

Camp Fire

LUNCH

SOUPS

SEASONAL CHEFS SOUP

Seasonally inspired by the Adirondacks

Made daily

VENISON CHILLI- \$12

Local chilies | Smoked beans

Cornbread crumble | Buttermilk crema

Can be GF

SANDWICHES

Served with our house pickles + seasoned French fries

Sub side salad \$3. Ask about GF bread options \$2 upcharge

SMOKED TROUT BLT - \$28

Sourdough | Black forest bacon | Green leaf | Tomato

Horseradish mayonnaise

VEGETABLE PANINI - \$15

Sourdough | Balsamic onions | Roasted peppers | Artichoke tomato | greens Whipped feta

V can be VG/GF

ADK PRESSED BURGER - \$23

Crispy local burger | NY State Cheddar | Brioche roll

Lettuce | Tomato Pickled onions Special sauce

V/VG option sub beyond burger

PRESSED MARBLE RYE REUBEN - \$18

Pastrami | Sour kraut | Swiss cheese | Russian dressing

PRESSED ITALIAN - \$15

Sourdough Italian bread | Pepper relish | Salami | Capicola

Pepperoni | Provolone

CURRY CRANBERRY CHICKEN SALAD - \$18

Candy almonds | Flour tortilla

APPETIZERS

ADK BOARD

\$25

Cured meat | Cheese | Pickled veggies

Beer Mustard | Crackers

CRISPY MAPLE BRUSSELE SPROUTS \$14

Candied bacon | Vidalia aioli

Can be VG/V/GF

CRISPY CHICKEN WINGS \$15

House maple peach hot sauce | Blue cheese | Veggies

VG/V option sub cauliflower

SALADS

Add Wild Salmon 14, Shrimp 10, Chicken 8

CAMPFIRE SALAD - \$12

Greens | Carrot | Heirloom tomatoes

Pickled onions | Watermelon radish

Croutons | Honey Dijon dressing

V can be VG/GF

CAESAR SALAD - \$15

Grilled or Chopped | Hand cut croutons

Our Dressing | Little fish Parmesan

Heirloom tomatoes

STRAWBERRY & BURRATA SALAD - \$17

Pickled rhubarb | Sunflower seeds

Saratoga Evo Maple balsamic

V/GF can be VG

SWEET TOOTH

VANILLA CREME BRULEE - \$9

Strawberries | Maple Cream

S'MORES IN A GLASS - \$9

Chocolate mousse | Graham crumbles

Smoked Caramel | Burnt Marshmallow fluff

BASQUE CHEESECAKE - \$9

Seasonal Fruit Compote | Maple whipped cream

LEMON CUSTARD - \$9

Blueberries | Shortbread crumbs | whipped cream

CAMPFIRE LAVA CAKE - \$11

Ganache Center | Maple Vanilla Ice Cream

Ask about our seasonal maple vanilla
Ice cream + sorbet selection (GF/V/VG)

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*