

appetizers

chicken wings · 16

(10) mild-medium-hot house brined, buffalo sauce, celery sticks, chunky bleu cheese dressing (GF)

spinach artichoke dip · 15

fire roasted peppers, onions, mozzarella, fontina, gruyere, toasted croutes, tortilla chips (V)

sea salted warm soft pretzel · 13

smoked gouda IPA beer cheese dip, whole grain mustard

cuban sliders · 13

mojo roasted pulled pork, black forest ham, swiss, house dill pickles, garlic mustard aioli, sweet yeast rolls

mozzarella sticks · 12

marinara sauce (V)

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

soups and salads

soup du jour · 10

chef's daily preparation

french onion soup · 11

toasted croute, gruyere cheese

the fairway · 12

mixed greens, heirloom carrots, radish, cherry tomato, persian cucumber, sherry vinaigrette -or- gorgonzola bleu cheese dressing (V)(GF)

caesar · 12

romaine hearts, herb croutons, parmigiana-reggiano, house caesar dressing

the harvest · 13

mixed lettuce, granny smith apple, dried cranberries, candied pecans, bleu cheese, maple balsamic dressing (V)(GF)

salad enhancements

grilled chicken breast
(6oz) new york strip*
(4oz) grilled salmon*
11
(4) grilled jumbo shrimp

handhelds

all served with house chips & pickle	S
sub: side salad -or- caprese tortellini salad	d • 3

tap room burger · 14

½ lb butchers blend* lettuce, tomato, onion, toasted potato roll

add:	american, swiss, cheddar, provolone	1
	sautéed mushrooms	1
	caramelized onion	1
	beeler bacon	2

reuben · 16

house braised corned beef, sauerkraut, alpine lace swiss, russian dressing, griddled rye

grilled chicken naan wrap · 16

lemon garlic hummus, lettuce, sundried tomato, cucumber, crumbled goat cheese, pimento chimichurri

tap room pizza

14" hand-stretched crust · 14 with your choice of toppings · 1.50 each

pepperoni meatball sausage onions peppers mushrooms olives

> (GF) gluten free | (V) vegetarian please see your server with any allergies or food aversions

french dip · 17

shaved beef tenderloin, horseradish spread, provolone, caramelized onion, mushroom, toasted soft roll, aus jus dipping sauce

adirondack club · 16

smokehouse turkey, beeler bacon, black forest ham, aged cheddar, lettuce, tomato, herb aioli, toasted sourdough bread

tuscan meatball · 16

hand rolled house meatball, pomodoro, mozzarella, fontina, pesto, toasted ciabatta

cranberry chicken salad · 15

roasted chicken breast, dried cranberry, celery, lettuce, tomato, tarragon mayo, toasted wheat bread

desserts

crème brûlée · 10

chef's daily selection

ny style cheesecake · 11

graham cracker crust, grand marnier strawberry sauce (GF)

warm brownie sundae · 11

vanilla bean gelato, whipped cream, hot fudge, peanut butter caramel sauce

gelato · 10

selection of seasonal gelatos