



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

october 1st: local old-time music
 october 3rd: maplewood jazz team
 october 5th: cool club of hector
 october 8th: the notorious string busters
 october 10th: the yardvarks
 october 13th: lynn wiles
 october 15th: local old-time music
 october 17th: rebecca colleen & the chore lads
 october 19th: cool club of hector
 october 22nd: local old-time music
 october 24th: chuck carpenter
 october 26th: eva and the dogs
 october 29th: local old-time music
 october 31st: rockwood ferry

LUNCH MENU
STARTING SEPTEMBER 5TH, 2012

BISTRO HOURS

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

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

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

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

APPETIZERS

soup of the day 4/6
 flx charcuterie plate - autumn's harvest sausage, housemade pâté, flx cheeses, pickled condiments, micro greens, crostini & fresh bread 18
 100% local egg pasta ravioli - farmer ground flour, eggs, kuyahoora cream cheese, garlic, butternut squash, preserved cherry butter, pittsford dairy cream 11
 country pâté plate - housemade pork pâté, salon dressed greens, pickled condiments, whole grain mustard, crostini & fresh bread 10
 flx fall salad - local greens, caramelized apples & onions, beets, muranda green onion cheddar morsels, creamy roasted garlic dressing 8/12
 salon salad - local greens, carrots, onions, fresh garlic, quinoa, white beans, verjooz vinaigrette, croutons 6/8
 lively run pizza - sunflower oil, roasted garlic & red onion spread, chèvre, tomatoes 10
 flx cheese plate - housemade spread, pickled condiments, crostini & fresh bread 12
 chèvre gnocchi - hand rolled chèvre pasta, sunflower & peashoot pesto, muranda blue cheese sauce 14

LUNCH ENTRÉES

red newt "brisket burger" - fresh ground beef brisket, ground chuck, field greens, muranda fiesta cheddar, housemade tomatillo ketchup, farmer ground bun 10
 autumn's harvest smoked ham - farmer ground bun, caramelized apples & onions, roasted garlic mayo, field greens 10
 house roasted beef - thin sliced on a pretzel bun, fresh horseradish crème fraîche 10
 veggie "patty melt" - seasonal veggie & potato patty, sunflower bread, aged muranda cheddar, greens, sunflower & pea shoot pesto 10
 flx chicken salad sandwich - roasted chicken, mayo, seedless grapes, sunflower seeds, greens, sunflower bread 10
 apple sausage burger - housemade sage apple butter spread, muranda green onion cheddar, greens, farmer ground bun 10

little newts - 8
 grilled cheese on sunflower bread
 pizza with cheese and marinara

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, Muranda Cheese Company, 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.