

CampFire

SALADS

Add wild salmon \$14, chicken \$8 or shrimp \$10

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 evoo
Maple balsamic
V/GF can be VG*

SOUPS

VENISON CHILLI - 12

*Local chilies | Smoked beans
Cornbread crumble | Buttermilk crema*
Can be GF

SEASONAL CHEFS SOUP

*Seasonally inspired by the Adirondacks
Made daily*

APPETIZERS

ADK BOARD 25

*Cured meat | Cheese | Pickled veggies
Beer Mustard Crackers*

SHRIMP & SWEET CORN HUSH PUPPIES 17

Deep fat fried | Jalapeno ranch | Pickled red onions

V option corn only

CRISPY MAPLE BRUSSE SPROUTS 14

Candied bacon | Vidalia aioli
Can be VG/V/GF

NY CHEDDAR MAC AND CHEESE 15

*Cheese tortellini | Truffle butter
Bread crumbs Hot honey*
V

WOOD FIRE PORK BELLY 15

*Double baked beans | Ginger molasses
Sweet potato "hay"*

CRISPY CHICKEN WINGS 15

*House maple peach hot sauce
Blue cheese | Veggies*
VG/V option sub cauliflower

ENTREES

* Served with choice of red skin mashed potatoes or rosemary roasted small potatoes and seasonal vegetables

DEEP FAT FRIED CHICKEN & WAFFLES 28

Our peach maple hot sauce | Truffle butter | Utica greens
PAIR WITH FRANCOIS BAUR RIESLING

* PAN ROASTED TROUT WITH SMOKED ALMONDS 36

Spicy heirloom tomato compote | Tomato cream
PAIR WITH YEALANDS SAUVIGNON BLANC

* BISON BROWN SUGAR MEATLOAF 28

Big bourbon gravy | Onion rings
PAIR WITH DECOY LIMITED MERLOT

* CHEF'S DAILY BUTCHER CUT 42

Beef | Ranch dust fries | Charred scallion crema
PAIR WITH GREENWING CABERNET SAUVIGNON

* SCALLOP BLT 36

Broiled bacon wrapped scallops | fried green tomato | sweet corn aioli
PAIR WITH SONOMA-CUTRER RUSSIAN RIVER RANCHES CHARDONNARY

* BLACKENED SALMON 34

Pepper jelly | Warm corn pudding | Creole sauce
PAIR WITH LANGUAGE OF YES GRENACHE

ADK GRAIN BOWL 21

Always Vegan | always gluten free | seasonal inspired by our region
PAIR WITH CHATEAU D'AQUERIA TAVEL ROSE
V/VG/GF

* PULLED PORK SHOULDER CAST IRON SKILLET 30

House piped sage sausage | Peach fennel marmalade
PAIR WITH DOMAINE OGEREAU or L'ENJOUÉE RED

ADK PRESSED BURGER 23

*Crispy local beef burger | NY State Cheddar | Brioche roll | Lettuce | Tomato
Pickled onions | Special sauce | Served with fries*
PAIR WITH PENLEY ESTATES FRANCIS CABERNET FRANC
V/VG option sub beyond burger

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

Please advise your server of any dietary restrictions (celiac, nut allergies, etc) 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