



# REDDRUM

## FOR THE TABLE

**Chips & Salsa 6.**

**Marta's Guacamole 8.**

**Bean & Cheese Nachos 8.  
w/ grilled chicken plus 3.**

**Chicken Avocado Quesadilla 10.**

**Savory Beef Empanadas 11.  
Sweet Chile Sauce**

**Fried Shrimp 14.  
Remoulade**

**Shrimp Cocktail "Campeche" 15.**

**Hand-Cut Ceviche Market**

**Three Way 16.  
(Annie + Campeche + Ceviche)**

## SOUP & SALAD

**Market Soup cup 4. / bowl 8.**

**RD House Salad 6.**

**Arugula Salad 9.  
Goat Cheese, Bacon, Green Apple**

**SW Chef's Salad 10.  
Grilled Chicken plus 5.  
Grilled Shrimp or Salmon plus 8.  
Lump Crab Meat plus 10.  
Seared Yellow Fin Tuna plus 16.**

**House Made Dressings**  
Honey-Thyme Vinaigrette, Tomato Vinaigrette,  
Creamy Blue Cheese, Buttermilk Ranch

## ARTISINAL CHEESE

**Each 5.  
Selection of Three 15.**

**Dante  
truffle honey**

**Hook's 3 Year Cheddar  
caramel**

**Roth Kase Gran Queso  
quince paste**

20% GRATUITY MAY BE ADDED  
FOR PARTIES OF 6 OR MORE

## APPETIZERS

**Tamale of the Day**  
*White Corn Masa Tamale "Chef's Selection"*

**BBQ Spiced Shrimp 8.**  
*Sweet Corn Pudding, Green Chile Butter*

**Seared Sea Scallops 14.**  
*Charred Corn and Shrimp Salsa, Jalapeno Beurre Blanc*

**Yellow Fin Tuna seared rare 18.**  
*Ginger Miso Vinaigrette, Napa Cabbage Slaw*

**Kentucky Bourbon Pork Braise 12.**  
*Bacon-Cheddar Grit Cake*

**Toby's Breach Inlet Clams 12.**  
*Texas Toast, Red Chile Broth*

## Main Courses

### Market Fish

*Lime Beurre Blanc, Creamy Potatoes, Green Beans, Toasted Pecans*

**Wood Grilled All Natural Scottish Salmon "Loch Duart" 25.**  
*Tamal of Sweet Corn Pudding, Roasted Red Pepper Purée*

**Shrimp & Grits "Low-Tex" 24.**  
*Carolina Shrimp, TX Hill Country Venison Sausage, Applewood Bacon  
Anson Mills Coarse Ground Grits, Chile Beurre Blanc*

**Wood Grilled Natural Chicken Breast 20.**  
*Thin Crisp Tortillas, Mexican Melting Cheese  
Avocado Relish, Garlic Cream, Asparagus*

**Oven-Roasted Double-Cut Pork Chop 26.**  
*Warm Pears, Sauteéd Swiss Chard, Rustic Pan Sauce*

**Manchester Farms Quail "Chicken Fried" 25.**  
*TX Hill Country Sausage, Mashed Potatoes  
Mozelle's Cream Gravy and Pat's Pepper Hash*

**Braised Lamb Shank 28.**  
*Winter Vegetables, Red Onion Marmalade*

**Wood Grilled Cheeseburger 12.**  
*Thin Hand Cut Fries*

**Fork & Knife Tacos 15.**  
*Flour Tortillas with Chicken or Shrimp  
Cowboy Beans, Cabbage Slaw, Salsa  
Seared Yellow Fin Tuna plus 10.*

**Enchiladas of Vegetables & Cheese 15.**  
*Seasonal Offerings*

## WOOD GRILLED STEAKS

*Served with a choice of a side and a sauce*

**8 oz. Skirt Steak 21.  
12 oz. NY Strip 36.  
10 oz. Petit Ribeye 34.  
8 oz. Filet 35.**

### Sauces

*Red Wine Demi, Apple-Bourbon Pan Sauce, RD House Steak Sauce,  
Red Wine Butter, Garlic Butter, Lime Beurre Blanc*

## SIDES

**Mashed Potatoes  
Thin Hand Cut Fries  
Skillet Jalapeno Cheese Grits  
Anson Mills Grits  
Thin Green Beans with Toasted Pecans  
Asparagus  
Sauteed Swiss Chard  
Tamal of Sweet Corn Pudding  
Additional sides \$5**