



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 13

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

Seasonal Chef's 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*

Stone Fruit Burrata Salad 13

*Bitter Greens + House Ham + Creamy
Saffron Dressing + Smoked Almond
Brittle - GF*

APPETIZERS

ADK Board 25

*House Smoked Duck Ham + Pork Pate
Sugar House Creamery's Moon Cake
Triple Cream + Grilled Halloumi +
Crackers + Hardtack + Beer Mustard
- Can be GF*

Pancetta-Wrapped Scallops 21

*Corn & Fennel Chowder + Calabrian
Chili Oil*

Creamy Mac & Cheese 17

*Morel Mushroom Duxelles + Goat
Cheese Bechamel + Tarragon
Breadcrumb Chicken Skin Cracklings
-Can be V*

Chicken Wings 15

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

Fried Ricotta-Stuffed
Squash Blossom 17

*'Nduja + Pine Nut + Pecorino
Fermented Honey
- Can be V*

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 Mashed Potatoes or Rosemary Roasted Potatoes with Seasonal Vegetables

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

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HOTEL SARANAC

SARANAC LAKE, NEW YORK