

STARTERS

Farmer's Market Soup	6. / 9.
Red Star Gumbo daily preparation	7. / 10.
Organic Harvest Greens grain mustard vinaigrette / dry jack / hazelnuts	7.
Beet Carpaccio smoked goat cheese / pistachio / creamy cider vinaigrette	8.
Sheldon's Grilled Radicchio white anchovy vinaigrette / parmesan / garlic croutons	9.

FOR THE TABLE

Oyster on the Half Shell mignonette / house cocktail sauce	m.p.
Penn Cove Mussels tomato / smoked pork / white wine / crostini	11.
Decadent Deviled Egg dungeness crab / caviar / mustard	9.
Pork Cracklins house hot sauce / mustard aioli	6.
Dungeness Crab Cakes blood orange / soft herb salad / saffron aioli	14.

SPIT ROASTED

Carolina BBQ Pulled Pork Sandwich 12. cole slaw / mustard / potato salad
Smoked Beef Shoulder Sandwich 13. grilled onions / memphis bbq / house chips
All Natural Half Chicken 19. quinoa pilaf / red eye gravy

WOOD GRILLED

Red Star Chuck Burger 12. bacon marmalade / blue cheese / fries
Texas Cheese Burger 13. onion rings / cheddar / house steak sauce / fries
Swiss Burger 13. mushrooms / country ham / swiss / tobasco aioli / fries
Wild Mushroom Veggie Burger 13. arugula / roasted peppers / goat cheese / green salad
Adobo Chicken Breast Sandwich 13. apple cider slaw / pumpkin seed tomato aioli / muenster cheese / fries

BRICK OVEN

Red Star Mac & Cheese 15. add house made chorizo sausage 18.
Market Fish 20. seasonally inspired
Crab Melt 14. swiss cheese / tomato / sesame brioche / fries

ENTRÉE SALADS

Smoked Chicken Salad 15. butternut squash / bacon / roasted shallots / goat cheese / hard boiled egg / cornbread croutons
Marinated Beef Shoulder Skewer 16. arugula / apple / blue cheese / rosemary
Quinoa Salad 14. grilled kale / tofu / pumpkin seeds / harissa vinaigrette
Seared Ahi Tuna 18. baby spinach / pickled onions / poppy seed cucumber vinaigrette

SIDES

Collard Greens 7. bacon / cider vinegar / garlic
Red Star Cornbread 6. lavender honey / young greens
Red Star Mac & Cheese 5. oregon cheddar / elbow mac / breadcrumbs
Whipped Potatoes 5. butter / cream / chives
Quinoa Pilaf 5. pumpkin seed / farro / scallion

BROWN BAG LUNCH

(includes cookie or brownie)

Smoked Chicken Salad 19.
farmer's market soup

Carolina BBQ Pork Sandwich 19.
harvest greens / potato salad

Wild Mushroom Veggie Burger 19.
farmer's market soup / green salad

Beef Shoulder Sandwich 20.
farmer's market soup / fingerling chips

Chef de Cuisine: Kyle Rourke

Sous Chef: Jake Mickelson

Large Parties are Always Welcome

a service charge of 18% will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness