

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

curry up 10 (vegan)
pan fried cauliflower, red peppers, peas,
shallots, lemon zest & curry sauce

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)

everyday i'm brusselin' 8
oven roasted brussel sprouts, caramelized onions,
asiago white wine cream sauce & fresh oregano

red-mosas 10
5 crispy samosas over red's indian curry sauce

greens

entrée size salads

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

the harvest 11.50
toasted walnuts, crumbled bleu cheese, dried
cranberries & roasted butternut squash on
spring mix with apple cider vinaigrette

singing the bleus 12.50
baby spinach, oven roasted tomatoes, red
onions, bleu cheese crumbles, peppered bacon
& croutons with a basil balsamic dressing

the farm 11.25
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

eggcellent choice 12
mixed greens, hard boiled eggs, pickled red
onions, tomatoes, croutons tossed in a brown
butter vinaigrette

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)

**eight jumbo thai sweet & spicy
chicken wings** 11.50
tossed with sugar, red chili and salt

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

bowl of daily soup 6

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

lindsay lo'ham 12
rum basted ham, herbed goat cheese, red
onion & mozzarella

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

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

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

reel deal 14

blackened mahi, house made remoulade, arugula and sliced tomato on a toasted ithaca bakery sub roll

new york steak of mind 13

shaved steak with house made chimichurri, oven roasted tomatoes, provolone, arugula and garlic aioli on a toasted ithaca bakery sub roll

gramps' slow roasted honey turkey 12.25

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

sir clucks a lot 12.50

grilled chicken, roasted apple rosemary goat cheese spread, caramelized onions, garlic aioli, sautéed spinach on grilled ciabatta

farm to ciabatta 12

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

cow-a-bunga 13

smoked braised brisket smothered with ithaca beer co. root beer bbq topped with an apple slaw on a toasted kaiser roll

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, cold couscous 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

breaking baaaaad 14

seasoned lamb, tzatziki, feta, pepperoncini spread, spinach and garlic aioli

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

load your fries, tots or sweet potatoes with guinness pub cheese, scallions, bacon, red peppers & sour cream for \$2 more

steamed seasonal veggies 3.50

becouscous I said so salad 3.50 (served cold)
(couscous with diced red onion, dried cranberries, butternut squash in a lemon parsley vinaigrette)

cup of daily soup 3.50

side salad 3.50

choice of dressing- *bleu cheese, *ranch, *caesar, basil balsamic vinaigrette, *jalapeño ranch, apple cider vin., shallot vin., or brown butter vin, (*dressing contains dairy)

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