

MOTHER'S DAY

MAY 10TH, 2026

STARTER

BROCCOLI SOUP

spring onion, Beemster Gouda cheese

CAESAR VINAIGRETTE SALAD

baby gem lettuce, Parmigiano, anchovy, croutons

ARUGULA SALAD

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

ROASTED BEETS & GOAT CHEESE

quinoa, apple, arugula, chardonnay vinaigrette

WHIPPED RICOTTA CROSTINI

toasted hazelnuts, honey, orange zest, thyme, ciabatta toast

SPRING ARANCINI

fried risotto, peas, Parmigiano, marinara sauce

CRAB CAKES

jumbo lump crab, lemon tartar sauce

BLOCK ISLAND TUNA TOSTADA

tomatillo-jalapeño salsa cruda, avocado, onion, radish, cilantro, La Milpa blue corn tortilla

SWEET

KEY LIME PIE

graham cookie crust, whipped cream

SOMETHING CHOCOLATE

flourless chocolate cake, whipped cream

OLIVE OIL CARROT CAKE

pineapple, walnuts, cream cheese frosting

STRAWBERRY SORBET

macerated strawberries, oat granola (vegan)

ENTRÉE | BRUNCH

BREAKFAST POTATOES OR GREENS VINAIGRETTE INCLUDED WITH ALL BRUNCH ITEMS

EGGS HOLLANDAISE

poached eggs over English muffins, choice of Benedict, Norwegian, or Florentine

PAIN PERDU

brioche custard-french toast, salted butter, maple syrup

AVOCADO TOAST

fried egg, aleppo pepper, toasted ciabatta bread

CROQUE MADAME

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

ENTRÉE | BRUNCH & DINNER

PASTA | GNOCCHI | SAUSAGE BOLOGNESE

DPNB ricotta gnocchi, crushed tomato, whipped ricotta

GRILLED CHICKEN CAESAR SALAD

marinated chicken paillard, baby gem lettuce, croutons, Parmigiano, anchovy

CRAB CAKE SANDWICH

two crab cakes on a brioche roll, lemon tartar sauce, roasted tomato, arugula, greens or frites

GUAJILLO PEPPER RICE BOWL

tomato-cumin braised pinto beans, snap peas, avocado, roasted cauliflower, grilled onions, cilantro, jasmine rice, cremini mushroom, tomatillo-jalapeño salsa (vegan)

RED HAT BURGER

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

CRISPY CHICKEN MILANESE

arugula, marinated roasted peppers, red onion, feta, hearts of palm, castelvetrano olives, balsamic vinaigrette

MOULES FRITES

garlic, white wine, butter, thyme, shallots, Red Hat frites

MAINE STYLE LOBSTER ROLL

mayo, lemon, chives, brioche roll, greens or frites

PAN ROASTED ATLANTIC SALMON

asparagus, potato puree, mustard-herb vinaigrette

SEARED SCALLOPS

spring pea piccata sauce | lemon, peas, capers, artichoke, yukon gold potato, broccoli rabe

PRIME 16OZ. RIBEYE STEAK FRITES

red wine mushroom sauce & Red Hat frites +10

Red Hat
on the River

THREE COURSE MENU

\$95 PER PERSON

PLUS TAX & 20% GRATUITY

KIDS MENU AVAILABLE | A LA CARTE

FOOD ALLERGY - PLEASE NOTIFY OUR TEAM