



LUNCH MENU STARTING MAY 2nd, 2012

BISTRO HOURS

LUNCH: DAILY NOON - 4PM
DINNER: WEDNESDAY - SUNDAY 5-9PM

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

WEDNESDAY:
"ACOUSTIC NEWT" LIVE MUSIC 7-9PM

THURSDAY:
WINELOVERS' NIGHT 5-9PM
HALF PRICE WINE BOTTLES

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

SANDWICHES - 10

all sandwiches include chips and pickle

autumn's harvest pasture raised burger - smoked cheddar, grilled canadian bacon, greens, mayo, *farmer ground* bun

open-faced turkey - smoked turkey on wheat, rhubarb spread, spinach, *muranda* gouda

grilled asparagus & chèvre "roll up" - grilled asparagus, lettuce, chèvre, caramelized onions, vinaigrette, tortilla wrap

ham & provy - *autumn's harvest* ham, greens, whole grained mustard, roasted red peppers, *muranda* asiago provolone, focaccia

"ACOUSTIC NEWT" EVERY THURSDAY 7-9PM

may 2nd: maplewood jazz team
may 9th: yardvarks
may 11th: distilled
may 16th: chuck carpenter
may 18th: steve selin and hollow tree
may 23rd: rockwood ferry
may 25th: tbd
may 30th: chuck carpenter

APPETIZERS

100% local quiche - *farmer ground* flour, all butter crust, eggs, cream, cheese, fresh herbs, greens 8

flx sausage & cheese plate - local sausage and cheeses, housemade condiments, micro greens, bread & crostini 12

100% local egg pasta ravioli - smoked cheddar, pulled roasted chicken, lovage cream, pea shoots 12

bistro salad - local greens, new york strip steak, hard boiled duck eggs, creamy whole grained mustard vinaigrette 14

salon salad - local spring greens, carrots, onions, garlic, quinoa, white beans, *verjooz* vinaigrette, croutons 7/11

soup of the day 3/5

COMFORT ENTRÉES - 14

all entrées include your choice of soup or salon salad to start

red newt gyros - roasted shaved lamb, housemade pita, greens, roasted garlic tzatziki

fish tacos - grilled mahi mahi, bean spread, cilantro micro greens, housemade salsa, sour cream

pork burrito - spring rhubarb bbq, greens, cheddar, white onion jam

flx pizza - select one of the following pizzas:

- ramp pesto, chèvre, provolone
- red sauce, smoked ham, provolone, fresh herbs
- bolognese & provolone

little newts - 8

gouda grilled cheese

pizza with red sauce and provolone



*food ingredients from
local producers*

Birkett Mills, Cayuga Creamery, Bronson Hill Farms, Cowlick Farms, Autumn's Harvest, Thunder Mountain, 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, Local Ocean, Ommegang Brewery, Hawk Meadow Farm, Goot Essa Creamery, Gimme! Coffee and other local farmers and producers.

Bistro menu features vegetarian, vegan, and gluten free items. Other items may be modified to your preference. Please inquire with your server.