



## APPETIZERS

### BREAD & SPREADS

artisan bread, honeycomb butter,  
rosemary blackberry butter

\$7

### THE MEADOW (V)

burrata, beefsteak tomato, garden cucumber,  
extra virgin olive oil, tondo balsamic

\$16

### BUFFALO CHICKEN WINGS

house buffalo sauce, celery, bleu cheese

\$16

### SEYMOUR'S POUTINE

short rib, house cut fries,  
cheddar cheese curds, beef bone gravy

\$17

### BAVARIAN PRETZEL (V)

ale cheese sauce, whole grain mustard

\$11

### ONION RINGS (V)

horseradish dipping sauce

\$11

### JUMBO LUMP CRAB CAKE

charred corn, tomato relish, microgreen salad

\$19

### CAJUN GARLIC SHRIMP & GRITS \$15

bacon, buttermilk stone ground grits,  
citrus garlic butter

### CRISPY BRUSSEL SPROUTS (GF) \$14

bourbon, bacon, parmesan

## SOUPS

### SOUP DU JOUR \$10

### FRENCH ONION GRATINEE \$10

alpine lace swiss cheese, aged provolone,  
buttered brioche, sherry bone broth

## SALADS

### HOUSE SALAD (V) \$11

tomato, cucumber, heirloom carrot,  
radish, croutons, citrus vinaigrette

### CAESAR SALAD \$12

romaine hearts, croutons,  
parmigiano-reggiano, house caesar dressing

### SALAD ENHANCEMENT

grilled chicken \$6  
seared salmon \$8  
grilled shrimp \$11

## BURGERS & SANDWICHES

### ALL SERVED WITH FRENCH FRIES & PICKLE

**add:** sweet potato fries \$2  
onion rings \$2  
house fries \$3

### TAP ROOM BURGER \$13

lettuce, tomato, onion, toasted brioche

**add:** cheese: american, swiss, cheddar, provolone \$1  
bacon \$2 sautéed mushrooms \$1  
fried egg \$2 caramelized onion \$1

### REUBEN \$14

house corned beef, sauerkraut, swiss,  
russian dressing, griddled rye

### CRISPY CHICKEN SANDWICH \$15

buttermilk fried chicken, lettuce,  
tomato, special sauce,  
bread & butter pickle chips, toasted brioche



## PASTAS

### SHRIMP SCAMPI PRIMAVERA \$30

linguini, squash, broccoli,  
charred tomato,  
white wine, lemon garlic butter

### MUSHROOM TRUFFLE (V) \$30

#### TAGLIATELLE

seasonal mushrooms, english peas,  
parmesan cream, truffle butter

### TAGLIATELLE BOLOGNESE \$25

slow cooked meat ragu,  
parmigiano-reggiano

## ENTRÉES

### SIMPLY GRILLED FISH MP

served with lemon squeeze,  
adirondack seasonal vegetable  
choice of: smashed potato or basmati rice pilaf

### CHICKEN FRANCAISE \$26

roasted garlic smashed potato, lemon, capers,  
white wine butter, adirondack seasonal vegetable

### FAROE ISLAND SALMON \$29

basmati rice pilaf, smoked tomato nage,  
adirondack seasonal vegetable

### BOURBON BRAISED SHORT RIB \$29

truffle smash potato, mushroom ragu,  
adirondack seasonal vegetable

## BUTCHER BLOCK CUTS

8oz FILET MIGNON MP

12oz NEW YORK STRIP MP

14oz CENTER CUT RIB-EYE MP

## A LA CARTE SIDES

DUCK FAT HOUSE FRITES malt vinegar aioli \$9

BAKED MAC 'N' FIVE CHEESE \$9

ROASTED CAULIFLOWER CARBONARA \$9

SMASHED POTATO \$8

DAILY VEGETABLE SELECTION \$8

GARLIC BUTTER MUSHROOMS \$9

(GF) gluten free | (V) vegetarian | (MP) market price

please see your server with any allergies or food aversions and for today's market price