



CampFire

WELCOME

Inspired by the Adirondack tradition of gathering around open flames—where families once cooked, dined, and shared stories in the wilderness—Campfire honors a legacy of connection and hospitality. Working with local farmers, foragers, and artisans, our chef-driven Adirondack-to-table menu transforms the season's freshest ingredients into dishes that feel both familiar and elevated. Each meal is a culinary exploration that sparks story, flavor, and togetherness. We create a modern sanctuary where every meal kindles connection.

EAT WELL. DRINK
DEEPLY. SHARE A TASTE
OF THE ADIRONDACKS

-Campfire Team

SOUPS & SALADS

***Add Grilled Chicken \$8, Grilled Salmon \$14, Shrimp \$11 to any salad**

Venison Chili 12

*Local Chilis + Smoked Beans + Cornbread
Crumble + Charred Scallion Crema
-Can be GF*

Seasonal Chefs Soup 11

*Made Daily + Seasonally Inspired by
the Adirondacks*

Campfire Salad 12

*Greens + Carrot + Heirloom Tomatoes +
Cucumbers + Pickled Onions +
Watermelon Radish + Croutons + Honey
Dijon Dressing
-V. Can be VG/GF*

Arugula Caesar 12

*Arugula and Romaine + Hand Cut
Croutons + House Dressing + Little Fish +
Parmesan
-Can be V*

Kale & Shaved Red Cabbage 14

*Bacon Wrapped Dates + Curried Walnuts
+ Blue Cheese + Warm Dijon Dressing
Can be GF*

APPETIZERS

ADK Board 26

*House Smoked Duck Ham, Rabbit
Pate, Sugar House Creamery Moon
Cake Triple Cream, Meier's
Whiteface Cheddar, Beer Mustard*

Bacon Wrapped Scallops 21

*Parsnip + Brown Butter Puree + Cider
Reduction*

NY Cheddar Mac & Cheese 17

*Little Smokies + Dijon Breadcrumbs +
House Peach Maple Hot Sauce
-Can be V*

Crispy Chicken Wings 15

*House Peach Maple Hot Sauce +
Blue Cheese + Vegetables
-V/VG Option Sub Cauliflower*

Crispy Brussels Sprouts 15

*Pumpkin Harissa + Feta + Cranberry
-Can be VG/V/GF*

Campfire Scratch Pasta 23

*Seasonally and regionally inspired
daily pasta dish*

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*

ENTREES

**With choice of Red Mashed Potatoes or Rosemary Roasted Potatoes with Seasonal Vegetables

** Crispy Cornish Hen 33 <i>Pickled Pepper Mole + Apricot Honey</i> Pair with Francois Baur Alsace Riesling	ADK Grain Bowl 27 <i>Always Vegan + Always Seasonally Inspired by the Adirondacks</i> Pair with Chateau d'Aqueria Tavel Rose
** Bison Black Truffle Meatloaf 36 <i>Wild Mushroom Gravy + Onion Rings</i> Pair with Decoy Alexander Valley Merlot	** House Currywurst 33 <i>Vanilla Bean Barbecued Pork Belly + Cider Braised Cabbage + Charred Apples</i> Pair with Domaine Serol Gamay
** Curried Lamb Shank 37 <i>Cauliflower Cream + Beet Root Chutney</i> GF Pair with Language of Yes Grenache	** Sage-Seared Whole Trout 35 <i>Hazelnut Romesco + Celery Root Cream Sauce</i> Pair with Famiglia Rivetti Langhes Arneis
ADK Pressed Burger 25 <i>Pressed Beef Burger + NY State Cheddar + Brioche Roll + Lettuce + Tomato + Pickled Onions + Special Sauce + Fries</i> <i>GF option sub GF Bun for \$2</i> <i>-V option sub Beyond Burger for \$4</i> Pair with Chianti La Boncia	** Chefs Daily Cut MKT <i>Foie Gras Butter + House A-2 Sauce</i> <i>Can be GF</i> Pair with Greenwing Cabernet Sauvignon ** Cedar Roasted Salmon 34 <i>Pomegranate Relish + Sweet Potato Tahini</i> GF/DF Pair with Sonoma-Cutrer Russian River Ranches Chardonnay



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HOTEL SARANAC

SARANAC LAKE, NEW YORK