



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 V\*

SOUP

**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 guajillo chile salsa.  
-sub house cut potato fries & curry ketchup +4  
-add bacon +4

**ANADAMA GRILLED CHEESE 11.50**  
New York State cheddar between two slices of oversized, bistro-made anadama bread griddled to perfection! VEG

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

**SMASHING GRILLED CHEESE 15.50**  
Grilled cheese sandwich stuffed with local Angus beef from Burdett Exchange smashed and griddled with sweet white onions and Dijon mustard.

BEVERAGES

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

**SODA**  
Cola, Diet Cola, Grape, Orange, Root Beer

**COFFEE AND TEA**  
Espresso, Cappuccino, Americano, Latte, Mocha, Brewed Coffee

BURGERS

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

**CLASSIC NEWTBURGER 13.50**  
Red Newt twist on the Oklahoma Onion Burger. Local Angus beef from Burdett Exchange smashed and griddled with sweet white onions, 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, roasted tomatillo & red chile salsas. GF V

**LOADED TORTILLA CHIPS 15.50**  
House fried tortilla chips topped with red guajillo/ancho chile salsa, jack & cheddar cheese, refried black beans, house made chorizo sausage, roasted tomatillo salsa, crema, spicy árbol chile salsa, pickled red onion, and cilantro. GF \*VEG

**QUESADILLA 10.50**  
Tortilla wedges filled with jack & cheddar cheese, and red pickled onion. Served with a roasted tomatillo salsa. VEG  
-add adobo chicken or house made chorizo sausage +4

**SOPE 10.50**  
Hand made sope (thick corn tortilla griddled, then fried), refried black beans, adobo chicken, cheese, crema, pickled red onion and cilantro. GF  
- add a second sope to your plate +5

SIDES & SAUCES & SUBSTITUTIONS

Red chile salsa guajillo/ancho (mild) 1.50  
Roasted Tomatillo/Jalapeno Salsa (medium spicy) 1.50  
Bold red chile salsa árbol/guajillo (very spicy) 1.50

Sub beef burger with "beyond burger" pattie +4  
Sub roll, bun or bread with Bistro made GF Focaccia +4  
Sub Chips with fries, cup of soup +4

GF=gluten free VEG=vegetarian V=vegan \*may be made so.  
(Please inform your server of any allergies! Dishes may contain ingredients not listed on the menu.)

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