

REDWOOD MENU

RAW BAR

- Blue Point Oysters (6), Mignonette 9.50
- Plymouth Rock Bay Oysters (6), Mignonette 10.50
- Shrimp Cocktail, Romesco Sauce 11

SMALL PLATES

- Duck Fat Potato Chips, Sea Salt 5
- Garlic Hummus, Balsamic Reduction 5
- Baked Triple Cheese Cream, Fruit 8

SALADS

- Riesling Poached Pear, Pear Vinaigrette, Goat Cheese 10
- Buttermilk Fried Oyster Caesar Salad 12
- Frisee Lyonnaise with Poached Egg, Lardons and Fingerling Potatoes 12

CHARCUTERIE AND CHEESE PLATES

Three types of Charcuterie, Mustard, Cornichon 12

- Sweet Sopressata Italian
- Smoked Duck USA
- Chorizo smoked Chorizo
- Prosciutto di Parma Italy

Cheeses and Accompaniment (3 for 12 or 5 for 15)

- Roquefort Sheeps Milk France
- Manchego Sheeps Milk Spain
- Taleggio Cows Milk Italy
- Wine Goats Milk Spain
- Saint-andré Triple Crème Cows France

SANDWICHES

- Grilled Three Cheese Sandwich and Tomato, on Sourdough 7
With optional add on: Lump Blue Crab, Prociutto, or Smoked Duck 11
- Beef Braised in Burgundy, Caramelized Onion, Mushrooms on Panini 11
- Portobello, Hummus, Roasted Pepper, Caramelized Onion,
With Goat Cheese on Panini 9
- Duck, Gruyere, Mascarpone, Orange Marmalade on Panini 11

TODAY'S LARGE PLATE

- Seared Tuna over Tomatillos, Daikon Salad 15
- Chicken with Crispy Prosciutto, Pesto Cream Sauce
and Roasted Plum Tomatoes 14
- Ribeye Porcini Encrusted, Sage Butter, Butter Mashed Potatoes 28