



CAMPFIRE LUNCH OFFERINGS

AVAILABLE DAILY 11AM-3PM

BEVERAGES

JUICE - 3

Orange, Grapefruit, Cranberry, Apple

SODA - 3

Coke, Root Beer, Diet Coke, Dr. Pepper,
Ginger Ale, Fanta Orange, Sprite

SARATOGA STILL WATER 4 / 7

SARATOGA SPARKLING WATER 4 / 7

HARNEY & SONS HOT TEA - 3

HOT COCOA - 3

UNSWEETENED ICED TEA - 3

LEMONADE - 3

SARANAC ROOT BEER - 4

SARANAC GINGER BEER - 4

SARANAC SHIRLEY - 4

LIGHTER FARE

SARANAC CHILI - 16

Meier's Cheddar, Sour Cream, Cornbread

CREAMY TOMATO BISQUE - 9

Grilled Focaccia, Shaved Parmesan, Basil (v)

CAESAR SALAD - 10

Romaine, Shaved Parmesan, Garlic Croutons,
Caesar Dressing (v)

CHEF'S SOUP DU JOUR - 12

Seasonal Soup of the Day, Grilled Focaccia

Add Grilled Chicken + 6

SPRING SALAD - 15

Arugula, Kale, Brussel Sprouts, Radicchio, Craisins, Sliced Almonds,
Goat Cheese Crumble, Red Wine Vinaigrette (v, GF)

Add Grilled Chicken + 6

Add Seared Salmon + 12

HAND HELDS

All Served With Tucker Farm Potato Chips & House Pickles (GF Buns Available)

Substitute House-Cut Fries + 3 / Garden Salad + 5 / Cup of Tomato Bisque or Soup du Jour + \$5

CAMPFIRE BURGER - 19

8oz Donahue's Farms Beef Patty, Whiskey
Bacon Shallot Jam, Cheddar, Garlic Aioli, LTO,
Brioche Bun
(v/V/GF Options Available)

SOUTHERN CHICKEN SANDWICH - 16

Fried Seasoned Chicken Breast, House Pickles,
Chipotle Aioli, Brioche Bun

CAB WRAP - 18

Grilled Chicken Breast, Avocado, Bacon,
Cheddar, LTO, Chipotle Aioli,
Garlic Herb Wrap

CHICKEN CAESAR WRAP - 14

Grilled Chicken, Romaine, Shaved Parmesan,
Caesar Dressing, Garlic Herb Wrap



CAMPFIRE LUNCH OFFERINGS

AVAILABLE DAILY 11AM-3PM

SMOKED MELTS

All Served With Tucker Farm Potato Chips & House Pickles (GF Buns Available)

Substitute House-Cut Fries + 3 / Garden Salad + 5 / Cup of Tomato Bisque or Soup du Jour + \$5

MEIER'S ARTISAN GRILLED CHEESE - 16

Locally Crafted Gruyere, Sharp Cheddar, &
Parmesan, Country Sourdough (v)

APPLE PORK MELT - 19

Smoked Pork Butt, Brie, Cheddar, Spiced
Apple Butter, NY Apples, Country
Sourdough

PHILLY CHEESE MELT - 20

House Smoked & Shaved Beef Round, Grilled
Peppers, Onions, Mushrooms, Cheddar Cheese
Sauce, Country Sourdough

1/2 MELT & SOUP - 17

Choice of Half Melt With Either Cup of
Tomato Bisque or Soup du Jour

HEARTY FARE

ADK POUTINE - 16

Meier's Artisan Cheese Curd,
Tucker Farm's Fries, House Brown Gravy,
Scallion

ALPINE MAC & CHEESE - 15

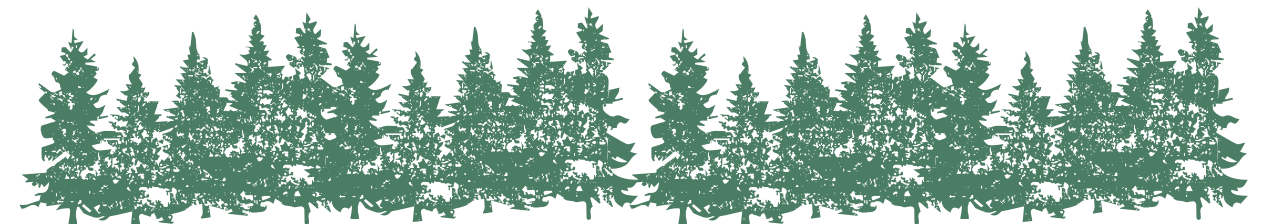
Meier's Artisan Cheese Sauce, Cavatappi Pasta,
Toasted Bread Crumbs, Grilled Focaccia (v)

Add Bacon +3

Add Grilled or Crispy Chicken +5

Add BBQ Smoked Pork Butt +6

PLEASE SEE OUR LIBATIONS MENU FOR ALCOHOLIC BEVERAGES



Consuming raw or undercooked meats, poultry, seafood, eggs, or unpasteurized milk may increase your risk of foodborne illness.

CAMPFIRE



DESSERTS

S'MORES BOARD FOR TWO - 18
Marshmallows, Graham Crackers, Milk Chocolate Bars,
Fresh Baked Cookies, Nutella, Build & Roast Your Own (v)

UPSIDE DOWN RHUBARB CAKE - 13
Strawberry Glaze, Vanilla Bean 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 (v, GF)

COCONUT PUDDING TRIFLE- 14
Coconut Pudding, Turmeric Coulis, Pineapple Curd, Coconut Flake
(VG, GF)

CAMPFIRE ICE CREAM - 8
Rotating Flavors, Whipped Cream, Almond Macaron (v,GF)

SARANAC ROOT BEER FLOAT - 9
Saranac Root Beer, Vanilla Bean Ice Cream (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 Team

LUNCH MENU

Camp Fire

ADIRONDACK
GRILL + BAR