

HAPPY EASTER

Red Hat
on the River

STARTER

SPRING SPLIT PEA

prosciutto cotto, pecorino & olive oil

WHIPPED RICOTTA CROSTINI

toasted hazelnuts, honey, orange zest, thyme

SPRING ARANCINI

fried risotto, spring peas, marinara sauce, Parmigiano

CAESAR VINAIGRETTE

baby gem lettuce, Parmigiano, white anchovy, croutons

ARUGULA SALAD

organic arugula, fennel, & cara cara orange, cashews, dried cherries, maple-apple cider vinaigrette (vegan)

ASPARAGUS CACIO E PEPE

Spring jumbo asparagus, creamy bechamela, black pepper, Parmigiano

ORGANIC ROASTED BABY BEETS

quinoa, apple, arugula, beet vinaigrette, goat cheese, honey

CRAB CAKES

jumbo lump crab, lemon tartar sauce +5

SWEET

KEY LIME PIE

graham cookie crust, whipped cream

OLIVE OIL CARROT CAKE

walnuts, pineapple, cream cheese frosting

CHOCOLATE CAKE

flourless chocolate cake, whipped cream (gf)

STRAWBERRY SORBET

macerated strawberries, oat granola (vegan)

ENTREE

BREAKFAST POTATOES OR GREENS INCLUDED WITH BRUNCH ITEMS
BRUNCH ITEMS AVAILABLE UNTIL 3PM

POACHED EGGS HOLLANDAISE

Benedict, Norwegian, or Florentine over English muffin

BRIOCHE PAIN PERDU

custard style French toast, maple syrup, salted butter

AVOCADO TOAST

fried egg, aleppo pepper over toasted ciabatta

CROQUE MADAME

prosciutto cotto ham, gruyere cheese, fried egg sauce mornay, ciabatta toast

FRIED CHICKEN CAESAR SANDWICH

lettuce slaw, caesar dressing, black pepper aioli, Parmigiano, brioche roll, chicken milanese cutlet, greens or frites

RED HAT BURGER

cheddar, pickles, caramelized onions, house sauce, greens or frites

CHICKEN MILANESE

crispy fried chicken breast, snap peas, arugula, avocado, radish, Parmigiano, red wine vinaigrette

MOULES FRITES

garlic, white wine, butter, thyme, shallots, served with frites

RICOTTA GNOCCHI | SPINACH & CHEESE

DPNB pasta, organic bloomsdale spinach, preserved lemon, Parmigiano, brioche bread crumbs

GUAJILLO PEPPER & PINTO BEAN RICE BOWL

snap peas, roasted cauliflower, avocado, grilled onions, cremini mushrooms, cilantro, jasmine rice, tomatillo-jalapeño salsa cruda (vegan)

PAN SEARED FILET OF BRANZINO

piccata sauce | lemon, capers, butter, yukon gold potato purée, broccoli rabe +6

PAN-SEARED ORGANIC ATLANTIC SALMON

asparagus, olive oil crushed potatoes, pommery mustard-herb-shallot vinaigrette +7

PRIME RIBEYE STEAK FRITES

red wine-mushroom sauce, served with red hat frites +18

BRAISED LAMB SHANK "OSSO BUCO"

fresh artichoke, marinated peppers, puy lentils, mint labneh +12



ADULTS STARTING AT \$78 - THREE COURSES / REGULAR KIDS MENU AVAILABLE
PLUS TAX & 20% GRATUITY / FOOD ALLERGY - PLEASE NOTIFY OUR TEAM