

# Brunch



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: *Josh White*  
EXECUTIVE CHEF: *Oscar Nunez*

## SHARED PLATES

**BREAKFAST FLATBREAD**  
Cream Cheese Scrambled Eggs,  
Cheddar, Bacon, Tomato 13

**BUFFALO JUMBO SHRIMP**  
Buffalo Sauce, Blue Cheese Dressing 19

**CHICKEN WINGS (G)**  
Grilled or Fried, Choice of Buffalo,  
Ranch or Barbecue 17

**MARGHERITA FLATBREAD (V)**  
Basil Pesto, Tomato, Fresh  
Mozzarella, Balsamic Glaze,  
Fresh Basil 14.50

**CRISPY GREEN BEANS (V)**  
Parmesan Gremolata,  
Lemon Garlic Aioli 12

**REDSTONE'S LODGE CORNBREAD (V)**  
Cast Iron Skillet Baked, with  
House-Made Maple Butter  
*skillet 18 wedge 6*

## SALADS

**CHICKEN CHOPPED SALAD**  
Rotisserie Chicken, Cornbread Croutons,  
Tomato, Bacon, Golden Raisins, Corn,  
Honey-Lime Vinaigrette 18

**TUNA POKE BOWL\***  
Avocado, Edamame, Radish,  
Cucumber, Bean Sprouts, Carrots,  
Cilantro, Black Quinoa & Farro,  
Szechuan Dressing 19

**HARVEST SALAD (V)**  
Mixed Greens, Roasted Butternut  
Squash & Beets, Pickled Red Onions,  
Granola, Granny Smith Apple, Cotija  
Cheese, Orange Chipotle Vinaigrette 17

## ENTREES

**ROTISSERIE CHICKEN**  
Classic Style or Barbecue Basted,  
Garlic Mashed Potatoes &  
Asparagus 25

**BABY BACK RIBS**  
Wood Fired And Served with  
French Fries & Coleslaw  
*half rack 25 full rack 34*  
*gluten free available*

## SIDES

HASH BROWNS (V)... 5  
APPLEWOOD SMOKED BACON ... 5  
BREAKFAST SAUSAGE ... 5  
TURKEY SAUSAGE ... 5  
FRENCH TOAST (V)... 6  
PANCAKES (V)... 6  
MAC & CHEESE (V)... 9  
FRENCH FRIES (V)... 7

We are Partnering with  
**Home of Somerset County**  
and will Donate \$1 From  
Every Purchase of our  
Featured Highlighted Items

Home of Somerset County  
Empowers at-risk Families to  
Achieve & Maintain Independence  
Through Strength-Based Case  
Management Services  
<https://www.homescnj.org>



*If this Organization is Meaningful  
to You, Additional Donations can  
be Added to Your Check,  
100% of the Donations will be  
Given to Them*

## CHEF'S BRUNCH

Redstone's Scrambled Eggs,  
Bacon, Sausage, Hash Browns,  
French Toast, Fruit Salad.  
Additional Servings Complimentary 19

## KIDS BRUNCH

*For Our Guests 10 and Under. All Choices Include  
a Kids Soft Drink, Milk or Chocolate Milk*

**KIDS BREAKFAST**  
Two Eggs, Bacon or Sausage,  
Toast With Jam, Fruit 12

**FRENCH TOAST**  
Two Slices, Bacon or  
Sausage, Fruit 12

**PANCAKES**  
Two Pancakes, Bacon or  
Sausage, Fruit 12

**GRILLED CHEESE**  
American Cheese, French Fries,  
Fruit 12

**CHICKEN BITES**  
White Meat Chicken Tenders,  
French Fries, Fruit 12

## BREAKFAST

**REDSTONE BREAKFAST**  
Three Eggs, Bacon or Sausage,  
Hash Browns and Toast 14.50

**FRENCH TOAST**  
Challah Bread, Bacon or Sausage,  
Fresh Fruit, Maple Syrup 13

**BUTTERMILK PANCAKES**  
Bacon or Sausage,  
Fresh Fruit, Maple Syrup 14

**RED VELVET PANCAKES**  
Cream Cheese Glaze,  
Whipped Butter 13.50

**EGGS BENEDICT**  
English Muffin, Poached Egg,  
Wood Grilled Canadian Bacon,  
Hollandaise and Hash Browns 14.50

**CRAB BENEDICT**  
English Muffin, Crab Cake, Poached Egg,  
Garlic Spinach, Hollandaise and  
Hash Browns 19

**SOUTHWEST EGG SKILLET**  
Diced Potato, Andouille Sausage,  
Bell Pepper, Onion, Jalapeño,  
Cilantro, Cheddar, Redstone Scrambled  
Eggs, Chipotle Hollandaise  
& Choice of Toast 14

**AVOCADO & EGG TOAST**  
Nine Grain Toast, Spinach, Tomato Slice,  
Two Sunnyside Eggs, Avocado,  
Bacon & Fresh Fruit 18

**BYO OMELET**  
Choose any Four Items:  
Cheddar, Swiss, Ham, Bacon,  
Andouille Sausage, Breakfast Sausage,  
Onions, Bell Pepper Mix, Spinach,  
Tomato, Mushrooms 14  
*egg whites only or any additional items add \$2*

## BURGERS & SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes,  
Coleslaw, Baked Beans or Mac&Cheese \$2*  
*Gluten Free Bun Available. Sub Beyond Burger Patty \$4*

**FARMER'S BURGER\***  
Beef Patty, Barbecue Pork,  
Bacon, Fried Egg, Monterey Jack  
Cheese, Crushed Red Pepper,  
Brioche Bun 18.50

**REDSTONE BURGER\***  
Beef Patty, Cheddar Cheese, Bacon,  
Barbecue Sauce 18

**SIGNATURE PRIME DIP**  
Horseradish Sauce, Swiss Cheese,  
Crispy Onion Strings,  
French Onion Au Jus 21

**BUTTERMILK FRIED CHICKEN**  
Crispy Hot Chicken, Pickles,  
Sweet Coleslaw, Brioche Bun  
*Nashville Hot, Barbecue or Buffalo Sauce 17*

**BBQ PULLED CHICKEN**  
Cheddar Cheese, Fried Onion Strings,  
Sweet Coleslaw, Pickles, Brioche Bun 16

*\*Indicates Food Items That Are Cooked to Order or Served Raw. Consuming Raw or Under Cooked Meats, Seafood or Eggs May Increase Your Risk For Foodborne Illness.  
\*An Automatic 20% Gratuity Will Be Added to All Parties of 6 or More. Before Placing Your Order, Please Inform Your Server if a Person In Your Party Has a Food Allergy.*

(G) = Gluten Free (V) = Vegetarian

# BRUNCH DRINKS

## HANDCRAFTED COCKTAILS

### REDSTONE BLOODY

Tito's Handmade Vodka, Celery, Blue Cheese Stuffed Olive, Cheese, Applewood Smoked Bacon 14

### EARLY MORNING LEMONADE

Tito's Handmade Vodka, Blood Orange, Passion Fruit, Pomegranate, Lemonade, Grapefruit Juice 13

### SUNRISE SANGRIA

Pinot Grigio, Strawberry, St. Germain Elderflower, Orange Juice 13

### DOLI DRIVER

Handcrafted Redstone Doli, Orange Juice 9

### MIDNIGHT ESPRESSO MARTINI

Vanilla Vodka, Bailey's Irish Cream, Kahlua, Espresso 15

## COFFEE DRINKS

### SALTED CARAMEL IRISH COFFEE

Bailey's Irish Cream, Coffee, Salted Caramel, Whipped Cream 13

### KENTUCKY COFFEE

Bourbon, Kahlua, Vanilla, Coffee, Whipped Cream 13

## MIMOSAS

### REDSTONE MIMOSA

Redstone Doli, Sparkling Wine 8

### POMEGRANATE MIMOSA

Pom Juice, Sparkling Wine 11

### PEACH MIMOSA

Peach Schnapps, Sparkling Wine, Orange Juice 9

### CHAMPAGNE COCKTAIL

Sparkling Wine, St. Germain Elderflower, Lemon 12

## MULES

### MORNING MULE

Tito's Handmade Vodka, Orange Juice, Ginger Beer, Fresh Lime 13

### LIMONCELLO MULE

Tito's Handmade Vodka, Lucano Limoncello, Ginger Beer, Fresh Lemon 13

## WINES BY THE GLASS

- FLEUR DE MER Rosé, Provence-France 14  
LA MARCA Prosecco, Italy 14 (split)  
LA MARCA Prosecco Rosé, Italy 14 (split)  
DOMAINE CHANDON Brut, California 16 (split)  
CANYON ROAD Moscato, California 10  
THE SEEKER Riesling, Mosel-Germany 12  
MURPHY-GOODE Sauvignon Blanc, North Coast 11  
WHITEHAVEN Sauvignon Blanc, New Zealand 13  
BENVOLIO Pinot Grigio, Italy 11  
ACROBAT BY KING ESTATE Pinot Gris, Oregon 13  
CHATEAU SOUVERAIN Chardonnay, California 11  
KENDALL JACKSON AVANT Chardonnay, California 13  
LA CREMA Chardonnay, Monterey 14  
CHATEAU SOUVERAIN Pinot Noir, California 11  
J VINEYARDS BLACK Pinot Noir, Sonoma-Monterey-Santa Barbara 13  
STOLLER FAMILY ESTATE Pinot Noir, Willamette Valley-Oregon 15  
MURPHY-GOODE Red Blend, California 12  
FINCA EL ORIGEN Malbec Reserva, Argentina 12  
ARGIANO N.C. Super Tuscan, Italy 14  
CHATEAU SOUVERAIN Merlot, California 11  
DECOY BY DUCKHORN Merlot, Sonoma County 15  
CHATEAU SOUVERAIN Cabernet Sauvignon, California 11  
LOUIS MARTINI Cabernet Sauvignon, California 13  
VOLUNTEER Cabernet Sauvignon, Napa Valley 18

## MOCKTAILS *(all non-alcoholic)*

## COFFEE

*We Proudly Serve La Colombe Coffee*

### SNOW LAUGHING MATTER MOCK-JITO

Sprite, Pomegranate & Fresh Lime Juice, Simple Syrup, Cranberries, Mint 6.50

### WINTER SOLSTICE LEMONADE

Passion Fruit, Blood Orange & Pomegranate, Lemonade, Grapefruit Juice 6.50

### CAPPUCCINO - LATTE 5

### SALTED CARAMEL LATTE 6

### MOCHA LATTE 6

### ESPRESSO 3 DOUBLE ESPRESSO 5

### COLD BREW COLOMBIAN

Refreshing Cold Brew With Flavors Reminiscent Of Black Cherry, Toffee, Sweet Lemon & Jasmine 8

### DRAFT LATTE

Full Taste And Texture Of A True Cold Latte Made With Cold-Pressed Espresso & Frothed Milk 8