



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 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*

APPETIZERS

ADK Board 25

*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*

Fried 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 Smashed Potatoes or Rosemary Roasted Potatoes with Seasonal Vegetables**

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

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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 15

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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