

## STARTERS

soup of the day, *market price*

black-eyed pea hummus, crudité, olives, grilled flatbread 8 v

wings, bbq glaze, pickled slaw 10

fried pickle chips, buttermilk dressing 6 v

lamb slider, wood-grilled lamb, cilantro spiced, stuffed with goat cheese, tzatziki sauce, small fries, brioche bun 8

short rib slider, creamy slaw, fried shallots, small fries, brioche bun 8

shrimp flatbread, sundried tomato, pine nuts, basil, parmesan, mozzarella, pesto 12 n

redwood flatbread, chicken, steak, caramelized red onion, corn, basil, mozzarella, romesco sauce 12

chicken potstickers, honey tamari dipping sauce 7

crab mac and cheese, old bay, vanilla bread crumbs 12

vegan spring rolls, orange chutney 8

grilled shrimp deviled eggs, 6

## SALADS

farm beet, arugula, orange, whipped goat cheese, pistachio-citrus gremolata 13 gf, n, v

spinach, cherry tomato, roasted red pepper, red onion, cheddar, cajun buttermilk dressing 13 gf, v

'cobb', baby romaine, heirloom tomato, smoked blue cheese, quail egg, roasted pepers, herb vinaigrette 13 gf, v

caesar salad, romaine, classic caesar dressing, shaved parmesan, herb crouton 9

grilled nectarine, arugula, creamy tarragon vinaigrette, feta 12 gf, v

add chicken +4 shrimp +6 salmon +9 steak +9

## SEAFOOD

seasonal grilled whole fish, summer squash, sauce verde *market price*

pan seared daily catch, mussels, leeks, fingerling potatoes, champagne beurre blanc *market price* gf

pan seared salmon, sweet corn & shrimp succotash 26 gf

## MEAT

wood-grilled rib eye steak, hand-cut fries, chimichurri 28

rotisserie lacquered cornish hen, truffled fingerling potato, grilled bok choy 23 gf

braised beef short ribs, baby carrots, cipollini onions, creamy polenta, pan jus sauce 25 gf

## PASTA

	half	whole
risotto, squash blossom, peas, fresh thyme, parmesan	9	18 v

trofie, zucchini, summer squash, sunflower oil, parmesan	9	18 v
--	---	------

add chicken +4 shrimp +6

add salmon +9 steak +9

## BURGERS

bricoche bun, housemade pickles, lettuce, tomato, choice of side salad or hand-cut fries

beef burger 15

lamb burger stuffed with goat cheese, cumin & cucumber relish, tzatziki sauce 18

white bean & wild mushroom veggie burger 15 v

add cheddar, goat, american, swiss, blue, smoked gouda +2

add bacon +2 add wild mushrooms +3

## SIDES

french fries, fried brussels sprouts w/parmesan, or sauteed carrots 6

corn & shrimp succotash or mac & cheese 8

## SANDWICHES & TACOS

smoked turkey, arugula, apple, brie cheese, horseradish mayonnaise, toasted challah, fries 12

crab roll, old bay, celery, pickles, mayo, lettuce, brioche roll, fries 14

shrimp tacos, blackened shrimp, pico de gallo, creamy cabbage, avocado, flour tortillas, jasmine rice, black beans 12

fish tacos, salmon al pastor, pico de gallo, creamy cabbage, avocado, flour tortillas, jasmine rice, black beans 12

## CHEESE AND CHARCUTERIE

6 each / 3 for 17 / 5 for 28 *deluxe meat & cheese board 52*

*(choose any two meats or cheeses for restaurant week menu starter)*

goat chevre, pipe dreams farm, greencastle, pa

goat drunken goat, murcia, spain

sheep friesago, shepherd's way, mn

cow ubriaco, belluno, italy

blue smokey blue, rogue creamery, or n

coppa dry cured & salted pork, italy

soppressata dry cured pork, freeland, pa

bresaola dry cured beef, italy

mortadella cold cut salume, italy n

duck prosciutto cured duck breast, house made

# REDWOOD

r e s t a u r a n t a n d b a r

**RESTAURANT WEEK ~ PICK ANY STARTER OR SALAD, ENTREE, AND DESSERT \$36**

**local, seasonal, sustainable**

v = vegetarian, n = contains nuts, gf = gluten free

consuming raw or under-cooked foods increases your risk of food borne illness