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## CAMPFIRE



## DESSERTS

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### S'MORES BOARD FOR TWO - 18

Marshmallows, Graham Crackers, Milk Chocolate Bars, Fresh Baked Cookies, Nutella, Build & Roast Your Own (v)

### PATIENCE'S PECAN PIE - 13

Spiced Pecans, Egg Curd, Vanilla Ice Cream, Whipped Cream (v)

### PEANUT BUTTER SKILLET BROWNIE - 13

French Vanilla Ice Cream, Whipped Cream (v)

### LEMON BERRY TART - 12

Lemon & White Wine Custard, Fresh Berries, Almond Flour Tart Shell, Whipped Cream (v, GF)

### VANILLA PANNA COTTA - 11

Lime Curd Sauce, Fresh Berries (GF)

### CAMPFIRE ICE CREAM - 8

Rotating Flavors, Whipped Cream, Almond Macaron (v, GF)

v - Vegetarian / VG - Vegan / GF - Gluten Free

### MESSAGE FROM THE CAMPFIRE TEAM

WE PROUDLY SUPPORT OUR FARM AND VENDOR FRIENDS ACROSS THE ADIRONDACKS BY FEATURING NATIVE INGREDIENTS THAT INSPIRE OUR SEASONAL MENUS. WE STRIVE TO TELL A STORY THROUGH EACH DISH AND ARE BEST ABLE TO DO SO WITH LOCALLY SOURCED PRODUCTS.

THANK YOU FOR GATHERING AROUND OUR CAMPFIRE.

# Campfire

ADIRONDACK  
GRILL + BAR





## JUST GRAZING

**HARVEST SALAD - 15**  
Arugula, Kale, Brussel Sprouts,  
Radicchio, Beets, Craisins, Sliced  
Almonds, Goat Cheese Crumble, Red  
Wine Vinaigrette (v, GF)

**FIELD GREENS SALAD - 12**  
Field Greens, Cherry Tomato,  
Cucumber, Shaved Carrot, Pickled Red  
Onion, Sourdough Croutons, House  
Blue Cheese Dressing (v)

Add Marinated Grilled Chicken Breast To Any Salad - 6

**CREAM OF WILD MUSHROOM SOUP - 15**  
Local Forest Mushroom Blend, Sage, House  
Sourdough Croutons (v)

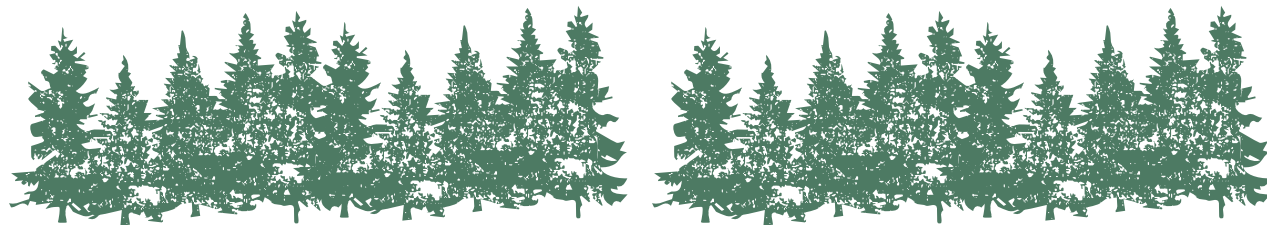
**EGGS IN PURGATORY - 16**  
Poached Farm Eggs, House Marinara,  
Garlic Chips, Grilled Country Bread (v)

**TUCKER POTATO CHIPS - 9**  
Tucker Farms Potatoes, Caramelized  
Leek Dip (v, GF)

**SARANAC CHILI - 17**  
Donahue's Farm Beef, Ground Venison,  
Meier's Cheddar, Sour Cream (GF)

**SMOKY BONES - 19**  
House Smoked Chicken Wings, Vegetable  
Crudite, Balston Blue Cheese Dressing (GF)  
Choice of Adobo Bourbon Sauce or  
BBQ Dry Rub

**ADK POUTINE - 16**  
Meier's Cheese Curds, Brown Onion Gravy,  
Hand-Cut Tucker Farm Fries, Scallion



v - Vegetarian / VG - Vegan / GF - Gluten Free

Please advise your server ahead of ordering of dietary restrictions (celiac, nut allergies, etc) as well as if separate checks will be needed

Parties of six or more may incur an added 18% gratuity

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

## THANK YOU FOR HELPING US SUPPORT THESE LOCAL FARMERS

MEIER'S ARTISAN CHEESE  
DONAHUE'S LIVESTOCK FARMS  
ALL FROM THE WOODS  
TUCKER FARMS  
SOULSHINE BAGEL

SUGAR HOUSE CREAMERY  
PAUL SMITH'S SUGAR SHACK  
KATE MOUNTAIN FARM  
JUNIPER HILL FARM  
RULF'S ORCHARD



## CAMPFIRE DINNER GATHERINGS

Add Side Salad to Any Entree Below - 5

Add Cup of Wild Mushroom Soup & Side Salad - 9.95

**CAMPFIRE BURGER - 22**  
8oz Donahue's Farms Beef, Whiskey  
Bacon Shallot Jam, Cheddar, Garlic Aioli  
(v, VG, GF Options Available)

Wine Pairing Option - Chianti + 12

Fattorie Melini - San Lorenzo, Tuscany, Italy

Berry Preserves, Rosemary, Hazelnut

**HUNTER'S CHICKEN - 33**  
Braised Chicken Thighs, Forest  
Mushrooms, Pork Belly, Cognac, Taragon,  
Mashed Potatoes, Carrot Medley

Wine Pairing Option - Pinot Noir + 12

Owen Roe - Willamette Valley, Oregon

Campfire, Wild Berries, Rose

**FRIED CHICKEN - 29**  
Buttermilk Marinated & Breaded Chicken  
Breast, Cayenne Honey Sauce, Meier's  
Mac & Cheese, Broccoli

Wine Pairing Option - Chardonnay + 14

Louis Jadot - Burgundy, France

Green Apple, White Florals, Light Minerality

**POACHED COD - 36**  
Miso Marinated Atlantic Cod Filet,  
Porcini Parsnip Sauce, Baby Carrots,  
Beetroot Tartar, Fondant Potatoes

Wine Pairing Option - Albarino + 13

Rias Baixas - Spain

Stone Fruit, Crushed White Rock, Honeysuckle

**SHEPARD'S PIE - 37**  
Braised Short Rib, Donahue's Farms  
Ground Beef & Sweet Sausage, Pearl  
Onions, Peas, Carrots, Garlic Mashed  
Potatoes, Buttermilk Biscuit

Wine Pairing Option - Frappato + 13

Nicosia - Sicilia, Italy

Blueberry, Raspberry, Eucalyptus

**BUTTERNUT SQUASH RAVIOLI - 31**  
Juniper Hill Hash, Kale, Brown Butter  
Sage Sauce, Spiced Pumpkin Seeds,  
Goat Cheese Crumble (v)

Wine Pairing Option - Nero d'Avola + 12

Bianco Di Morgante - Sicilia, Italy

White Peach, Chamomile, Almond

**GRILLED SALMON - 34**  
Maple Cider Glazed Center-Cut Salmon  
Filet, Porcini Parsnip Puree, Root  
Vegetable Hash, Broccoli

Wine Pairing Option - Grenache & Mourvedre Blend + 13

Love You Bunches - Central Coast, California

Strawberry Shortcake, Rose Petal, Citrus

**STUFFED ACORN SQUASH - 25**  
Juniper Hill Squash, Sweet Potato  
Hash, Purple Carrots, Kale, Spiced  
Pumpkin Seeds, Apple Reduction (VG,  
GF)

Wine Pairing Option - Gamay + 13

Moulin A Vent - Beaujolais, France

Black Cherry, Wild Strawberry, Balsamic

**RIBEYE - 46**  
Grilled Donahue's Farm Ribeye Steak, Cowboy Butter, Tucker  
Farms Salt Potatoes, Broccoli

Wine Pairing Option - Cabernet Sauvignon + 12

Twenty Acres - Clarksburg, Oregon

Plum, Boysenberry, Chocolate

