

STARTERS		FRESH SALADS	
BASKET OF FRIES French Fries	\$7	CAMP FIRE SALAD Spring Mix, Shaved Carrot,	\$11
BEER BATTERED VEGGIES Mushrooms, Cauliflower, Onion Rings, Garlic Aioli	\$13	Cucumber, Red Onion, Cherry Tomatoes, Honey-Lemon Vinaigrette, Crouton	
FRIED BRUSSEL SPROUTS Bacon Lardons, Parmesan Cheese,	\$17	CAESAR SALAD Crisp Romaine, Caesar Dressing, Croutons, Parmesan	\$15
Buffalo Wings Hot Sara Buffalo Sauce, Blue Cheese	\$18	STRAWBERRY BURATTA SALAD Fresh Strawberries, Dandilion Greens, Spring Mix with Goat Cheese, and Seasonal	\$15
BROILED CRAB CAKE Broiled, Over Fire-Roasted Corn	\$19	Vinaigrette. WARM SOUPS	
with Old Bay Aioli CHARCUTERIE BOARD Imported Italian Meats and Cheeses	\$17	SPRING CHICKEN CHILI Slow Simmered Chicken, Mixed Beans,	\$11
with Seasonal Jams and Mustards CORNBREAD AND JAM	\$9	Jalepenos CREAMY VEGETABLE	\$18
Warm House-made Corn Bread with Seasonal Jam		CHEESE Roasted Spring Vegetables, cheeses	
SIDES		SEASONAL VEGETAE	
ROASTED POTATOES	\$7	SAUTEED SPINACH	\$7
MASHED POTATOES	\$7	SUGAR SNAP PEAS	\$7
MAC & CHEESE	\$9	BROCCOLINI	\$7

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

FIRE ROASTED CORN

CAMP FIRE • • • DINNER



\$27

\$18

\$15

HANDHELDS CAMPFIRE BURGER

All Handhelds are served with Chips, Fries, a Small Side Salad (+3), or Soup (+3)

A Unique Blend of Wagyu Beef, Elk, Wild Boar, And Bison. Smashed-Style, with

Lettuce, Tomato, Onion, Cheddar Cheese, Campfire Sauce, Brioche Bun, Fries

PASTRAMI REUBEN

100% Wagyu Pastrami, Sauerkraut, Swiss Cheese, Thousand Island Dressing

\$15 CHICKEN SALAD

Cranberry, Curried Almonds, Tarragon, on a Croissant

GRILLED CHEESE

Melted Cheddar, Sourdough

\$15 THE ITALIAN

Salami, Pepperoni, Capicola, Provolone Giardiniera, Cherry Peppers, Sourdough

\$15 VEGGIE PANINI

Roasted Vegetables Pressed Between Grilled Sourdough with Balsamic Reduction

ADIRONDACK LOBSTER ROLL

Fresh lobster meat tossed with Mayo, Celery, and Onions on a Hot Buttered Roll

KIDS MENU

Kids Meal Meal Served with Soft Drink and Fries or Salad

\$17 CHICKEN TENDERS

KIDS BURGER \$17 KIDS GRILLED CHEESE \$17

KIDS MAC & CHEESE \$17

KIDS PASTA \$17 MAIN ENTREES

All Entrees Served with Choice of Side and Vegetable Unless Otherwise Noted

\$39 GRILLED FLANK STEAK

Chimmichurri, Caramelized Worcestershire Sauce

\$29 COUNTRY FRIED CHICKEN

Country Biscuit, Shitake-Rosemary Gravy

SEARED SALMON \$35

Pesto Cream Sauce, Sundried Tomatoes

\$33 BRAISED DU'JOUR

Chef's Selection of Braised Protein, Creamy Polenta

\$31 ROASTED DUCK LEG

Miso Orange Glaze

BRICK CHICKEN \$33

Semi-Boneless Crispy Chicken, Fresh Herbs, Cooked Under a Brick

TEMPEH AND BROCCOLI \$29 RABE ORECCHIETTE

Sauteed Tempeh, and Fresh Broccolini Tossed in Olive Oil, Garlic, Fresh Herbs and Orecchiette

LASAGNA \$27

Hearty Pasta With Layers of Melted Cheeses, Ground Beef, and Rich Tomato Sauce, Garlic Bread

CRAB CAKES \$31

A Combination of Jumbo Lump and Alaskan Snow Crab, Served Over Fire-Roasted Corn

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

CAMP FIRE DINNER