

plates to share

boom boom shrimp 1/4 lb 8.75 1/2 lb 14
crispy ale battered shrimp tossed in red's
spicy chili sauce

finger lickin' fried chicken mac & cheese 8
our award winning mac & cheese with smoked
gouda, parmesan cheese, sazón & fried chicken

sloppy sliders 9
three house made ground beef sliders,
arugula, cheddar & bacon jalapeño jam
spread on ithaca bakery slider rolls

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 8.50
guinness pub cheese sauce, scallions, bacon, a
dollop of sour cream & red peppers over your
choice of spud (we can do sweet potatoes, too)

hog wild 10
five spice pork belly with fried brussels
sprouts in a red wine reduction

bowl of daily soup 6

greens

entrée size salads

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

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

popeye's pick 13
baby spinach topped with hard boiled eggs,
peppered bacon & house made croutons tossed
in a sweet onion vinaigrette (a family
favorite recipe)

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

we got you beet 12
pickled beets, red onions, goat cheese,
candied walnuts, olive oil atop of spring
mix with a balsamic glaze

bleu skies 12
romaine, bleu cheese, bacon, grape tomatoes,
red onions & croutons, bleu cheese dressing
finished with a balsamic glaze reduction

so cheesy dip 8
melted parmesan, mozzarella & fontina,
artichoke, arugula dip served with corn
tortilla chips

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

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

**eight jumbo thai sweet & spicy
chicken wings** 10.50
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 & melted asiago cheese

clam down one lb 13.50
steamed little neck clams in white wine
butter sauce, garlic, parsley & diced tomatoes
served with grilled bread

holy cow! 9
three smoked pulled brisket sliders topped
with thyme cream sauce, crispy onions &
arugula on ithaca bakery slider rolls

flatbreads

house made gluten free crust available for \$2

proper pig 12.25
applewood smoked bacon, caramelized onion,
goat cheese, fresh thyme with a fig glaze

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

pesto! pesto! 12.50
grilled chicken, mozzarella, asiago, wild
mushroom blend & pesto

all choked up 13
grilled chicken, peppered bacon, cheesy
artichoke spread and mozzarella

garden view 12
spinach, artichokes, roasted red peppers,
mozzarella, parmesan & ricotta cheese with
a balsamic glaze

three cheese delight 12
fontina, mozzarella & ricotta, marinated
portobello mushrooms and crushed red
pepper served on the side

flip over for more... but save room for dessert!

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 \$2

the mushroom lovers melt 12

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

off the hook 14

cumin rubbed grilled mahi, carrot coriander puree, arugula & an apple bacon brussel sprout hash 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, garlic aioli on a toasted ithaca bakery sub roll

poultry in motion 12.25

grilled chicken, arugula, artichoke béchamel, fontina and asiago with roasted tomatoes on grilled ciabatta

farm to ciabatta 12

grilled zucchini, eggplant, red pepper, red onion, fennel, fontina, arugula with roasted tomato aioli on grilled ciabatta

house of cows 13

smoked bbq brisket, five cheese blend, spinach and pickled matchstick carrots on grilled ciabatta

kid's menu

(8 & under)

sage's cheese flatbread 5

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 6

so jelly 5

2 peanut butter & grape jelly sliders

choice of side: steak fries, side salad, tater tots, sweet potato waffle fries, steamed veggies, sweet potato salad 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 \$2

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

go out on a lamb 14

our seasoned lamb, parmesan crisp, mint aioli, arugula & pickled red onion

the angry pig 14

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

the french onion 14

beef patty seasoned with salt, pepper & parmesan cheese topped with French & Guinness beer battered crispy onions, provolone, arugula & garlic aioli

pb & "jellousy" 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 funnier "fun guy" 12.25

a grilled basil balsamic marinated portobello mushroom cap with fresh mozzarella, garlic aioli, arugula & pickled red onions (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 \$2 more

steamed seasonal veggies 3.50

sweet potato salad 3.50

(diced sweet potatoes, apples, celery, red onion, walnuts & fennel vanilla vinaigrette)

cup of daily soup 3.50

side salad 3.50

choice of dressing- bleu cheese, ranch, caesar, basil balsamic vinaigrette, jalapeño ranch, shallot vin, apple cider vin, sweet onion vin & fennel vanilla vinaigrette

stay in touch...

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