



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

CHIPS 6.50
House fried corn tortilla chips, red chile salsas. GF

HOUSE CUT POTATO FRIES 8.50
...plate of fries with curry ketchup 8.50
...mountain of fries 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

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

'THE CURE' GRILLED CHEESE 14.50
Battistoni Soppressata Salami with a garlicky olive tapenade all stuffed into a bistro made grilled cheese.

SOUTHWEST GRILLED CHEESE 15.50
Grilled Cheese sandwich stuffed with adobo pulled chicken, refried beans and pickled red onion.

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.

PORK TENDERLOIN STUFFED GRILLED CHEESE 19.50
Bacon wrapped pork tenderloin medallions stuffed with sauteed apples and currants with an hellbender balsamic, nestled in an anadama grilled cheese.

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 Dijon mustard on a Martin's potato roll.

CHEDDAR & ONION JAM 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.

DILLY BURGER 14.50
Single patty of local Angus beef smashed, griddled, and dressed with honey mustard, dill pickles, and Dilly Girl Cheddar from Muranda cheese Company served on a Martin's potato roll.

BEYOND VEGAN BURGER 18.50
Quarter pound Beyond Burger pattie griddled and dressed with whole grain mustard, pickled red onions, and spicy hellbender-balsamic onion jam on a split and griddled baguette. V

SIDES & SAUCES & SUBSTITUTIONS

Red chile salsa guajillo/ancho/pasilla negro (mild) 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 or 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.)

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

FULL LUNCH MENU SERVED

FRIDAY, SATURDAY & SUNDAY 11AM - 4PM

LITE FARE MENU SERVED EVERY DAY 11AM-4PM