



"ACOUSTIC NEWT" - LIVE MUSIC
EVERY MONDAY, WEDNESDAY, & FRIDAY 6:30-9PM

august 1st: chuck carpenter
 august 3rd: casey pendleton
 august 6th: jesse alexander band
 august 8th: maplewood jazz team
 august 10th: chuck carpenter
 august 13th: mac benford
 august 15th: rockwood ferry
 august 17th: lynn wiles jazz trio
 august 20th: notorious string busters
 august 22nd: rebecca colleen & the chore lads
 august 24th: the bard brothers
 august 27th: mac benford, john, & randi
 august 29th: chuck carpenter
 august 31st: steve selin & the holler tree

LUNCH MENU
STARTING JULY 11th, 2012

BISTRO HOURS

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

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

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

APPETIZERS

soup of the day 3/5
 flx sausage & cheese plate - housemade condiments, micro greens, bread & crostini 12
 100% local egg pasta ravioli - *kuyahoor*a cream cheese, fresh garlic, *lively run* cayuga blue, blueberry compote 11
kenton's brie stuffed, bacon wrapped meatball - *autumn's harvest* beef, roasted garlic, hickory smoked bacon 9
 flx caesar salad - local greens, eggs, sunflower oil, *muranda* colby jack, *verjooz*, garden herbs, croutons, pulled chicken, grilled summer vegetables 8/12
 salon salad - local greens, carrots, onions, fresh garlic, quinoa, white beans, white wine vinaigrette, croutons 6/9
 flx "summer" pizza - cold-pressed canola oil, fresh garlic, tomatoes, *muranda* colby jack, basil pesto 10

LUNCH ENTRÉES

autumn's harvest pasture raised burger - hickory smoked bacon, *muranda* aged sharp cheddar, pickled shiitakes, field greens, housemade ketchup, *farmer ground* bun 10
 grilled vegetable pita - lettuce, herbed *kuyahoor*a cream cheese, white wine vinaigrette, whole grain corn flour pita 10
autumn's harvest cured ham - field greens, pesto mayo, *kenton's* brie, grilled focaccia, local garlic butter 10
 pulled pork - slow cooked pork shoulder, blueberry bbq, *farmer ground* bun 10
 roasted chicken blt - raspberry spread, spicy greens, hickory smoked bacon, tomatoes, focaccia 10
 house smoked beef brisket - housemade flx ketchup, flx italian bread 10
 flx vegetable manicotti - grilled vegetable, ricotta, *muranda* british cheddar, housemade red sauce 12

little newts - 8
 gouda grilled cheese
 pizza with red sauce and provolone

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



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.

food ingredients from
 local producers

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