

# Camp Fire

## STARTERS

SMOKED FISH DIP \$19  
*Seeded Crackers, Crudités*

CAULIFLOWER TEMPURA \$13  
*Fennel Seed Batter, Preserved Lemon Aioli*

POUTINE \$17  
*Hand Cut Fries, Rosemary-Shiitake Gravy, Cheese Curds*

APPLE CHICKEN SAUSAGE \$17  
*Cranberry Glaze, Crispy Sweet Potato Hay*

PORK BELLY \$17  
*Cherry Glaze, Ground Peanuts*

ROASTED PEAR \$15  
*Stuffed with Brie, Ground Walnuts*

SHREDDED DUCK LEG \$19  
*Coffee BBQ, Wild Rice Cakes*

BUFFALO WINGS \$15  
*Hot Sara Beer Batter, Green Goddess Ranch, Blue Cheese Dressing*

## SALADS

CAMPFIRE SALAD \$11  
*Spring Mix, Shaved Carrot, Cucumber, Red Onion, Cherry Tomatoes, Honey-Lemon Vinaigrette, Croutons*

BEET AND ORANGE \$13  
*Creamy Maple Dressing, Goat Cheese, Crispy Oats*

BUTTERBEAN \$13  
*Diced Cucumber, Sun-Dried Tomatoes, Feta Cheese*

## SOUPS

CREMINI MUSHROOM \$11  
*Almond Oil, Ground Black Pepper*

TRAIL-MARKER CHILI \$11  
*Ground Beef, Acorn Squash, Rutabaga, Pigeon Peas*

PORK AND CABBAGE STEW \$11  
*Lentils, Coconut Milk*

## BURGERS

*All of our burgers are made with a unique blend of wild game and Wagyu for a truly exceptional flavor. Served with House Cut Fries, and House Made Pickles*

CAMPFIRE BURGER \$25  
*Lettuce, Tomato, Onion, Cheddar Cheese, Brioche Bun*

SMOKEHOUSE BURGER \$25  
*Smoked Cheddar, BBQ Sauce, Caramelized Onions, Crispy Bacon*

ADIRONDACK BURGER \$25  
*Hollandaise Sauce, Canadian Bacon, French Split Croissant*

## SANDWICHES

*All Sandwiches Include House Made Chips and House Made Pickles*

PASTRAMI REUBEN \$18  
*100% Wagyu Pastrami, Saurkraut, Swiss Cheese, Thousand Island Dressing*

THE ITALIAN \$15  
*Salami, Pepperoni, Capicola, Provolone Giardiniera, Cherry Peppers, Sourdough*

CHICKEN SANDWICH \$17  
*Pickle Brined, Pimento Cheese, Lettuce, Tomato, Brioche Bun*

GRILLED CHEESE \$13  
*Melted Cheddar*

VEGGIE PANINI \$15  
*Roasted Vegetables Pressed Between Grilled Sourdough with Balsamic*

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## MEAT & SEAFOOD

*All Entrees are A-La Carte*

BROILED TROUT \$31  
*Corn Succotash*

GRILLED FLANK STEAK \$33  
*Ginger-Chili, Caramelized Worcestershire Sauce*

SEARED SALMON \$33  
*Orange-Apple Marinade, Pumpkin Butter*

VEAL SCHNITZEL \$35  
*Mustard-Herb Crema, Sherry-Roasted Tomatoes*

BUTTERMILK FRIED CHICKEN \$29  
*Toasted Biscuit, Sage Honey, Whipped Butter*

SEARED SCALLOPS \$37  
*Porcini-Sesame Crust, Wilted Spinach*

GRILLED PORK CHOP \$27  
*Bourbon-Chipotle, Melted Cabbage*

## SIDE DISHES AND ACCUTREMENTS

*All Sides Are Served Family Style and May Serve 2-4 Guests*

MOLASSES BAKED BEANS \$11  
*With Brown Bread, and B&B Pickles*

GRILLED CORN ON THE COB \$9  
*Tossed in Maple Butter*

HAND-CUT FRIES \$8  
*Hand-Cut, Garlic Aioli*

ROASTED CARROTS \$11  
*Pepita-Parsley Gremolata*

MASHED POTATOES \$9  
*Roasted Garlic, Chives*

CAULIFLOWER GRATIN \$11  
*Smoked Gouda*

GRILLED BROCCOLINI \$9  
*Sunflower Seed-Parmesan Crumble*

FRIED BRUSSEL SPROUTS \$11  
*Amaretto Pearl Onions, Toasted Almonds*

ROASTED POTATOES \$11  
*Parsley, Lemon-Zest*

TRUFFLE MAC&CHEESE \$15  
*Shaved Truffles, Blended Cheeses*

ONION RINGS \$13  
*Honey Mustard*

## WINTER MENU

EXECUTIVE CHEF: ERIC PETRIE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.