



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

- ***pasture raised chipotle cheeseburger** - chipotle beer bun, sun-dried tomato spread, greens, bacon, chipotle jack
- ***open-faced smoked turkey** - wheat bread, dried cherry cream cheese, cheddar, spinach
- ***pulled pork sandwich** - chipotle beer bun, cabbage slaw, swiss, bacon mayonnaise
- ***roasted vegetable caesar wrap** - housemade caesar dressing, oven roasted root vegetables, parmesan, greens, herb wrap

"ACOUSTIC NEWT" EVERY THURSDAY 7-9PM

February 9th: Maplewood Jazz Team
February 16th: Cayuga Blue Notes
February 23rd: Rebecca Colleen and the Chore Lads
March 1st: Maplewood Jazz Team
March 8th: Blue Moon
March 15th: Doug Robinson
March 22nd: Toivo
March 29th: Cool Club of Hector

APPETIZERS

- ***cheese plate** - (3) types of cheese, olives, condiment, housemade bread & crostini - 12
- ***rye flour ravioli** - filled with beets, ricotta, mascarpone, caraway, nutmeg, cabernet franc reduction, parmesan - 12
- ***crab cake & sticky rice** - saffron aioli, micro greens - 12
- ***caramel bacon lollipops** - served with salon salad - 9
- ***salon salad** - local organic greens, white beans, artichoke hearts, carrots, quinoa, croutons, white wine vinaigrette - 7/11
- ***bistro salad** - baby bok choy, apples, radishes, black tea cheese, carrot ginger dressing - 8/12
- ***soup of the day** - cup or bowl - 3/5

COMFORT ENTRÉES - 14

all entrées include your choice of soup or salad to start

- ***meatloaf casserole** - pasture raised beef meatloaf, scalloped potatoes baked on top, creamed spinach, hard-boiled egg, red-eye gravy
- ***rosemary & garlic cheese pizza** - rosemary pizza dough, roasted garlic spread, provolone, parmesan
- ***chicken turnover** - flaky pastry crust, roasted chicken, onions, garlic, fresh herbs, spicy tomato sauce
- ***quesadilla** - finger lakes vegetables, goatessa pepperjack, micro cilantro, mole sauce, salsa

little newts - 8

served with smiley fries, apple sauce and a cookie
newt tails
mac & cheese



Birkett Mills, Cayuga Creamery, Bronson Hill Farms, Cowlick Farms, Autumn 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.