



WELCOME TO THE RED NEWT BISTRO IN 2025!

Founding Winemaker, David Whiting has taken over the kitchen and is introducing some great new additions to the menu, alongside some classic favorites. These dishes are inspired by some of David's favorite flavors with a Finger Lakes twist. Utilizing local products when possible, we are thrilled with the bounty of the Finger Lakes.

Keep an eye out for our Winemakers Dinners served periodically throughout the year! The Winemakers Dinners are seasonally themed and pay homage to the recipes of the late Red Newt Bistro Chef Debra Whiting.

Warm up this winter with some comforting food in the Red Newt Bistro.

Cheers!

**FULL LUNCH MENU SERVED
FRIDAY, SATURDAY & SUNDAY 11AM - 4PM**

BRUNCH SPECIALS SERVED EVERY SUNDAY 11AM - 4PM!

LITE FARE MENU SERVED EVERY DAY 11AM-4PM.

STARTERS

CHEESE SLATE 25.50

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

... add cured meats +5

WARM BAGUETTE 7.50

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

GLUTEN FREE FOCACCIA 8.50

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

STUFFED GRAPE LEAVES 11.50

Brined Vine Leaves stuffed with rice. GF V

CANDIED PECANS 8.50

Roasted with vanilla, bourbon and sugar. GF VEG

POTATO FRIES 8.50

...plate with curry ketchup 8.50

...mountain with trio of sauces 16.50

(curry ketchup, honey mustard, Salamander Sauce) GF VEG

CHIPS 6.50

House fried corn tortilla chips with green tomatillo and red chile salsas. GF V

SOUP

BOWL OF HOME-MADE SOUP 8.50

Creamy Tomato...spicy & creamy GF VEG

Roasted Butternut Squash...delicious GF VEG

TORTILLA SOUP 11.50

Rich broth of red chiles, fire roasted tomatoes, onion and garlic with adobo chicken. Finished with crispy corn tortillas, Mexican crema, and cilantro. GF v*

GRILLED CHEESE SANDWICHES

Grilled cheese sandwiches are served with house fried tortilla chips and mild red chile salsa
-sub house cut potato fries & curry ketchup +4

ANADAMA GRILLED CHEESE 12.50

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

SMASHING GRILLED CHEESE 15.50

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 13.50

Our classic grilled cheese sandwich stuffed with generous layer of bistro made spicy hellbender-balsamic onion jam. GF* VEG

BURGERS

Burgers are smashed on the griddle, cooked through, and served with house fried tortilla chips and mild red chile salsa
-sub house cut potato fries & curry ketchup +4

CLASSIC ONION SMASHBURGER 13.50

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 14.50

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 14.50

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

BEYOND VEGAN BURGER 18.50

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

TORTILLAS

CHIPS 6.50

House fried corn tortilla chips with green tomatillo and red chile salsas GF V

TORTILLA SOUP 11.50

Rich broth of red chiles, fire roasted tomatoes, onion and garlic with adobo chicken. Finished with crispy corn tortillas, Mexican crema, and cilantro. GF V*

SOPE 10.50

Bistro made masa (corn) sope fried, and filled with refried black beans, adobo chicken, cheese, crema, pickled red onion and cilantro. GF V*
- add a second sope to your plate +5

QUESADILLA 11.50

Flour tortilla folded over a filling of cheddar cheese and white candy onion served with a side of roasted tomatillo salsa. Toasted crispy on the griddle and cut in wedges.
- add adobo chicken +5 VEG

TORTILLA WRAP 11.50

Flour tortilla, filled with refried black beans, cheese, potatoes and red chile sauce. Topped with tomatillo salsa, spicy arbol chile sauce and crema. GF V*
-add beef picadillo +4

SIDES & SAUCES & SUBSTITUTIONS

Roasted Tomatillo/Jalapeno Salsa (spicy) 1.50
Red chile salsa guajillo/ancho/chipotle (mild) 1.50
Bold red chile salsa guajillo/arbol (very spicy) 1.50
Refried black beans 3
(all GF V)

Sub beef burger with "beyond burger" pattie +5
Sub roll, bun or bread with Bistro made GF Focaccia +5
Sub Chips with fries, cup of soup, side of beans +3

BEVERAGES

BEER

Lucky Hare Brewing - Falcon Punch
Brewery Ardennes - Grand Cru Single

SODA

Cola, Diet Cola, Orange, Root Beer, Ginger Ale

COFFEE AND TEA

Espresso, Cappuccino, Americano, Latte, Mocha, Brewed Coffee
Assorted Hot Teas