



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	
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.	

SALADS

GREEN SALAD	11.50
Local greens, with candied pecans, dried cranberries, and shaved parmesan with an apple cider vinaigrette. GF VEG V*	
QUINOA SALAD	11.50
Delicious, nutritious salad of quinoa, kale, black beans, red bell pepper, red onion, kalamata olives, and lime juice topped with pickled red onions, on a bed of greens GF V	
SIDE OF POTATO SALAD	4.50
House-made German potato salad. GF V	
SIDE OF SLAW	4.50
cabbage, carrots, onions in a savory vinaigrette dressing GF V	

ON A BUN

-upgrade to house cut potato fries & curry ketchup +4 -add bacon +4	
PULLED PORK SANDWICH	14.50
Grapevine smoked pulled pork with a light tangy sauce, topped with cabbage slaw and pickled red onion on a Martin's potato roll server with German potato salad.	
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, served with house fried tortilla chips.	
CHEDDAR & ONION JAM BURGER	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 served with house fried tortilla chips.	
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 served with house fried tortilla chips. 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 bread, bun or roll with Bistro made GF Focaccia	+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

WINE
Red Newt Wine Selections, see reverse side
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