



BEGINNINGS

CHICKEN WINGS	\$16
house buffalo -or- garlic parmesan, celery, bleu cheese	
BAVARIAN PRETZEL	\$12
ale cheese sauce (V)	
CRISPY BRUSSELS SPROUTS	\$14
maple, bourbon, bacon, parmesan (GF)	
LOADED CHEESEBURGER DIP	\$14
served with potato skin scoops, topped with tobacco onion, shredded lettuce, diced pickle, tomato	
STEAMED P.E.I. MUSSELS	\$15
white wine garlic lemon butter, warm crusty bread	
BURRATA & BEETS	\$14
roasted seasonal beets, heirloom tomato, blood orange, pistachio vinaigrette (V)	
MAC & FIVE CHEESE	\$15
radiatore pasta, gruyere, aged cheddar, smoked gouda, parmesan, fontina (V)	

SOUPS

SOUP DU JOUR	\$8
FRENCH ONION SOUP	\$8
toasted croute, gruyere cheese	
NEW ENGLAND CLAM CHOWDER	\$10
common crackers	
<i>add a toasted bread boule</i> \$5	

SALADS

HOUSE SALAD	\$12
mixed greens, carrot, radish, cherry tomato, cucumber, sherry vinaigrette -or- gorgonzola bleu cheese dressing (V)(GF)	
CAESAR SALAD	\$12
romaine hearts, herb croutons, parmigiano-reggiano, house caesar dressing	
HARVEST SALAD	\$13
mixed lettuce, granny smith apple, dried cranberries, candied pecans, bleu cheese, maple balsamic dressing (V)(GF)	

SALAD ENHANCEMENTS

grilled chicken breast	\$6
(4oz) seared salmon*	\$11
(6oz) new york strip steak*	\$13
(4) sautéed jumbo white shrimp	\$11

FLATBREADS

MARGHERITA	red sauce, fresh mozzarella, basil (V)	\$15
FOUR CHEESE	garlic white sauce, fresh mozzarella, parmesan, fontina, gruyere, roasted mushroom, white truffle oil (V)	\$16
MEATBALL & HOT PEPPER	red sauce, mozzarella, ricotta, jalapeño, red onion	\$17

HANDHELDS

all served with french fries and pickle

sweet potato fries \$2
onion rings \$3

TGC BURGER* \$15

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

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

CRANBERRY CHICKEN SALAD \$15

roasted chicken breast, dried cranberry,
celery, tarragon mayonnaise,
toasted wheatberry bread

REUBEN \$16

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

CRISPY CHICKEN SANDWICH \$16

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

ADIRONDACK CLUB \$16

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

FRENCH DIP \$17

shaved beef tenderloin, provolone,
caramelized onion, mushrooms,
toasted soft roll, au jus dipping broth

MAINS

pastas are fresh, artisanal and cooked to order

gluten free pasta \$1.50

MIXED MUSHROOM FETTUCCHINE \$27

english peas, dried tomato, porcini truffle
crema, parmigiano-reggiano (V)

MEATBALL PAPPARDELLE \$27

handcrafted meatballs, pomodoro,
parmigiano-reggiano

BLACKENED SHRIMP LINGUINI \$33

wild white shrimp, creamy pesto,
grilled asparagus, preserved tomato

CHICKEN PARMESAN \$26

pan fried cutlet, fontina, mozzarella,
linguini pomodoro

ROAST TURKEY DINNER \$23

mashed potato, bread stuffing,
roasted garlic thyme pan gravy,
bourbon cranberry relish

THE BUTCHER BLOCK

(12OZ) BLACK ANGUS NY STRIP* \$42
(14OZ) RESERVE BONELESS RIBEYE* \$42
(14OZ) PRIME PORK CHOP* \$32
CATCH OF THE DAY* MP

INCLUDES TWO SIDES:

mashed potato potato au gratin
mac & five cheese bacon brussels sprouts
grilled asparagus jalapeño creamy corn
creamed spinach

(GF) gluten free | (V) vegetarian

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

Please see your server with any allergies or food aversions.

Additional gluten free and vegan substitutions may be available.