



STARTERS

SOUP OF THE DAY

Chef's Inspired Creation [gf] 8

STRETCHED BREAD

Cheddar beer dip, sweet guinness beer reduction [vt] 14

BRUSSELS SPROUT PAKORAS

Indian spiced, crispy fried chickpea & brussel sprout fritters, lemon - cranberry yogurt [vt/gf] 10

WOOD FIRE BUFFALO WINGS

Herb buffalo wing sauce, blue cheese, celery [gf] 6ct 10

HALLOUMI & POACHED PEAR

Pan fried greek halloumi cheese, red wine poached pear, prosciutto, pistachios, pomegranate molasses, toasted foccacia bread 14

FRENCH MUSSELS & FRIES

Steamed PEI mussels, white wine, garlic, leek, shoe string french fries, roasted garlic aioli [gf] 17

ENTREES

WOOD FIRE CHICKEN

Free range, organic, airline chicken breast, parmesan risotto, rosemary pan sauce, rainbow carrots [gf] 25

SUSTAINABLE SALMON

Brown Sugar, mustard seed - dill rubbed faroe island salmon, cider braised red cabbage, brown butter & thyme farro [ancient grains], spiced lemon cream 28

PORK CHOP

Coffee - ancho chile rubbed, root vegetable hash, acorn squash puree, apple - sage mostarda [gf] 26

WOOD FIRED RIB EYE STEAK

Certified angus Beef, bacon fat twice cooked potatoes, bourbon bacon jam, roasted broccoli [gf] 34

LOLLIPOP LAMB CHOPS

Mint crusted New Zealand lamb, maple glazed rainbow carrots, seared brussels sprout, parsnip puree [gf] \$32

SHRIMP PROVENCAL

Shrimp, roasted shallots, spinach, garlic, herb - tomato chardonnay sauce, risotto [gf] 25

FRENCH ONION LENTIL "SHEPARD'S PIE"

Lentils, sherry, thyme, herbed potato mash [vg/gf] 20

ITALIAN CHICKEN CLUB

Tuscan seasoned chicken breast, bacon, mozzarella, field greens, roma tomato, lemon aioli. Served with kettle chips 16 sub garlic parm fries 3

SALADS

HOUSE SALAD

Field greens, carrots, red onion cucumber, tomatoes [vg/gf] side 5 / sm 7 / lg 10

CAESAR

Romaine, house made dressing, parmesan, asiago & romano cheese, garlic crouton sm 9 / lg 12

ARUGULA

Arugula, tomato, red onion, crumbly blue, walnuts, herb vinaigrette [vt/gf] sm 10 / lg 14

AUTUMN SALAD

Roasted acorn squash & cauliflower, arugula, radicchio, shallots, shaved parmesan, maple cider poppyseed dressing [gf] 17

GRANDMA'S APPLE SALAD

Kale, crisp apple, gorgonzola cheese, celery, red onion, candied pecans, creamy cinnamon dressing [vt/gf] 16

ADD: TO SMALL/LARGE SALAD:

Applewood smoked bacon 3 / Chicken 5 / Jumbo shrimp 8

DRESSINGS:

Italian [gf] • ranch [gf] • caesar [gf] balsamic vinegar & oil [gf] • creamy blue \$.50 [gf] • basil - white balsamic [gf] • grandma's cinnamon dressing [gf] • maple cide poppyseed dressing [gf] • crumbled blue cheese \$1.00 [gf]

PASTA

SAUSAGE & RIGATONI

House made sausage, shaved italian cheese, tomato marinara 22

PUMPKIN GNOCCHI

Hand made gnocchi, kale, shallots, smoked gouda cheese bechamel, herbed foccacia bread crumbs [vt] 24

SEAFOOD FRA DIAVOLO

Shrimp, mussels, bay scallops, tomato, white wine, chili flake, linguine 28

WILD MUSHROOM FETTUCINI

Oyster, shiitake, cremini mushrooms, prosciutto, leek, pecorino cheese, charred pistachios, black pepper, truffle oil 25

BROCCOLI & SAGE PESTO

Orrechiette pasta, asiago, parmesan, romano, toasted hazelnuts [vt] 24

An automatic gratuity will be placed on all tables of 6 or more. Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Thank you for dining at The Red Sun...