SPRING MENU U Η

STARTERS

BASKET OF FRIES	\$7
BEER BATTERED VEGGIES Mushrooms, Cauliflower, Onion Rings, Garlic Aioli	\$13
FRIED BRUSSEL SPROUTS Bacon Lardons, Parmesan Cheese, Balsamic Reduction	\$17
BUFFALO WINGS Hot Sara Buffalo Sauce, Blue Cheese	\$18
BROILED CRAB CAKE Broiled, Over Fire-Roasted Corn with Old Bay Aioli	\$19

FRESH SALADS

\$11

Spring Mix, Shaved Carrot, Cucumber, Red Onion, Cherry Tomatoes, Honey-Lemon Vinaigrette, Crouton

CAMP FIRE SALAD

CAESAR SALAD

\$15

Crisp Romaine, Caesar Dressing, Croutons, Parmesan

STRAWBERRY BURATTA SALAD \$15

Fresh Strawberries, Dandilion Greens, Spring Mix with Goat Cheese, and Seasonal Vinaigrette.

HANDHELDS

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

CAMPFIRE BURGER

\$27

A Unique Blend of Wagyu Beef, Elk, Wild Boar, And Bison. Smashed-Style, with Lettuce, Tomato, Onion, Cheddar Cheese, Campfire Sauce, Brioche Bun, Fries

\$18 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

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

VEGGIE PANINI

\$15

\$15

Roasted Vegetables Pressed Between Grilled Sourdough with Balsamic Reduction

\$29 ADIRONDACK LOBSTER ROLL

Fresh Lobster Meat Tossed with Mayo, Celery, and Onions on a Hot Buttered Roll

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

CAMP FIRE . . .

LUNCH