



## BEGINNINGS

### HEARTHSTONE CIABATTA BREAD

\$8

honeycomb sweet butter, fine herbs,  
extra virgin olive oil, roasted garlic

### SEYMOUR'S FONDUTA

\$14

sharp provolone, fontina,  
shaved meatball, house tomato sauce,  
fried basil, roasted garlic bruschetta

### BAVARIAN PRETZEL (V)

\$12

ale cheddar sauce

### CRISPY BRUSSEL SPROUTS

\$14

maple bourbon glaze,  
applewood bacon, parmesan snow

### BRINED CHICKEN WINGS (GF)

\$16

house buffalo -or- garlic parmesan  
celery, bleu cheese

### SMASHED POTATO POUTINE

\$14

crispy pork, brown gravy, cheddar cheese curd

## SOUPS

### SOUP DU JOUR

\$8

chef's daily preparation

### FRENCH ONION GRATINEE

\$8

mozzarella, provolone, sherry bone broth  
buttered brioche croutons

## GREENS

### HOUSE SALAD (V)

\$12

romaine, baby greens, beefsteak tomato,  
shaved carrots, radish, cucumbers, croutons,  
citrus vinaigrette

### CAESAR SALAD

\$12

torn romaine hearts, garlic herb croutons,  
parmigiano-reggiano, house caesar dressing

### SPRING BLT CHOP SALAD

\$14

romaine hearts, baby greens, applewood bacon,  
charred corn, sweet peas, caramelized onion,  
beefsteak tomato, hard boiled egg,  
slivered tortillas, avocado ranch dressing

### SALAD ENHANCEMENTS

grilled chicken \$6  
(6oz) seared salmon (\*) \$12  
blackened shrimp \$9

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

(\*) consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of  
foodborne illness.

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 (\*) \$15

signature grind angus beef, shredded lettuce, beefsteak tomato, spanish onion, brioche roll

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

### ADIRONDACK CLUB \$16

roasted turkey, shredded lettuce, cheddar cheese, beefsteak tomato, applewood bacon, mayo, toasted sourdough

### REUBEN \$16

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

### CRISPY CHICKEN SANDWICH \$15

buttermilk fried chicken, shredded lettuce, bread and butter pickles, special sauce, toasted brioche

## HAND STRETCHED GRILLED FLATBREADS

QUATTRO FROMAGE mozzarella, parmesan, fontina, provolone, tomato sauce (V) \$14

THE MOUNTAIN fennel sausage, applewood bacon, ham, tomato sauce \$16

## MAINS

### BLACK TRUFFLE RISOTTO (V) \$30

seasonal mushrooms, sweet peas, tomato, baby spinach, parmigiano-reggiano snow, grilled cauliflower steak

### STUFFED CHICKEN MARSALA \$26

cremini mushroom, confit tomato, toasted garlic spinach, provolone, caramelized onion smash potato, marsala gravy

### TORTIGLIONI BOLOGNESE \$26

beef, veal, and sausage fennel ragu, crema di pomodoro, roasted garlic bruschetta

### BEEF BOURGUIGNON \$33

tenderloin tips, pearl onions, mushrooms, carrots, chianti pan sauce, pappardelle pasta

### ALL AMERICAN TURKEY POT PIE \$26

12-hour confit of turkey, aromatic vegetables, pastry crust

### CAST IRON NY STRIP \$38

black garlic mushroom risotto, crispy parmesan brussels, green pepper au poivre sauce

### CHICKEN SCARPARIELLO (GF) \$26

fennel sausage, sweet finger peppers, pearl onions, aged sherry vinegar, oven roasted potatoes, madeira pan sauce

### GRILLED CATCH OF THE DAY (\*) MP

fresh lemon squeeze, toasted garlic spinach  
choice of: smash potato or toasted rice pilaf

### SHRIMP SCAMPI ALLA PRIMAVERA \$30

tagliatelle, squash, tomatoes, garden peas, white wine, lemon garlic butter

### HONEY MISO LACQUERED SALMON (\*) \$32

black forbidden vegetable fried rice, sweet pea purée, bean sprouts