



# 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 Chicken \$8, or Salmon \$14 to any salad

<b>Venison Chili</b>	13
<i>Local Chilis + Smoked Beans + Cornbread Crumble + Charred Scallion Crema -Can be GF</i>	
<b>Seasonal Chefs Soup</b>	11
<i>Made Daily + Seasonally Inspired by the Adirondacks</i>	
<b>Campfire Salad</b>	12
<i>Greens + Carrot + Heirloom Tomatoes Cucumbers + Pickled Onions Watermelon Radish + Croutons White Balsamic-Violet Vinaigrette -V. Can be VG/GF</i>	
<b>Arugula and Romaine Caesar</b>	12
<i>Hand Cut Croutons + House Smoked Garlic Dressing + Little Fish + Pecorino Radish + Green Tomato Pickles - Can be V</i>	
<b>Stone Fruit Burrata Salad</b>	13
<i>Bitter Greens + House Ham + Creamy Saffron Dressing + Smoked Almond Brittle - GF</i>	

## APPETIZERS

<b>ADK Board</b>	26	<b>Creamy Mac &amp; Cheese</b>	17
<i>House Smoked Duck Ham + Pork Pate Sugar House Creamery's Moon Cake Triple Cream + Grilled Halloumi + Crackers + Hardtack + Beer Mustard - Can be GF</i>		<i>Morel Mushroom Duxelles + Goat Cheese Bechamel + Tarragon Breadcrumb Chicken Skin Cracklings -Can be V</i>	
<b>Local Flora Crudite</b>	21	<b>Chicken Wings</b>	15
<i>Hazelnut Labneh + All the Vegetables Seed Crackers + White Bean Fattoush - VG</i>		<i>House Peach Maple Hot Sauce + Blue Cheese +Vegetables -V/VG Option Sub Cauliflower</i>	
<b>Pancetta-Wrapped Scallops</b>	21	<b>Fried Ricotta-Stuffed Squash Blossom</b>	17
<i>Corn &amp; Fennel Chowder + Calabrian Chili Oil</i>		<i>Nduja + Pine Nut + Pecorino Fermented Honey - Can be V</i>	

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

- |  |   |
|--|---|
| <p>** Vadouvan Chicken Schnitzel 35<br/> <i>Foraged Mushrooms + Sunchoke<br/>           Cream + Sourdough Spaetzle<br/>           Fermented Cabbage</i><br/> <b>Pair with Francois Baur Herrenweng Reisling,<br/>           Alsace, France</b></p>                       | <p>ADK Grain Bowl 31<br/> <i>Always Vegan + Always Seasonally<br/>           Inspired by the Adirondacks<br/>           VG</i><br/> <b>Pair with Sonoma-Cutrer Russian River<br/>           Ranches Chardonnay, California</b></p>  |
| <p>** Truffle Bison Meatloaf 37<br/> <i>Wild Mushroom Gravy + Onion<br/>           Rings</i><br/> <b>Pair with Domaine Serol Gamay<br/>           Loire Valley, France</b></p>   | <p>** Chefs Daily Cut MKT<br/> <i>Foie Gras Butter + House A-2 Sauce<br/>           - GF / Can be DF</i><br/> <b>Pair with Greenwing Cabernet Sauvignon<br/>           Columbia Valley, WA</b></p>  |
| <p>** Seared Faroe Island Salmon 37<br/> <i>Spring Pea Pistou + White<br/>           Asparagus &amp; Radish Salad<br/>           Cracked Hazelnuts<br/>           - GF</i><br/> <b>Pair with Yealands Sauvignon Blanc,<br/>           Marlborough, New Zealand</b></p>   | <p>Duroc Double-Bone Pork Chop 47<br/> <i>Cherry Chutney + Cheesy Baked<br/>           Hominy Casserole<br/>           - GF</i><br/> <b>Pair with Language of YES Grenache, California</b></p>  |
| <p>** Steelhead Trout MKT<br/> <i>Fava Bean &amp; Corn Succotash + Hot<br/>           Smoked Mussel Vichyssoise<br/>           Green Tomato Chow Chow<br/>           - GF</i><br/> <b>Pair with Pine Ridge Chenin Blanc-Viognier<br/>           Napa, California</b></p> | <p>ADK Pressed Burger 28<br/> <i>Crispy Local Beef Burger + NY State<br/>           Cheddar + Brioche Roll + Lettuce +<br/>           Tomato + Pickled<br/>           Onions + Special Sauce +Fries<br/>           - GF Bun + \$2<br/>           - Add Black Forest Bacon + \$4<br/>           - Beyond Burger + \$4</i><br/> <b>Pair with Hot Sara New England IPA<br/>           Or Bread &amp; Butter Pinot Noir, California</b></p> |



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HOTEL SARANAC

SARANAC LAKE, NEW YORK

## HOUSE - MADE DESSERTS

Lavender Crème Brûlée	11
<i>Apricot Confit + Au Poivre Whipped Cream</i>	
S'mores in a Glass	11
<i>Chocolate Mousse + Graham Crumble + Smoked Caramel Toasted Marshmallow Fluff</i>	
Basque Cheesecake	11
<i>Strawberry Rhubarb Compote + Crystallized Ginger</i> - GF	
Spicy Chocolate Lava Cake	11
<i>Spiced Chocolate + Ganache Center + Smoked Caramel Maple Vanilla Ice Cream</i>	
Blueberry Lemon Curd Trifle	10
<i>Rosemary Shortbread + Saratoga Extra Virgin Olive Oil + Sweet Milk Foam</i>	
House Ice Cream or Sorbet	10
<i>Seasonally Inspired Flavors</i> - GF	

## DESSERT COCKTAILS

Espresso Martini	15
<i>House Vodka, Fresh Espresso Coffee Liqueur, Vanilla</i> Sub Grey Goose + 3 Add Five Farms Irish Cream + 3	
Carajillo	13
<i>Licor 43, Fresh Espresso</i>	
Impulsive Decision	16
<i>Cognac, Rye, Amaro Nonino, Sour Cherry &amp; Cacao-Infused Luxardo</i>	

## DIGESTIFS

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



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