



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.
-upgrade chips to 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.
-upgrade chips to 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, adobo chicken, 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 +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