

WILDFIRE SIDES

Sweet Potato Mashed 4.95 ✓	Jumbo Tater Tots 6.95
Garlic & Herb Parmesan Fries 5.95 ✓	Green Beans 5.95 ✓
Sweet Potato Fries 5.95 ✓	Lemon Rice 4.95 ✓
French Fries 4.95 ✓	Five Cheese Mac & Cheese 6.95 ✓
Hot Fries w/ Bacon 5.95	Asparagus 6.95 ✓
Onion Strings 4.95 ✓	Creole Potato Chips 4.95 ✓
Coleslaw 5.95 ✓	Josper Cauliflower 5.95 ✓
Cilantro Rice 4.95 ✓	Garlicky Mashed Potatoes 5.95 ✓

ZERO PROOF COCKTAILS

Iced Tea
Classic, honey mango, half classic 3.50

Hand Pressed Lemonade
Classic, strawberry 3.50

Bottled Still & Sparkling Water
Saratoga still and sparkling 3.50

IT'S ALL ABOUT THE HEAT.

At Red Heat Tavern, **our passion for great food is fueled by fire, flavor, and friends.** We treat every dish as a labor of love.

Our unique **Josper charcoal oven** is the heart and soul of our kitchen. It combines a charcoal grill and barbecue pit to create **bold flavors** that pair perfectly with our **craft beers** and **inventive cocktails.**

So enjoy the taste of **outdoor grilling all year round.** Something special's always cooking in our backyard no matter what the weather!

BRINGING THE HEAT TO YOUR HOME OR WORK!

Red Heat Tavern caters to groups large and small. Whether you're planning a corporate outing, office party, or family gathering, let us bring our backyard BBQ to you!

Enjoy Josper-inspired main entrees and home-style side dishes served fresh at your location.

Please contact us to plan your next function. We offer on-site catering, party platters and box lunches that can be customized to suit any occasion and the dietary needs of your guests.

Ask your server for our Catering Menu. Visit us at RedHeatTavern.com/Catering.

WILMINGTON, MA
300 Lowell Street • (978) 447-5669

BEDFORD, MA
152 Great Road • (781) 538-4330

WESTBOROUGH, MA
227 Turnpike Road • (508) 329-1795

SOUTH WINDSOR, CT
400 Evergreen Way • (860) 432-5563

MILFORD, MA
124 Medway Road • (774) 462-5990



FIRE FLAVOR FRIENDS

★★★

REDHEATTAVERN.COM

FIRESTARTERS

Jumbo Tater Tots

Hand-made, jumbo tater tots stuffed w/ applewood smoked bacon, smoked Gouda, Provolone & American Grana cheeses, house-smoked ketchup 10.95

Mesquite Wings

Bone-in mesquite marinated chicken wings:
Dry Rub - seasoned with eleven herbs and spices
Buffalo - style w/ smoked blue cheese dressing
Sweet Thai - style w/ sriracha aioli 12.95 (21.95 double order)

Boneless Tenders

Hand breaded chicken tenders available three ways:
Plain - style w/ honey mustard sauce
Buffalo - style w/ smoked blue cheese dressing
Sweet Thai - style w/ sriracha aioli 12.95 (21.95 double order)

5 Layer Greek Dip

Lemon hummus, cucumber dip, Mediterranean salsa, Roma tomatoes, Narragansett feta cheese, layered in a cast iron skillet served with house-made pita chips 12.95

Fried Pickles

House-made crispy bread & butter pickles, sriracha aioli 8.95

Meatballs Al Forno

Josper roasted beef, veal and pork meatballs stuffed w/ cheddar cheese. Served with smoked tomato sauce, ricotta cheese, balsamic glaze, and grilled toast 10.95

RHT Nachos

House-fried Mayan white corn tortilla chips, cheddar jack cheese, Roma tomatoes, cherry peppers, grilled corn & black bean salsa, RHT sour cream, scallions 14.95
(add chicken, pulled pork or house-made guacamole 3.95)

Caramelized Onion Dip & Chips

House-made creole potato chips, served with our made from scratch caramelized onion bacon dip 7.95

Skillet Cornbread

Skillet baked, served warm, ancho honey butter 4.95

Poutine Cheddar Bites

Local Vermont cheddar cheese curds, lightly fried, BBQ brown gravy 11.95

BIG GREENS

Steakhouse Salad

Coal-fired marinated steak tips, Wisconsin blue cheese crumbles, creole potato chips, roasted red peppers, grape tomatoes, red onions, cucumbers, smoked blue cheese dressing, applewood-smoked bacon, drizzled w/ sriracha aioli 16.95
(double your steak 5.95)

Honey Mustard Chicken Salad

Crispy fried chicken, applewood-smoked bacon, cheddar jack cheese, grape tomatoes, red onions, cucumbers, scallions, honey mustard dressing 14.95

Mesquite Chicken Caesar Salad

Mesquite-grilled chicken, crisp royal hearts of romaine, American grana cheese, house-made croutons, RHT caesar dressing 13.95

Orchard Turkey Salad

Sliced turkey smoked in-house, baby spinach, granny smith apples, dried cranberries, blue cheese crumble, chopped bacon, lemon vinaigrette 14.95

Big Greek Salad w/ Turkey Tips

Josper-roasted marinated turkey tips, Narragansett feta cheese, Mediterranean olive blend, roasted chickpeas, grape tomatoes, red onions, cucumbers, Greek dressing, Josper grilled pita 15.95
(double your turkey 5.95)

Salmon Quinoa Salad

Josper roasted salmon, arugula, red quinoa, tomatoes, pineapple, red onion, pistachios, marinated beets and Narragansett feta tossed w/ lemon vinaigrette 16.95

MAINS

Josper Steak Tips

3/4 pound of coal-fired marinated beef tips, garlic & herb parmesan fries, house-made steak sauce 22.95
(add RHT mushrooms, onions & peppers 1.95)

Southwest Sirloin

10 oz spice rubbed sirloin grilled in our Josper oven, topped with chili lime butter, served w/ sweet potato mashed and grilled asparagus 21.95

Pistachio Salmon

Josper roasted salmon, sweet potato mashed, grilled asparagus, maple mustard glaze, topped with toasted pistachios 20.95

Fire-Roasted Meatloaf

Marcho Farms beef, pork & veal stuffed w/ smoked cheddar, topped w/ house smoked ketchup, barbecue brown gravy, garlic mashed potatoes, steamed green beans 18.95

Pulled Pork Mac & Cheese

Cavatappi pasta, five cheeses, all-natural house smoked pulled pork, chipotle barbecue sauce, topped w/ crispy onion strings 16.95

Mexican Stuffed Peppers

Josper-charred bell peppers stuffed w/ cilantro rice, roasted corn & black bean salsa, topped w/ Cotija cheese, mesquite seasoning & RHT sour cream, paired w/ lightly dressed arugula & pineapple salad 14.95
(Add chicken 3.95)

Southern Fried Chicken

Tender white meat chicken brined in buttermilk, rosemary & thyme, green beans, garlic mashed potatoes, topped with hearty white bacon gravy 17.95

Kettle Chip Atlantic Haddock

Fresh baked haddock w/ kettle chip crust, sun-dried tomato beurre blanc, lemon rice, steamed spinach 19.95

Mediterranean Bowl

Red quinoa, jasmine rice & fresh spinach tossed in Greek dressing w/ coal-fired portabello mushrooms, mesquite grilled tomatoes, charred red peppers, Harissa chickpeas, Mediterranean olive blend, Narragansett feta 16.95
(add chicken 3.95, add salmon 5.95, add steak 5.95)

Coal Fired Chipotle Ribs

All natural fall off the bone pork ribs slow-cooked cider braised, finished w/ a chipotle barbecue glaze, french fries, coleslaw 20.95

Cilantro-Lime Turkey Tips

Coal-roasted turkey tips cut & marinated, Mexican street corn, cilantro rice, ancho cream dipping sauce 19.95
(add RHT mushrooms, onions & peppers 1.95)

Cauliflower Gouda Mac & Cheese

Josper roasted cauliflower, spinach and smoked gouda mixed with Cavatappi pasta, five cheese blend, topped w/ herbed panko topping and sun-dried tomato beurre blanc 14.95
(add chicken 3.95)

Baja Fish Tacos

Perfectly fried fresh haddock in soft corn tortillas w/ Cotija cheese, pineapple salsa, pico de gallo, sriracha aioli, served with a side of cilantro rice 15.95

MAKE IT A COMBO
ADD SIGNATURE
CHIPOTLE RIBS
TO ANY ENTRÉE 8.95

Add on a side house or caesar salad to any entree for \$2.95

🍴 Prepared In Our Unique Josper Oven 🌱 Available Vegetarian

All Items Can Be Prepared Gluten-Free

Before placing your order, please inform your server if anyone in your party has a food allergy.

*These menu items may be served raw or under-cooked. Consuming raw or under-cooked meat, shellfish, eggs or poultry may result in food-borne illness, especially if you have certain medical conditions.

BETWEEN BREAD

OUR BURGERS ARE ALL HALF-POUND CERTIFIED ANGUS BEEF®

The Classic*

American cheese, lettuce, tomato on a toasted bun 13.95
(add bacon 1.95)

The Woodsman Burger*

Canadian bacon, whiskey glazed onions, Vermont cheddar cheese curds, maple BBQ sauce on a toasted bun 14.95

The Farmhouse*

Fried egg sunny-side up, applewood-smoked bacon, American cheese, bacon horseradish mayo, served on grilled ciabatta 14.95

The Heatball Sub

House-made meatballs, smoked tomato sauce, fried cheese curds, herbed grana cheese, garlic baguette 16.95

The Hot Chix

Buttermilk fried chicken breast, RHT Buffalo sauce, lettuce, tomato, smoked blue cheese dressing on golden sourdough 14.95

The Canadian Melt

Canadian bacon, arugula, tomato, cheddar, provolone cheese, maple mustard on toasted multi grain bread 13.95

Sweet and Smokey Chicken

Mesquite grilled chicken, applewood-smoked bacon, provolone cheese, arugula, tomato, honey mustard on a toasted bun 13.95

The Big Blue*

Mesquite rub, applewood-smoked bacon, blue cheese crumbles, fire-roasted red peppers, roasted garlic aioli on a toasted bun 14.95

The BBQ*

Applewood-smoked bacon, Vermont cheddar, onion strings, honey BBQ sauce on a toasted bun 14.95

Stack It Up
And Add A Patty
For 5.95

The Smokehouse

All-natural pork smoked for 12 hours, bread & butter fried pickles, granny smith apple coleslaw, chipotle BBQ sauce on grilled ciabatta 14.95

Turkey Wrapsody

House-made honey turkey, applewood smoked bacon, cheddar jack cheese, romaine lettuce, diced tomatoes, red onions, black pepper ranch in a whole wheat wrap 13.95

West Coast Veggie Burger

House-made veggie burger, guacamole, tomato, shredded lettuce, pico de gallo, ancho mayo on multi grain toast 12.95

Between Bread items come with one choice of:

French Fries, Onion Strings, Coleslaw, Creole Potato Chips, Green Beans

or

Premium Sides also available for an additional .95:

Sweet Potato Fries, Garlic & Herb Parmesan Fries, Hot Fries w/ Bacon, Mac & Cheese, Asparagus, Tater Tots, Side Salad, Cauliflower

Gluten-Free Buns Available

LITTLE GREENS

Greek Salad 6.95 🌱

House Salad 4.95 🌱

Caesar Salad 🌱