

STRAWBERRY BRUSCHETTA Strawberry   pickled onion   basil pesto and burrata on toast	\$14
WHIPPED MAPLE SMOKED TROUT DIP House smoked trout dip   potato chips   local apples our pickles   saltines	\$20
ADK BOARD  Cured meat   Cheese   Pickled veggies beer mustard crackers	\$25
GREAT NORTHERN BEAN "HUMMUS" White beans whipped with meiers local yogurt Saratoga evoo served with seasonal garden veggies of the ADK	\$16
CAMPFIRE CORNBREAD  Cast iron cornbread   warm cranberry bacon jam   pickled jalapeno	\$13
OYSTERS ON THE HALF SHELL Chilled raw oysters with classic mingonette House fermented cocktail sauce	MKT
SALMON BELLY MARTINI  Spicy salmon belly tartare   cucumber   pickled onions watermelon radish   seaweed and saltines	\$24

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"

