
CAMPFIRE



DESSERTS

S'MORES BOARD FOR TWO - 18
Marshmallows, Graham Crackers, Milk Chocolate Bars,
Fresh Baked Cookies, Nutella, Build & Roast Your Own
(v)

PEANUT BUTTER SKILLET BROWNIE - 13
French Vanilla Ice Cream, Whipped Cream,
Peanuts (v)

PUMPKIN CAKE - 13
Cream Cheese Marshmallow Frosting,
Homemade Salted Carmel (v)

APPLE CHIA PUDDING - 10
Spiced Granola, Apple Cider Reduction (VG, GF, DF)

CHOCOLATE HAZELNUT SEMIFREDDO - 14
Cocoa Meringue, Candied Hazelnuts, Chocolate Ganache
Drizzle (v, GF)

CAMPFIRE ICE CREAM - 8
Rotating Seasonal Flavors, Whipped Cream (v,GF)

v - Vegetarian / VG - Vegan / GF - Gluten Free / DF - Dairy Free

MESSAGE FROM THE CAMPFIRE TEAM

WE PROUDLY SUPPORT OUR FARM AND VENDOR FRIENDS
ACROSS THE ADIRONDACKS BY FEATURING NATIVE INGREDIENTS
THAT INSPIRE OUR SEASONAL MENUS. WE STRIVE TO TELL A
STORY THROUGH EACH DISH AND ARE BEST ABLE TO DO SO WITH
LOCALLY SOURCED PRODUCTS.

THANK YOU FOR GATHERING AROUND OUR CAMPFIRE.

Campfire

ADIRONDACK
GRILL + BAR



JUST GRAZING

Add

Marinated Grilled Chicken Breast - 6, Seared Salmon - 15, Seared Pork Belly - 9

HARVEST SALAD - 16
Juniper Hill Field Greens, Mustard Green Blend, Kale, Pears, Dried Figs, Spiced Pepitas, Feta Crumble, Rosemary Balsamic (V GF)

HOUSE GREENS SALAD - 12
Cherry Tomato, Cucumber, Shaved Carrot, Red Onion, Croutons, House Blue Cheese Dressing (v)

AUTUMN CHARCUTERIE - 23
Local Artisan Cheeses, NYC Salami, Pumpkin Feta, Spiced Seasonal Nuts, Grilled Country Bread, Apple Butter



KINDLING

SMOKY BONES - 19
House Smoked Chicken Wings, Cut Vegetables, Blue Cheese Dressing (GF)
Choice of:
Buffalo Sauce, Maple Bourbon BBQ, Pear Chili Sauce, BBQ Dry Rub

TUCKER POTATO CHIPS - 9
Tucker Farms Potatoes, Creamy Beetroot Dip, Spiced Pepitas (V, GF)

SARANAC CHILI - 17
Donahue's Farms Beef, Seasoned Ground Sausage, Meier's Cheddar, Sour Cream (GF)

CURRIED APPLE & BUTTERNUT SOUP- 14
Honeycrisp Apples, Butternut Squash, Yellow Curry, Coconut (VG, GF, DF)

ADIRONDACK POUTINE - 15
Meier's Cheese Curds, Brown Onion Gravy, Hand-Cut French Fries (v)

CRISPY PORK BELLY - 15
House Cured & Smoked Pork Belly, Fried Brussels, Apple Puree (DF)



THANK YOU FOR HELPING US SUPPORT THESE LOCAL FARMERS

MEIER'S ARTISAN CHEESE
DONAHUE'S LIVESTOCK FARMS
ALL FROM THE WOODS
TUCKER FARMS
SOULSHINE BAGEL

SUGAR HOUSE CREAMERY
PAUL SMITH'S SUGAR SHACK
KATE MOUNTAIN FARM
JUNIPER HILL FARM
SARANAC RIVER RANCH



CAMPFIRE DINNER GATHERINGS

Add Side Green Salad to Any Entree - 5

CAMPFIRE BURGER - 23
8oz Donahue's Farms Beef, Whiskey Bacon Shallot Jam, Cheddar, Lettuce, Tomato, Onion, Garlic Aioli
(v, VG, GF, DF Options Available)
Sangiovese Chianti, Fattorie Melini - 12

MIKE'S MEATLOAF - 30
Donahue's Farm Beef, Seasoned Ground Sausage, Sweet Potatoes Mashed, Baby Carrots, Brown Onion Gravy
Domaine Ogereau L'Enjouee Rouge - 15

FRIED CHICKEN - 29
Buttermilk Marinated Chicken Breast, Cayenne Honey Sauce, Baked Mac & Cheese, Heirloom Baby Carrots
Rose, Chateau D'Aqueria Tavel - 15

SEARED SALMON - 35
Maple Cider Glaze, Tucker Farm's Mashed Potatoes, Brussel Sprouts, Herb Balsamic
Pinot Grigio, Bottega Vinaia - \$12

BUTTERNUT TOFU PAELLA - 27
Crispy Tofu, Butternut Squash, Chili Spiced Cauliflower, Brussel Sprouts, Pumpkin Rice (VG, GF, DF)
Sauvignon Blanc, Juggernaut, Marlborough - 14

SIRLOIN - 39
Grilled Donahue's Sirloin, Tucker Mashed Potatoes, Baby Carrots, Melted Leeks, Rosemary Compound Butter (GF)
Cabernet Sauvignon, Bonterra Organic - \$14

RIVERSIDE TROUT- 37
Pan Seared Trout, Whipped Parsnip Puree, Heirloom Carrots, Mustard Greens and Pear Salad, Spiced Seasonal Nuts (GF)
Riesling, Fio, Mosel Germany - 13

VENISON LOIN - 44
Seared Venison Backstrap Loin, Parsnip Puree, Maple Bacon Brussel Sprouts, Pickled Oyster Mushroom, Red Wine Demi-Glace (GF)
Côtes du Rhône, St. Esprit - 15

v - Vegetarian / VG - Vegan / GF - Gluten Free / DF-Dairy Free

Please advise your server ahead of ordering of dietary restrictions (celiac, nut allergies, etc) as well as if separate checks will be needed

Parties of six or more may incur an added 18% gratuity charge

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

