



Isaac Newton's

FUN FOOD AND DRINK

GLUTEN FREE

FOOD & DRINK MENU

STARTERS

Chicken Wings

Choice of: Buffalo, BBQ OR Spicy Ranch Dry Rub w/ carrot & celery sticks & bleu cheese dressing 10.75

Nachos

Corn tortilla chips, jack cheddar, pico, poblanos, lime crema, pickled onion, salsa, sour cream 12
Add ons!

Braised Short Rib 2.50
Veggie Chili 1.50
Shredded Chicken 1.75

SOUPS/CHILI

Baked Onion Soup
(no croutons) 7.50

Veggie Chili
t/w cheddar cheese 7.75

Soup & Salad Combo
W/ Baked Onion 10.85
(no croutons)
W/ Veggie Chili 10.75

DRESSINGS

Lemon Vinaigrette ~
Bleu Cheese - Russian ~
Plum Tomato Vinaigrette ~
Honey Mustard

SALADS

Mostly Green

Mixed greens, tomatoes, cucumber, shredded carrots
small 5.50
large 8.50

Arugula

Arugula greens, red onion, bruschetta, caramelized walnuts, crumbled bleu cheese, dried fruits, lemon vinaigrette 10.50

Tropical Mahi Mahi

Spring mix, blackened Mahi, avocado, pineapple mango salsa, plum tomato vinaigrette 13.75

Greek (no onion nest)

Romaine, feta, artichokes, tomato, red onion, Kalamata olives, plum tomato vinaigrette 11.50

Sriracha Lime Chicken

Spring mix, pico de gallo, jack cheddar cheese, avocado, shredded lime Sriracha grilled chicken 13

Kale

Grilled chicken, kale, goat cheese, apple, caramelized walnuts, red onion, honey, lemon vinaigrette 11.50

SALADS

Mediterranean Chopped Salad

Grilled Tuscan shrimp skewer over a salad of artichokes, red onions, grape tomatoes, red peppers, feta, chick peas and basil tossed in lemon vinaigrette on a bed of chopped kale 14.75

Steak (no french fries)

Spring mix, crumbled bleu cheese, red onion, celery, tomato, lemon vinaigrette 12.50
OR w/ Grilled Chicken 11.95

CAESARS

Original Caesar
(no croutons) 9.50

Or choose one of these!

Chilled Grilled Chicken 11.5
Chilled Blackened Chicken 11.5
Chilled Buffalo Chicken 11.75
Chilled Blackened Salmon 12.5
Grilled Flank Steak 12.5



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CLASSICS

St. Louis Style Ribs & Salad

1/2 rack of spare ribs in our housemade BBQ sauce 13.25

St. Louis Style Ribs

Full rack with coleslaw and Belgian fries 22.25

12 oz. NY Strip Steak

Served with fresh veggies and smoked fingerling potatoes tossed in goat cheese 22.50

Filet of Salmon

Served over sautéed spinach t/w whole grain whiskey mustard and served with smoked fingerling potatoes tossed in goat cheese 17.75

Alabama BBQ Chicken

Dry rubbed & applewood smoked chicken breasts in Alabama white bbq sauce, served with coleslaw and sauteed vegetables. 15.95

Hickory Smoked Brisket

Dry rubbed and hickory smoked brisket, served with pickled crudités, coleslaw and sauteed vegetables. 18.50

BURGER/SALAD COMBOS

All Burgers (no bun) come with a Caesar (no croutons) OR House Salad

Cheese Choices:
American, Cheddar, Mozzarella, Provolone, Swiss, Smoked Gouda, Pepper Jack

Hamburger/Cheeseburger
13.25 / 14.30

Vegetarian Burger
13.50

Turkey Burger
14.50

Bacon Cheeseburger
15.80

Bleu Cheeseburger
14.50

Onion & Mushroom Burger 14.75

Three B's Burger
Blackened, Bacon, BBQ 15.25

Steakhouse Burger
Smoked gouda, sauteed mushrooms, caramelized onions, steak sauce 16.50

Cherry Pepper Burger
Cherry peppers, Sriracha, pepper jack cheese 15.50

BURGER/SALAD COMBOS

Bacon-Onion Jam Burger

Bacon-onion jam, pepper jack cheese 16.50

Million Dollar Bacon Burger

Sweet and spicy glazed thick cut bacon and pepper jack cheese 16.25

DRINKS

Green's Quest Blonde Ale

Belgian Abbey Tripel made of millet, buckwheat, rice and sorghum.
8.50% 16.9oz. 9.75

Champagne Cocktail

Prosecco, St. Germain liqueur, club, fresh lime, twist of lemon, rocks 8.50

Stateside Mule

Philly's own Stateside Urbancraft Vodka, Barritt's ginger beer, rocks, lime wedge 10.00