



APPETIZERS

- BREAD & SPREADS** \$7
artisan bread, sweet cream butter,
rosemary blackberry butter

- MOUNTAIN & MEADOW** \$23
a selection of artisan salumis and cheeses,
house accompaniments, crackers

- PEKING DUCK POUTINE** \$18
duck confit, house cut frites, cheddar cheese curds,
hoisin, sunny side up egg, duck bone gravy

- JUMBO LUMP CRAB CAKE** \$18
sweet corn tartar, arugula salad

- CAJUN GARLIC SHRIMP & GRITS** \$15
bacon, buttermilk stone ground grits,
citrus garlic butter

- CRISPY BRUSSEL SPROUTS (GF)** \$14
bourbon, bacon, parmesan

SOUPS & SALADS

- FRENCH ONION GRATINEE** \$10
alpine lace swiss cheese, aged provolone,
buttered brioche, sherry bone broth

- SOUP DU JOUR** \$10
chef's daily preparation

- HOUSE SALAD (V)** \$11
tomato, cucumber, heirloom carrot,
radish, croutons, citrus vinaigrette

- CAESAR SALAD** \$12
romaine hearts, croutons,
parmigiano-reggiano, house caesar dressing

- BLT SALAD** \$13
iceberg lettuce, bacon, tomato,
danish bleu cheese dressing

ENTRÉES

- SIMPLY GRILLED FISH** MP
served with lemon squeeze,
adirondack seasonal vegetable
choice of: smashed potato or five grain rice pilaf

- CHICKEN FRANCAISE** \$26
roasted garlic smashed potato, lemon,
capers, white wine butter, adirondack seasonal vegetable

- FAROE ISLAND SALMON** \$29
toasted garlic spinach, five grain rice pilaf,
smoked tomato nage, adirondack seasonal vegetable

- GREEN PEA RAVIOLI** \$30
prosciutto, spinach pea broth, lemon brown butter,
parmigiano-reggiano

- CHICKEN POT PIE** \$23
confit of chicken, root vegetables,
truffle essence, puff pastry, adirondack seasonal vegetable

- SHRIMP SCAMPI PRIMAVERA** \$30
linguini, squash, broccoli, charred tomato,
white wine, lemon garlic butter

- MUSHROOM TRUFFLE TAGLIATELLE** \$30
seasonal mushrooms, english peas, (V)
parmesan cream, truffle butter

BUTCHER BLOCK CUTS

- 8oz FILET MIGNON MP
- 12oz NEW YORK STRIP MP
- 14oz CENTER CUT RIB-EYE MP
- HONEY BALSAMIC LAMB CHOPS MP

A LA CARTE SIDES

- DUCK FAT HOUSE FRITES malt vinegar aioli \$9
- BAKED MAC 'N' FIVE CHEESE \$9
- CREAMED SPINACH WITH ASIAGO CHEESE \$8
- SMASHED POTATO \$8
- DAILY VEGETABLE SELECTION (V) \$8
- GARLIC BUTTER MUSHROOMS \$8

(GF) gluten free | (V) vegetarian | (MP) market price
please see your server with any allergies or food aversions
and for today's market price