



Campfire

W E L C O M E

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

S O U P S & S A L A D S

****Add Chicken \$8, 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	MKT
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 and Romaine Salad	12
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 -V. Can be VG/GF	

A P P E T I Z E R S

ADK Board	25	Crispy Chicken Wings	15
House Smoked Duck Ham, Rabbit Pate, Sugar House Creamery Moon Cake Triple Cream, Meier’s Whiteface Cheddar, Beer Mustard		House Peach Maple Hot Sauce + Blue Cheese + Vegetables -V/VG Option Sub Cauliflower	
Bacon Wrapped Scallops	21	Fried Brussels Sprouts	15
Parsnip + Brown Butter Puree + Cider Reduction		Pumpkin Harissa + Feta + Cranberry -Can be VG/V/GF	
NY Cheddar Mac & Cheese	17	Campfire Scratch Pasta	23
Little Smokies + Dijon Breadcrumbs + House Peach Maple Hot Sauce -Can be V		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 Smashed Potatoes or Rosemary Roasted Potatoes with Seasonal Vegetables

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

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HOTEL SARANAC

SARANAC LAKE, NEW YORK

HOUSE-MADE DESSERTS

Vanilla Crème Brûlée	9
<i>Seasonal Fruit Compote + Maple Cream</i>	
S'mores in a Glass	10
<i>Chocolate Mousse + Graham Crumble + Smoked Caramel Toasted Marshmallow Fluff</i>	
Basque Cheesecake	9
<i>Seasonal Fruit Compote + Maple Cream</i>	
Spicy Chocolate Lava Cake	11
<i>Spiced Chocolate + Ganache Center + Smoked Caramel Maple Vanilla Ice Cream</i>	
Butterscotch Pudding	9
<i>Toasted Pumpkin Seed + Mission Fig Brown Butter Whisky Cream</i>	
House Ice Cream or Sorbet	9
<i>Seasonally Inspired Flavors</i>	

DESSERT COCKTAILS

Espresso Martini	15
<i>Chopin Vodka, Espresso, Coffee Liqueur, Vanilla</i>	
<i>Sub Grey Goose + 3</i>	
<i>Add Five Farms Irish Cream + 3</i>	
Baker's Dozen	14
<i>Hogsworth no. 9, Creme de Banana, Frangelico, L'Orgeat, Oat Milk, Black Walnut Bitters</i>	
<i>Banana bread in a glass</i>	
<i>Add Espresso + 2</i>	

DIGESTIFS

Amaro Nonino	11
Fernet-Branca	9
Grappa - Poli Distillery	10
Tawny Port - Dow's 10-Yr	8
Sambuca Romana	8

HOT COCOA FLIGHT

House Cocoa Blend with Maple Whipped Cream
- Includes all four -

Classic ADK - NY Maple Syrup + Vanilla
Cabin Cocoa - Chicory + Honey
Fire Tower - Cayenne + Cinnamon + Nutmeg
Trailside - Peppermint OR Espresso + Chocolate Shavings

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