

## 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** 8.25  
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

**please romaine calm** 12  
flatbread/salad combo: olive oil, garlic,  
capers, red onions & mozzarella flatbread  
with a caesar salad: romaine, asiago, grape  
tomatoes with house made caesar dressing

**the farm** 11.50  
smoked gouda, honey roasted sunflower  
seeds, peppered bacon, peas, green beans,  
diced red peppers over spring mix with a  
shallot vinaigrette

**unbeleafable** 12  
spinach, oven roasted tomatoes, red onions,  
bacon, goat cheese, fried chick peas,  
artichokes, honey roasted sunflower seeds  
with a lemon parsley vinaigrette

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

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

**red handed tacos with mahi mahi** 14  
build your own 4 mini soft tacos, pico de gallo,  
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

**tomato basil bisque bowls** 3 for 6 or 6 for 10  
hollowed out ithaca bakery slider rolls filled  
with tomato basil bisque soup, provolone,  
asiago and fresh basil

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

**ballin' out sliders** 9  
house made beef meatballs, pesto, marinara,  
smoked mozzarella and arugula on 3 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** 11.50  
olive oil, garlic, tomato, fresh mozzarella  
drizzled with balsamic glaze

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

**talk to the ham** 13  
rum basted ham, jalapeños, red onions, cream  
cheese & mozzarella

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

**betty's white** 10.50  
garlic, olive oil, mozzarella, fresh oregano,  
& cracked black pepper

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

## hookin' you up 14

blackened mahi, smoked tomatoes, citrus braised fennel, arugula & lemon aioli on a toasted ithaca bakery sub roll

## the steaks are high 13

shaved steak with caramelized onions, garlic rosemary butter, a 3 cheese au gratin potato (cheddar, parmesan & asiago) with garlic aioli on grilled ciabatta

## 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

## fried & true 13

house breaded fried chicken, shredded romaine, dill pickles, yellow mustard aioli, stone ground honey drizzle on a toasted brioche bun

## 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 brioche bun

# 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 14.50

beef patty seasoned with salt, pepper & parmesan cheese topped with caramelized onions & 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 lemon parsley vin, (\*dressing contains dairy)

stay in touch..

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