



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 frites,
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 \$16

bacon, buttermilk stone ground grits,
citrus garlic butter

CRISPY BRUSSEL SPROUTS (GF) \$14

bourbon, bacon, parmesan

SOUPS

SOUP DU JOUR \$8

FRENCH ONION GRATINEE \$8

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

SALADS

HOUSE SALAD (V) \$12

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 frites	\$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

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

\$30

MUSHROOM TRUFFLE (V) TAGLIATELLE

seasonal mushrooms, english peas,
parmesan cream, truffle butter

\$30

TAGLIATELLE BOLOGNESE

slow cooked meat ragu,
parmigiano-reggiano

\$26

ENTRÉES

SIMPLY GRILLED FISH

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

MP

CHICKEN FRANCAISE

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

\$26

FAROE ISLAND SALMON

basmati rice pilaf, smoked tomato nage,
adirondack seasonal vegetable

\$29

BOURBON BRAISED SHORT RIB

truffle smash potato, mushroom ragu,
adirondack seasonal vegetable

\$29

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