Camp Fire

AT HOTEL SARANAC

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 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 familiar, yet elevated. Each meal is a culinary exploration that sparks story, flavor, and togetherness. Here, we create a modern sanctuary where every gathering kindles connection.

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

-Campfire Team

SOUPS

Venison Chili 14
Smoked Beans, Stewed Tomato, NY Cheddar, Sour Cream (GF)

Smoked Butternut Squash Bisque 12
Bourbon Maple, Toasted Pepitas (V)

Caramelized Onion Soup Gratinée 9
Beef Bone Broth, Herb Focaccia Crouton (GF Available)

SALADS

Add Grilled Chicken $8, Salmon $12 or Steak $14

Campfire Salad 12
Green & Red Leaf, Baby Heirloom Tomato, Cucumber, Carrot, Pickled Red Onion, Lemon Vinaigrette (V/GF/DF)

Seasonal Salad 14
Green & Red Leaf, NY Honeycrisp Apple, Roasted Golden Beet, Spiced Pecans, Goat Cheese, Maple Balsamic (V/GF/DF)

APPETIZERS

Crispy Cheese Curds 14
Ranch Spice, Hot Pepper Jelly (V)

Charred Brussels Sprouts 14
Maple Dijon, Toasted Hazelnut, Pecorino (V/VG/GF)

Grilled Bread & Fondue 15
Mozzarella, Goat Cheese, Pecorino, Spinach, Herb Focaccia (V)

Forager's Flatbread 17
Wild Mushroom, Garlic & Herb Ricotta, Smoked Gouda, Gruyère (V)

Smoked Chicken Wings 17
Choice of Maple BBQ or Sweet Heat. Served with House Ranch or Blue Cheese

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 seperate 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*

ENTRÉES

Ribeye 45
Espresso Ancho Rub, Camp Butter
Served with Roasted Fingerling Potatoes (GF)

Pair with Greenwing Cabernet Sauvignon, Columbia Valley, WA

Brick Chicken 33
House Chimichurri. Served with Garlic & Rosemary Mashed Potatoes (GF)

Pair with Yealands Sauvignon Blanc, Marlborough, New Zealand

Cedar Plank Maple Bourbon Salmon 40
Toasted Pepitas. Served with Ancient Grains, Butternut Squash & Cranberry (DF)

Pair with Ant Moore Sauvignon Blanc, Marlborough, New Zealand

Bone-In Pork Chop 35
Mustard & Panko Crust, Wild Mushroom Ragout. Served with Sweet Potato Hash

Pair with François Baur Herrenweg Riesling, Alsace, France

ADK Meatloaf 33
Smoked Gouda, Caramelized Onion, Mushroom Onion Gravy.
Served with Garlic & Rosemary Mashed Potatoes

Pair with Domaine Sérol Gamay, Loire Valley, France

Ricotta & Truffle Gnocchi 34
Wild Mushroom Ragout, Sweet Peas, Pecorino (V)

Pair with Sonoma-Cutrer Russian River Ranches Chardonnay, California

Campfire Burger 25
NY Cheddar, Bacon Onion Jam, House Pickle, Brioche
Served with Salt & Vinegar Fries

Pair with Hot Sara New England IPA or Language of Yes Grenache, California

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SARANAC LAKE, NEW YORK