

STARTERS

- Pastry of the Day with Jam 5.
- Red Star Doughnuts 6.
daily selection
- House Made Granola 7.
low fat vanilla yogurt / fruit
- Steel Cut Oatmeal 6.
dried fruit / hazelnuts / brown sugar
- Decadent Deviled Egg 9.
dungeness crab / caviar / mustard aioli

BLOODY MARY'S

- Roast House Mary 9.
jalapeño infused vodka / house bloody mary mix
- La Michelada 6.
corona / house made bloody mary mix / lime
- Red Snapper 8.
beefeater gin / house bloody mary mix

BUBBLES

- Mimosa 9.
house sparkling wine / fresh orange or grapefruit juice
- Pink Bellini 11.
gruet sparkling brut rosé / white peach puree

STAPLES

- Two Eggs Any Style 11.
rosemary potatoes / choice of meat / toast
- Denver Omelet 11.
country ham / sweet peppers / onion / cheddar
- Egg White Omelet 11.
wild mushrooms / leeks / thyme / potatoes / toast
- Red Star Benedict 13.
english muffin / house made canadian bacon / hollandaise / potatoes
- Buttermilk Waffle 11.
berry preserves / whipped cream / maple syrup

HASH

- Braised Short Rib 12.
sweet peppers / cheddar / yukon gold potatoes / two eggs any / toast
- Smoked Salmon 14.
fennel / red onion / yukon potatoes / crème fraiche / two eggs any / toast
- House Made Chorizo 13.
yukon gold potatoes / peppers / kale / two eggs any / toast

SPECIALTIES

- Slow Roasted Pork 13.
buttermilk biscuit / scrambled eggs / country gravy
- Tavern Steak and Eggs 19.
grilled flat iron / spinach / worcestershire / potatoes / two eggs any / toast
- Rock Crab Omelet 16.
shaved fennel / parsley / harissa / potatoes / toast
- Sweet Potato French Toast 13.
candied pecans / cream cheese / honey

WOOD GRILLED

- Red Star Chuck Burger 12.
bacon marmade / blue cheese / fries
- Swiss Burger 13.
forest mushrooms / ham / swiss / tobasco aioli / fries
- House Made Veggie Burger 13.
arugula / roasted peppers / goat cheese / greens
- Adobo Chicken Sandwich 13.
apple cider slaw / pumpkin seed aioli / muenster / fries

SALADS AND SUCH

- Sheldon's Harvest Greens 7.
grain mustard vinaigrette / dry jack / hazelnuts
- Beet Carpaccio 8.
smoked goat cheese / pistachio / creamy cider vinaigrette
- Smoked Chicken Salad 15.
hard boiled egg / butternut squash / bacon / shallots / goat cheese / cornbread crouton
- Quinoa Salad 14.
grilled kale / farro / tofu / pumpkin seeds / harissa vinaigrette
- Dungeness Crab Cakes 14.
blood orange / soft herb salad / saffron aioli
- Oyster on the Half Shell mp.
mignonette / house cocktail sauce

SIDES

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|-------------------|---------------------------|-------------------------|----------------------------|------------------------------|
| Farm Fresh Egg 2. | Applewood Smoked Bacon 5. | Seasonal Fresh Fruit 6. | Red Star Mac and Cheese 5. | Cheddar Biscuit and Gravy 6. |
| Country Ham 5. | Pork and Apple Sausage 5. | Rosemary Potatoes 5. | Red Star Corn Bread 6. | Bagel and Cream Cheese 5. |

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