



LITE FARE

Cheese Slate 24.95

3 local cheeses served with candied pecans, dried cranberries, onion jam, whole grain mustard, and baguette **GF* VEG**
... add cured meats +5

Mezze Plate 23.95

Two house made hummuses, greek olives, marcona almonds, labneh & dukkah, flame baked pita chips
GF* VEG

Warm Baguette

12.95 whole / 6.95 half

Oven warmed, scored to tear and share served with hellbender/balsamic reduction and olive oil **V**

Gluten-free Focaccia

13.95 double / 7.95 single

Red Newt signature bistro-made gluten free focaccia served warm with balsamic reduction and olive oil **GF VEG**

Stuffed Grape Leaves 10.95

Brined Vine Leaves stuffed with rice **GF V**

Candied Pecans 8.95

roasted with vanilla, bourbon and sugar
GF VEG

Bowl of bistro-made Soup 7.95

Creamy Tomato...spicy & creamy **GF VEG**
Roasted Butternut Squash...delicious **GF VEG**

House cut Potato Fries

...plate with curry ketchup **GF V 7.95**

...mountain with trio of sauces **15.95**
(curry ketchup, honey mustard, Salamander Sauce) **GF VEG**

SALAD

Red Newt Recovery Salad 12.95

Delicious, nutritious salad of quinoa, kale, black beans, red bell pepper, red onion, kalamata olives, and lime **GF V**

GRILLED CHEESE

GRILLED CHEESE SANDWICHES ARE SERVED WITH HOUSE CUT LOCAL POTATO FRIES AND CURRY KETCHUP

Anadama Grilled Cheese 12.95

New York State cheddar between two slices of oversized, bistro-made anadama bread griddled to perfection! **GF* VEG**

Smashing Grilled Cheese 17.95

Our classic grilled cheese sandwich stuffed with local Angus beef from Burdett Exchange smashed and griddled with sweet candy onions from Silver Queen Farms, and Dijon mustard **GF* VEG***

Jammin' Grilled Cheese 15.95

Our classic grilled cheese sandwich stuffed with generous layer of spicy hellbender-balsamic onion jam bistro-made with local sweet candy onions from Silver Queen Farms,
GF* VEG

NEWT BURGERS

BURGERS ARE SMASHED ON THE GRIDDLE, COOKED THROUGH, AND SERVED WITH HOUSE CUT LOCAL POTATO FRIES AND CURRY KETCHUP

The Classic 14.95

This is a Red Newt twist on the Oklahoma Onion Burger. Local Angus beef from Burdett Exchange smashed and griddled with sweet candy onions from Silver Queen Farms, American cheese, dill pickle and mustard on a Martin's potato roll. **GF* VEG***

Onion Jam & Cheddar 16.95

Single patty of local Angus beef smashed, griddled, and dressed with bistro-made spicy hellbender-balsamic caramelized onion jam and NYS Cheddar on a Martin's potato roll.
GF* VEG*

Honey Mustard & Swiss 15.95

Single patty of local Angus beef from smashed, griddled, and dressed with Swiss cheese, honey mustard and dill pickle on a Martin's potato roll. **GF* VEG***

Beyond Vegan Burger 21.95

Quarter pound Beyond Burger patty griddled and dressed with whole grain mustard, pickled red onions, and spicy hellbender-balsamic onion jam on a split and griddled baguette **V**

Deluxe Newtburger 22.95

Tall, robust and delicious - two griddled onion burger smash patties, NYS sharp cheddar, pickled red onions & peppers, and secret salamander sauce on an egg washed challah bread bun. **GF ***

RED NEWT WINES!

...by the glass and bottle

Take a look at our wine flight menu or browse our wine shop! You'll find almost all of our white wines in our cold case!

OTHER BEVERAGES

Millennial Falcon IPA- Lucky Hare 7/pint
Grand Cru Single - Brewery Ardennes 7/pint

Assorted teas - 3

Drip, Espresso, Cappuccino, Latte, Mocha
Gimme! Coffee, Trumansburg 3 - 6

Cola / Diet Cola, Ginger Beer, Orange, Root Beer, Ginger Ale, Tonic - 3

Substitutions:

Sub beef with "Beyond Meat" patty +5

Sub roll, bun, or bread with bistro-made GF focaccia +5

Sub potato fries with cup of soup, or side of salad n/c

GF=gluten free VEG=vegetarian V=vegan

""= can be prepared so, please ask.**

Please inform your server of any allergies. We are fastidious about preparing foods that are free from allergens, but we work in a common kitchen space

Lunch served Friday, Saturday & Sunday 11am — 4pm