SNACKS
CHARCUTERIE BOARD chef’s selection of four red apron meats / $16
MARINATED OLIVES calabrian chilli, garlic confit, citrus zest / $4
PIMENTO CHEESE with housemade tigelles / $9
AGED BEEF FAT FRIES with ranch aioli / $6

MAINS
MUSHROOM + KALE fennel, shallot, goat cheese, px vinaigrette / $12.5
ROTISSERIE CHICKEN SALAD chopped iceberg lettuce, red onion, celery, radish, cherry tomato, fries, honey hot ranch / $12.5
ROAST TURKEY SANDWICH herb roasted turkey breast, whipped avocado, blt / $13.5
THE ITALIAN four red apron meats, aged provalone, herb vinaigrette, pickled peppers, iceberg, onion / $12
MEATBALL SUB pork meatballs, tomato sauce, salsa verde, grana padano, toasted sub roll / $12.5
RED APRON ORIGINAL beef burger, american, shredded iceberg, island sauce, onion, pickles, tomato / $11
ROTISSI-FRIED HALF CHICKEN brined, rotissere’d, then beef fat fried, honey hot sauce

APERITIVO HOUR
have you had your vermouth today? vermouth is a wine that has been fortified by adding a neutral spirit and infused with a variety of botanicals
ALESSIO VINO CHINATO piedmonte, italy | bold, red and black fruit chinchona bark, bitter finish
DOLIN BLANC chambery, france | lighter, drier and less pungent, more herbal flavors than spices
COCCHI DI TORINO torin, italy | moscato base with cocoa, citrus, rhubarb orange zest, vanilla, mint, anise
all traditionally served with club soda and a twist / $5