapeño ranch, raspberry vinaigrette or ranch

stay in touch...

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