



"ACOUSTIC NEWT" EVERY THURSDAY 7-9PM

april 5th: rockwood ferry
 april 12th: toivo
 april 19th: doug robinson
 april 26th: maplewood jazz team

LUNCH MENU
 STARTING FEBRUARY 9TH, 2012

BISTRO HOURS

LUNCH: *DAILY* NOON - 4PM
 DINNER: *THURSDAY - SATURDAY* 5-9PM

MONDAY:
 SIMPLY RED POP-UP
 FOR SOUTHERN NIGHT 5-9PM

THURSDAY:
 "ACOUSTIC NEWT" LIVE MUSIC 7-9PM
 WINELOVERS' NIGHT 5-9PM
 HALF PRICE WINE BOTTLES

Make your reservations ONLINE at REDNEWT.COM
 or by phone 607-546-4100

SANDWICHES - 10

all sandwiches include chips and pickle

hector paddy melt- pasture raised hamburger, green onion cheddar, caramelized onions, roasted garlic ketchup, buckwheat bread
 "cool california cuban" - smoked turkey on wheat, dijon, spinach, avocado, banana peppers, sriracha, bacon
 meatloaf sandwich- grilled on maple wheat bread, *muranda* 1 year aged british cheddar, maple whole grain mustard
 grilled asparagus & chèvre "roll up"- grilled asparagus, lettuce, chèvre, caramelized onions, chive vinaigrette
 salami & grilled chicken - olive focaccia, pesto mayo, spicy micro greens, *muranda* asiago provolone
 pulled pork sandwich - roasted garlic pulled pork, *muranda* green onion cheddar, pickled red onion mayo, *farmer ground* bun

APPETIZERS

cheese plate - (3) types of cheese, olives, condiment, housemade bread & crostini - 12
 sundried tomato ravioli - potatoes, ramps, local butter, ramp white wine cream, *muranda* asiago provolone, sorrel - 12
 shrimp spring rolls - won ton, onions, garlic, carrots, cabbage, ponzu - 11
 lamb cassoulet - local vegetables & white beans, rich lamb stock, baked with puff pastry, french bread - 10
 salon salad - local spring greens, carrots, onions, garlic, quinoa, white beans, white wine vinaigrette, croutons - 7/11
 bistro salad - watercress, sautéed leeks, maple wheat croutons, ricotta, chive vinaigrette - 8/12
 quesadilla - cheddar, bacon, spinach, salsa, sour cream - 9

COMFORT ENTRÉES - 14

all entrées include your choice of soup or salad to start

fish tacos - mahi mahi, *muranda* fiesta cheddar, cilantro micro greens, housemade salsa, sour cream
 pizza flx - red sauce, fresh mozzarella, *autumn's harvest* sausage, fresh herbs
 lemon linguini - asparagus, ramps, herbed white wine sauce, parmesan

little newts - 8

newt tails, smiley fries, & apple sauce
 linguini with butter & cheese, side of vegetables
 pizza with red sauce, mozzarella, *autumn's harvest* sausage



Birkett Mills, Cayuga Creamery, Bronson Hill Farms, Cowlick Farms, Autumn's Harvest Meats, Grassland Farms, Lively Run Goat Dairy, Sabol Farms, Glendale Farms, Red Jacket Orchards, Freshwise Farms, Remembrance Farm, Stick and Stone, Finger Lakes Organics, Sunset View Creamery, Muddy Fingers Farm, Ommegang Brewery, Hawk Meadow Farm, Goot Essa Creamery, Gimme! Coffee and other local farmers and producers.

* food ingredients from local producers

Red Newt Bistro menu always features vegetarian, vegan, and gluten free items. Please inquire with your server.