



SHARING

CHEESE SLATE 25.50
3 local cheeses, candied pecans, dried cranberries, onion jam, whole grain mustard, baguette. VEG
... add cured meats +5

WARM BAGUETTE 7.50
Served with hellbender/balsamic reduction and olive oil. V

FOCACCIA 8.50
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

SOUP

BOWL OF HOME-MADE SOUP 8.50 BOWL / 5.50 CUP
Creamy Tomato...spicy & creamy GF VEG
Roasted Butternut Squash...delicious GF VEG

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! VEG

SMASHING GRILLED CHEESE 15.50
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.

JAMMIN' GRILLED CHEESE 13.50
Grilled cheese sandwich stuffed with generous layer of bistro made spicy hellbender-balsamic onion jam. VEG

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

GF=gluten free friendly VEG=vegetarian V=vegan

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
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.

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.

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.

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, green tomatillo, red chile salsas. GF V

QUESADILLA 11.50
Large flour tortilla griddle and cut in wedges. Jack & cheddar cheese, white candy onion served, roasted tomatillo salsa. VEG
- add adobo chicken +5

TORTILLA SOUP 12.50
Hearty comfort soup. Rich broth of red chiles, fire roasted tomatoes, onion, garlic, adobo chicken and black beans. Topped with crispy corn tortillas, Mexican crema, and cilantro. GF

SOPE 10.50
Refried black beans, adobo chicken, cheese, crema, pickled red onion and cilantro. GF
- add a second sope to your plate +5

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. VEG
-add beef picadillo +4

CHILAQUILES 14.50
House fried corn tortilla chips smothered in a rich, luscious red chile sauce, topped with spicy green salsa, queso fresco, diced onion, fried egg and cilantro. VEG
-add beef picadillo or adobe chicken +5

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

FULL LUNCH MENU SERVED
FRIDAY, SATURDAY & SUNDAY 11AM - 4PM
BRUNCH SPECIALS SERVED EVERY SUNDAY 11AM - 4PM!
LITE FARE MENU SERVED EVERY DAY 11AM-4PM