

REDD

NAPA VALLEY

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| Steamed pork buns, hoisin, vegetable slaw | 12 |
| Crispy calamari, cayenne salt, tamarind sauce | 12 |
| Beet and goat cheese terrine, hazelnuts, toasted bread | 12 |
| Breakfast pizza, prosciutto, scrambled eggs, crème fraîche | 15 |
| Sashimi of hamachi, sticky rice, edamame, lime ginger sauce | 12 |
| Tempura squash blossoms, zucchini purée, shaved squash salad | 12 |
| Smoked salmon, country bread, herb cream cheese, pickled onions | 14 |
| Yellowfin tuna tartare, asian pear, avocado, chili oil, fried rice | 10 |
| Romaine salad, anchovy dressing, sourdough croutons | 11 |
| Shrimp and pork potstickers, cucumber salad, chili oil | 14 |
| Chinese chicken salad, fried wontons, ginger dressing | 19 |
| Poached eggs, chicken hash, applewood smoked bacon | 19 |
| Buttermilk pancakes, apple compote, vermont maple syrup | 15 |
| Hangtown fry omelette, country potatoes, fried tomatillo bay oysters, pancetta | 19 |
| Huevos rancheros, fried tortilla, black beans, chorizo, avocado, scrambled eggs, spicy salsa | 18 |
| Redd lobster club, poached maine lobster, bacon, lemon aioli, shoestring potatoes | 27 |
| Caramelized diver scallops, cauliflower purée, almonds, balsamic reduction | 25 |
| Skatewing, creamy jasmine rice, clams, chorizo, saffron curry nage | 25 |
| Steak and eggs, creamed spinach, onion rings | 27 |
| Duck confit, mushroom risotto and thyme jus | 22 |

Sides

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| Country potatoes | 5 | Bacon | 5 | Sausage | 5 |
| Passion fruit "julius" | 6 | | | | |
| Fresh orange juice | 6 | | | | |

18% gratuity will be added to parties of 6 or more