



OPEN DAILY
8AM 'TIL 10PM

SO, WHY RED DOG?

NO MATTER YOUR LOT IN LIFE, A GOOD PLATE, A FULL CUP
AND A LOYAL DOG WILL ALWAYS BRING COMFORT

TIDBITS

Boursin Fritters \$4⁹⁵
peppered grape jelly

Deviled Eggs \$5⁹⁵
southern-style with b&b pickles

Pimento Cheese Spread \$5⁹⁵
toasted french bread

Ahi Tuna Crisps \$7⁹⁵
rare tuna, vinegar slaw, wasabi mayo

Tomato Bruschetta \$7⁹⁵
parmesan, red onion, basil,
balsamic glaze

SOUPS

Cup \$4⁹⁵
Bowl \$6⁹⁵

Red Dog Veggie Chili
cheddar, sour cream, pico de gallo

SALADS

Arugula Salad \$6⁹⁵
romano, tomatoes, red onions, pine
nuts, balsamic vinaigrette

Hail Caesar \$6²⁵
focaccia croutons, parmesan

Farmhouse \$8⁹⁵
bibb lettuce, apples, walnuts
currants, beets, blue cheese
lemon tarragon vinaigrette

Marinated Roasted Beet \$8⁹⁵
arugula, goat cheese, red onions,
pumpkin seeds & rice wine
vinaigrette

→ **ADD-ONS: CHICKEN** \$3⁹⁵

SHRIMP / SEARED TUNA / STEAK \$6⁹⁵

GRAZERS

Spinach & Artichoke Dip \$9⁹⁵
tortillas chips, sour cream and salsa

Crab & Corn Fritters \$8⁹⁵
whipped chive garlic butter

Tamale Meat Balls \$8⁹⁵
cornbread and pepper jelly

Crab & Bacon Dip \$9⁹⁵
focaccia crostini

Oyster Bake \$10⁹⁵
gulf oysters baked with shallots
garlic & ancho chili crust

Driving Miss Dee \$12⁹⁵
shrimp remoulade, fried green
tomatoes, caper relish

Gratinéed French Onion
focaccia crostini & gruyere

Warm Spinach & Fried Egg \$12⁹⁵
candied pecans, feta, red peppers
bacon, red onions, warm
bacon vinaigrette

Seared Tuna Nicoise \$14⁹⁵
potato, green beans, eggs, kalamata
olives, tomato, onions, mustard-
thyme vinaigrette

Mandarin Duck Salad \$14⁹⁵
medium-rare duck breast, mandarin
oranges, red onion, red peppers,
almonds, rice wine citrus vinaigrette

Steak Wedge \$14⁹⁵
pepper-seared flank, tomato, bacon
shoestring potatoes, blue cheese

Chicken Cobb Salad \$13⁹⁵
bibb, avocado, bacon, onions, cheddar
tomato, dijon honey vinaigrette

Classy Chicken Salad \$12⁹⁵
fresh fruit, walnuts, bibb, lemon
tarragon vinaigrette

PLATES

Herb-Crusted Lamb \$18⁹⁵

roasted brussels sprouts, creole hash browns, madiera demi-glace

Griddled Drum & Grits \$17⁹⁵

creole butter sauce, roasted broccoli, mirliton chow chow

Parmesan-Crusted Chicken \$16⁹⁵

herb-crusted half chicken, mac and cheese, glazed carrots, roasted garlic sauce

Strip Steak Au Poivre \$22⁹⁵

medium rare pepper-seared strip steak, twice-baked potatoes, brussels sprouts

Tomato & Oregano Glazed Salmon \$19⁹⁵

saffron ancho rice and brussels sprouts, creole butter sauce

Seafood Cioppino \$20⁹⁵

spicy tomato broth, clams, mussels, shrimp and drum

PASTAS

Chicken & Portabella \$14⁹⁵

creamy mushroom marsala sauce,
fresh tagliatelle pasta

Sausage Bolognese \$15⁹⁵

rustic tomato sauce, spaghetti, parmesan

Effin' Good Shrimp & Pancetta \$17⁹⁵

creamy effin vodka tomato sauce,
fresh spaghetti, parmesan

Pasta Primavera \$13⁹⁵

zucchini, broccoli, spinach, basil, carrots,
garlic, tomatoes, olive oil, red onion

Braised Lamb Ragout \$16⁹⁵

with spring peas, carrots and fresh
tagliatelle pasta

PIZZAS

Sausage & Peppers \$13⁹⁵

fennel sausage, grilled onions,
red sauce, mozzarella

White Cheese & Arugula \$13⁹⁵

goat, fontina and mozzarella cheeses,
tomatoes, toasted pine nuts, basil

Roasted Beets \$12⁹⁵

spinach, fontina, goat cheese, shrooms,
grilled onion, balsamic gastrique

BBQ Chicken \$12⁹⁵

pickled anaheim chiles, corn relish,
grilled onions, chihuahua cheese, feta

Bacon & Shrimp \$14⁹⁵

applewood bacon, garlic aioli, bleu cheese,
dotted with tomato jam



SHARE — OR DON'T

Elephant Ear Garlic Plate \$12⁹⁵

roasted elephant ear garlic, chihuahua cheese, grilled chorizo, roasted potatoes, warm olives, roasted peppers

Fromage Plate \$12⁹⁵

boursin fritters, blue cheese tart, pimento cheese
peppered grape jelly, b&b pickles, red onion

Chorizo Mussel Bowl \$11⁹⁵

spicy saffron tomato broth, shoestring potatoes

Mediterranean Nosh Plate \$13⁹⁵

hummus, roasted eggplant spread, tomato bruschetta, feta, olives, grilled pita

Duck Waffles \$12⁹⁵

roasted duck, duck crackling, cilantro vinegar slaw, 5-spice maple syrup

SMALLISH PLATES

Crispy Tamarind Duck \$13⁹⁵

medium-rare duck breast, curried cauliflower, tamarind sauce

Chipotle Chili Glazed Pork \$11⁹⁵

medium-rare pork tenderloin, braised cabbage, sweet potato biscuit

Quail & Waffle \$12⁹⁵

chicken fried quail, mac-n-cheese waffle, tabasco maple syrup

Clams & Spaghetti \$10⁹⁵

steamed clams, garlic, white wine

Eggplant Stuffed Shells \$9⁹⁵

baked in red sauce topped with basil ricotta

Duck Diablo \$10⁹⁵

spicy etouffee sauce served over a fried polenta cake

SIDES \$4⁷⁵

Smoky Mac & Cheese

Broccoli au Gratin

Roasted Potatoes

Saffron Ancho Rice

Smothered Cabbage

Twice-Baked Potatoes

Glazed Carrots

Brussels Sprouts

Curried Cauliflower

SANDWICHES

Roasted Sirloin \$12⁹⁵

bleu cheese spread, arugula, tomatoes, caper relish, rosemary focaccia

Chicken Salad \$10⁹⁵

all white meat, bibb lettuce, tomato rosemary focaccia

Egg Salad \$10⁹⁵

avocado, tomatoes, bibb, rosemary focaccia

Roasted Turkey Club \$10⁹⁵

sage mayo, red onion, tomato, bibb applewood bacon, wheat focaccia

Rat-A-Tat-Tat \$10⁹⁵

roasted eggplant, zucchini, tomato 'shroom, onion, mozz, roasted garlic aoli

Seared Salmon Sliders \$12⁹⁵

wasabi mayo, vinegar slaw, pickled daikon and tamarind sauce

Chicken & Gravy \$11⁹⁵

roasted garlic sauce, rosemary mayo, marinated tomato relish, bibb

Patty Melt \$12⁹⁵

served medium-rare, pimento cheese, grilled mushroom & onions, b&b pickles and creole mustard on rye focaccia

Croque Monsieur \$12⁹⁵

house-cured ham, gruyere, mornay sauce, tomato jam, spinach, dijon, rosemary focaccia

Reuben \$12⁹⁵

braised cabbage, russian dressing, b&b pickles, creole mustard, rye focaccia

Prime Rib \$13⁹⁵

au jus, horseradish sauce, rosemary focaccia

DESSERTS

Chocolate Cream Pie \$6⁹⁵

Banana Pudding \$6⁹⁵

homemade vanilla wafers & cream

Hot Skillet Apple Pie Gratin \$6⁹⁵

cheddar, vanilla bean ice cream

Cherry Almond Bread Pudding \$6⁹⁵

Truffle Chocolate Cake \$7⁹⁵

strawberry port jam, vanilla anglaise

Lemon Meringue Tart \$5⁹⁵

with blueberries

BEVERAGES

All Beverages \$3

Fountain Drinks

coke, diet coke, cherry coke, sprite, lemonade, barq's, dr. pepper

Iced Tea

Hot Coffee

Very Berry Tea

Sparkling Water

Bottled Water

Orange Juice

Milk

Apple Juice

Chocolate Milk

Grapefruit Juice

SPECIALTY DRINKS

Cold Brew Coffee 20 oz. \$4

Vanilla Bean Cold Brew 20 oz. \$5

Holistic Adderall Brew \$6 a

potent cold brew with cream & sugar use as a last resort only, a substitute for a defibrillator or adrenaline shot or if you find yourself raising small children.

Frozen Beverages \$5

Café Au Lait Orange Julius

Strawberry Lemonade \$4

A MEAL WITHOUT WINE IS CALLED

BREAKFAST

POACHED EGGS

Eggs Benedict \$10⁹⁵

house-cured ham, tomato jam, spinach, hollandaise

Crusted Crab & Eggs Sardou \$13⁹⁵

jumbo lump crabmeat, spinach & artichokes, hollandaise

Prime Rib Benedict \$14⁹⁵

shaved prime rib, horseradish cream, béarnaise sauce, shoestring potatoes

Tasso Shrimp & Grits \$13⁹⁵

focaccia croutons & hollandaise

HUMPTY DUMPTIES

Pork Con Queso \$13⁹⁵

cheddar, guac, pico de gallo, sour cream

Curry-Roasted Cauliflower \$12⁹⁵

peppers, gruyere cheese, hummus and tamarind

THE FLUFF

Blueberry Pancakes \$9⁹⁵

Sweet Potato Pancakes \$10⁹⁵

maple, bacon, sweet potato compote

Very Berry Waffle \$12⁹⁵

fresh berries, vanilla sauce, blueberry syrup

Candied Pecan Waffle \$11⁹⁵

whipped butter, bourbon pecan syrup

A LA CARTE \$3⁷⁵

Pancake

Bacon

Griddled Patty Sausage

Buttermilk Biscuits

Eggs

Southern Grits

Hash Browns

Focaccia Toast

SERVED 'TIL 2PM DAILY

EGG PLATES

Huevos Rancheros \$13⁹⁵

grilled chorizo, black beans cheddar, salsa, guac

Biscuits & Gravy \$10⁹⁵

country sausage gravy, scrambled eggs, mirliton chow chow

Corned Beef Hash \$12⁹⁵

fried eggs, braised cabbage, creole mustard hollandaise

Gravlax \$12⁹⁵

smoked salmon, capers, onion boiled egg, dill cream cheese

The Joe Bowl \$10⁹⁵

2 eggs, bacon or sausage, hash or grits, and a biscuit or toast

Brisket Hash \$13⁹⁵

chimichurri, gruyere cheese, grilled mushrooms & onions

Ham & Cheddar \$12⁹⁵

onion marmalade, creole mustard

The Crabby Shrimp \$14⁹⁵

jumbo lump crab, applewood smoked bacon, spicy tomato cream

BREAKFAST SANDWICHES

The John Smith \$6⁹⁵

bacon, scrambled eggs, cheddar cheese on a biscuit

Green Eggs & Ham \$6⁹⁵

scrambled eggs, pickled greens country ham, sweet potato biscuit

Insert Hipster Name Here \$6⁹⁵

gruyere, arugula, tomato, avocado, over-easy egg on wheat focaccia

Biscuits & Homemade Jam \$7⁹⁵

NolaGranola Cup \$3⁹⁵ Bowl \$6⁹⁵

Seasonal Fruit Cup Cup \$3⁹⁵ Bowl \$6⁹⁵