



## BEGINNINGS

### HEARTHSTONE CIABATTA BREAD

honeycomb sweet butter,  
casa pareja extra virgin olive oil, fresh herbs

\$7

**BAVARIAN PRETZEL** (V) \$12  
harpoon adirondack cheddar sauce

### THE MEADOW

warm maple brook farm burrata,  
heirloom cherry tomato confit, grilled crostini

\$16

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

### DUCK FAT CONFIT CHICKEN WINGS

house buffalo bourbon hot sauce  
-or- signature parmesan garlic  
celery, bleu cheese

\$16

**CAJUN SHRIMP** \$16  
buttermilk cheddar stone grits, bacon lardons,  
whiskey fennel sausage, garlic herb butter

**SEYMOUR'S MEATBALLS** \$15  
house pomodoro sauce, fresh basil,  
garlic toast, parmesan

## SOUPS

**SOUP DU JOUR** \$8  
chef's daily preparation

**FRENCH ONION GRATINEE** \$8  
alpine lace swiss cheese,  
aged provolone, buttered brioche croutons,  
sherry bone broth

## GREENS

**HOUSE SALAD** (V) \$12  
romaine, mixed greens, cherry tomato,  
shaved carrots, radish, croutons, house ranch dressing

**CAESAR SALAD** \$12  
torn romaine hearts, herb croutons,  
parmigiano-reggiano, creamy caesar dressing

**WINTER HARVEST SALAD** (V) \$14  
tangled greens, roasted butternut, spiced pecans,  
bleu cheese crumbles, dried cranberries,  
granny smith apple, new york maple balsamic

### SALAD ENHANCEMENT

grilled chicken \$6    seared salmon \$9    blackened shrimp \$9

(GF) gluten free | (V) vegetarian | (MP) market price  
Additional gluten free and vegan  
substitutions may be available.

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

# HANDHELDS

ALL SERVED WITH FRENCH FRIES & PICKLE CHIPS

add: sweet potato fries \$2    onion rings \$2

## TAP ROOM BURGER

\$14

(8oz) signature grind angus beef, shaved lettuce, beefsteak tomato, spanish onion, toasted roll

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

## REUBEN

\$14

slow roasted corn beef, sauerkraut, alpine swiss, russian dressing, griddled swirl rye

## FRIED CHICKEN SANDWICH

\$15

buttermilk fried chicken, shaved lettuce, beefsteak tomato, special sauce, bread & butter pickle chips, toasted roll

## ADIRONDACK CLUB

\$16

north country shaved turkey & ham, cheddar cheese, shredded lettuce, beefsteak tomato, applewood smoked bacon, mayonnaise, toasted sourdough bread

# HEARTHSTONE PIZZA

## ROASTED GARLIC FROMAGE

parmesan, mozzarella, burrata

9 inch    12 inch

\$11    \$14

## THE MOUNTAIN

meatballs, applewood bacon, north country ham

\$12    \$15

## THE MEADOW

heirloom tomato, fresh basil, balsamic

\$11    \$14

# MAINS

## MUSHROOM RIGATONI (V)

\$24

roasted butternut, confit cherry tomato, baby spinach, truffle parmesan cream

add: grilled chicken \$6    blackened shrimp \$9

## ADIRONDACK MEATLOAF

\$25

signature grind of angus beef, veal & pork, parsnip smashed potato, roasted root vegetables, chianti demi-glace

## MEATBALL TAGLIATELLE

\$25

house pomodoro, fresh basil, mozzarella, parmesan, garlic toast

## BOURBON BRAISED SHORT RIB

\$28

buttermilk smashed potato, grilled asparagus, mushroom ragout

## CHICKEN CORDON BLEU

\$26

adirondack smashed potato, north country ham, alpine swiss, roasted carrots, mornay sauce

## ANGUS BEEF TENDERLOIN (GF)

\$32

au gratin potato, lemon hollandaise asparagus

## HOUSE SMOKED TURKEY BREAST \$24

adirondack cheddar grits, cream corn, sausage cornbread stuffing, marsala pan jus

## SIMPLY GRILLED FISH (GF)

MP

fresh lemon squeeze  
toasted garlic spinach, tomato confit  
choice of: smashed potato or saffron rice pilaf

## BLACK FOREST NORTH COUNTRY HAM

\$24

cheddar au gratin potato, maple glazed carrots

## A LA PLANCHA FAROE ISLAND SALMON (GF)

\$30

root vegetable hash, saffron jasmine rice, smoked tomato nage