

Red House Cafe

Weekend Brunch

On the Lighter Side

Bowl of Fresh Fruit and Berries

Seasonal Fruit, served with Honey Cream
Half Bowl
Berries Only

Warm Irish Steel Cut Oatmeal

Served with Brown Sugar, Raisins and Milk

Breakfast Trifle

Granola layered with Yogurt, Honey and Fresh Berries

Breakfast Crostini

Toasted French Baguette, Mascarpone Cheese and Fresh Berries drizzled with Honey

Sides

Avocado

Applewood Smoked Bacon

Chicken Apple Sausages

Roasted Red Potatoes

Two Eggs

Toast or Croissant

Housemade Salsa or Hollandaise

Sour Cream

One Pancake or French Toast

100% Vermont Maple Syrup

Jack or Cheddar Cheese

Beverages

Glass of Prosecco

Mimosa with Juice

Orange, Grapefruit, Cranberry or Fresh Pressed Apple Juice

Lemonade - Fresh Made

Milk

Hot Chocolate

with Real Whipped Cream
Made with Milk

Breakfast Entrees

All our egg dishes are served with our oven roasted red potatoes

Red House Frittata

Fresh Spinach, Artichoke Hearts, Roasted Red Peppers, Parmesan and Jack Cheese, served with Housemade Salsa and Roasted Red Potatoes

Chorizo and Eggs

Authentic Lean Mexican Sausage with Scrambled Eggs, Sour Cream, Housemade Salsa, Tortillas and Roasted Red Potatoes

Classic Country Breakfast

Two Eggs, Choice of Bacon, Chicken Apple Sausages or Black Forest Ham, Freshly Made Salsa and Toasted French Baguette
Substitute Pancake for Potatoes & Toast

Buttermilk Pancakes

Two fluffy Buttermilk Pancakes with Butter and Syrup
With 100% Vermont Maple Syrup

Buttermilk Pancakes with Berries or Bananas

Two fluffy Buttermilk Pancakes with Mixed Berries or Bananas, Butter and Syrup
With 100% Vermont Maple Syrup

Cinnamon Brioche French Toast

Thick-cut Cinnamon Swirl Brioche, with Orange Marmalade Butter, Berries and Syrup
With 100% Vermont Maple Syrup

Crab Cake Benedict

Housemade Crab Cakes served on a Toasted Croissant topped with Two Poached Eggs and our Housemade Hollandaise Sauce

Traditional Ham Benedict

Served open-faced on a Toasted Croissant topped with Two Poached Eggs, Hollandaise Sauce and Roasted Red Potatoes

Smoked Salmon on a Potato Pancake

Served with Creme Fraiche, Capers, Red Onions and Fresh Dill
Add One Poached Egg

Coffee & Espresso

Italian Roast House Brewed Coffee / Decaf

Espresso - Double Shots

Cappuccino

Cafe Latte

Cafe Mocha

Torani Syrup



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Weekend Brunch

Soup & Salads

Soup of the Day

Mixed Field Greens

Champagne Vinaigrette,
Feta Cheese, Caramelized
Onions, Olives and Cherry
Tomatoes

Caesar Salad

Romaine Lettuce, Shaved
Parmesan Cheese,
Housemade Garlic Croutons
and Caesar Dressing

Baby Spinach Salad

Poached Pears, Carmelized
Pecans, Crumbled Blue
Cheese and Balsamic
Vinaigrette Dressing

The Wedge

Housemade Blue Cheese
Dressing, Croutons, Cherry
Tomatoes and Chives

Sides

Grilled Chicken Breast

Smoked Salmon

Grilled Prawns

Grilled Salmon or Crab Cake

French Fries

Jack or Cheddar

Crumbled Blue Cheese

Avocado

Sour Cream

Housemade Salsa or Aioli

Caramelized Sweet Balsamic

Red Onions

Waters & Sodas

Pellegrino Sparkling Water

Sparky's Root Beer

Pepsi & Dr. Pepper (Reg./ Diet)

Sierra Mist

Sobe Sugar Free Cranberry -

Grapefruit

This Menu is a Sample of our
offerings and all menu items and
prices are subject to change.

Sandwiches

Warmed Tomato Mozzarella

Layered Fresh Tomatoes and Mozzarella Cheese served on
Crunchy Italian Bread with Sweet Caramelized Red Onions,
Balsamic Dressing and Fresh Basil

B.L.T

Applewood Smoked Bacon, Lettuce and Tomato on a
Brioche Herb Roll with Mayonnaise

Oven Roasted Roasted Turkey Breast

Monterey Jack Cheese, Lettuce, Tomato, Roasted Red
Peppers and Dijon Honey Mustard on Ciabatta

Oven Roasted Chicken Breast

Lettuce, Tomato, Caramelized Sweet Red Onions with
Lemon-Basil Aioli on Ciabatta

Pork Tenderloin

Lettuce, Tomato, Carmelized Sweet Red Onions, Roasted
Red Peppers and Sage Aioli and served on Rosemary
Focaccia

Red House Cheeseburger

Freshly Ground Prime Beef on a Soft Brioche Roll with Lettuce,
Tomato, Mayonaise, and Dijon Mustard. Your choice of Jack,
Cheddar or Blue Cheese. Served with French Fries

Portobello Mushroom

Stuffed with Goat Cheese and Basil and served on Ciabatta
with a Sweet Balsamic Dressing

Toasted Grilled Cheese

Fontina Cheese, Artichoke Hearts and Roasted Red Bell
Peppers, served on Toasted Sourdough with
Kalamata Olive Aioli

A Few Favorites

Steak Frites

New York Steak grilled & served with Garlic Herb Butter and
French Fries

Fresh Calamari

Lightly panko crusted, Tenderized Calamari Steak served as
a sandwich or with a Salad of Mixed Field Greens & Chili Aioli

Housemade Crab Cake

Served with a Large Salad of Mixed Field Greens and
our Lemon Basil Aioli

Teas

Mighty Leaf Organic Hot Teas

Vanilla Bean, Chamomile Citrus, Herbal Decaf Earl Grey, Earl
Grey Caffeinated, Herbal Mint, English Breakfast, Jasmine &
Green Tea (with tea bag)

Iced Tea - House Brewed

Unsweetened

Arnold Palmer

Iced Tea & Fresh
Lemonade

An 18% gratuity will be
added to parties of 6 or
more. We accept all
major credit cards.

