
SNACKS

GF POUTINE — Fries, house vegetarian bourbon gravy, Meier's Dairy cheese curds, green onion	8/14	NYS CHEESE BOARD — 3 artisan NYS cheeses, Marcona almonds, proscuitto, everything spice flatbreads	17
GF CHIPS AND DIP — House chips, creamy roasted onion dip	12	PRETZEL NUGS — Choose ONE: whipped berry mascarpone dip, cheese sauce, or everything spiced honey dijonaise » Add additional dips for 1 each	10
GF MARINATED OLIVES AND FETA — Kalamata olives, crumbled local feta, extra virgin olive oil, red pepper flakes, herbs	8		

SALADS

{ ADD A GRILLED CHICKEN BREAST FOR 6 }

GF CATALINA SALAD — Greens, house Catalina dressing, candied pecans, grapes, NYS blue cheese, crumbled Doritos			10
GF MELON CAPRESE — Marinated melon and NYS tomato salad, mint, basil, burrata, balsamic syrup, extra virgin olive oil, Maldon salt			14

PIZZA PIES

{ VEGAN GLUTEN-FREE CRUST AVAILABLE }

VEGAN DAZED & CORNFUSED — Arugula pesto base, vegan mozzarella, roasted corn, broccoli, zucchini, red onion, roasted red peppers			13
P IS FOR PIZZA — Garlic+olive oil base, Burrata cheese, Peach, arugula Pesto, Pistachio, Pecorino » Do it. Add Proscuitto for \$3			12
MARGHERITA — Red sauce base, fresh and shredded mozzarella, torn basil, extra virgin olive oil			11
THE MEGA-RONI — Red sauce base, thick sliced Vermont Smoke & Cure pepperoni, pickled cherry peppers, mozzarella, pecorino, honey			14

SAMMICHES, SEAFOOD, & OTHER STUFF

{ IF IT'S A SANDWICH, IT'S SERVED WITH HOUSE HOP SALTED FRIES. GLUTEN-FREE ROLL AVAILABLE }

KOREAN STYLE BBQ CHICKEN SAMMICH — Baguette, marinated pulled chicken, kimchi slaw, lettuce, spicy mayo, cilantro			15
VENISON CUBANO — Baguette, beer braised venison sausage, sliced North Country Smokehouse ham, dill pickle slices, Sugar House Creamery Dutch Knuckle cheese, dijonaise			19
THE MALONEY AND CHEESE — Sesame roll, Donahue Farms burger patty (Malone, NY), American cheese, bacon jam, baconized BSB special sauce			15
THE GANGSTA WRAP — BBQ beans & rice, peach salsa, shredded lettuce, tomato, red onion, flour tortilla			13
GF TUNA POKE BOWL — Raw Ahi tuna, watermelon, shredded cabbage, red onion, seaweed salad, cucumber, green onion, sesame oil, togarashi, sushi rice, Sour Ale aioli, Tobikko caviar			15
MAINE LOBSTER ROLL — Butter toasted brioche roll, lobster, mayo, celery » Available while they last			25
COLD CRAB BUCATINI — Jumbo lump crab meat, bucatini pasta, Bearnaise vinaigrette, orange segments, crispy proscuitto, Tobikko caviar			21

This is here because we have to tell you: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SUPPER ENTRÉES AVAILABLE AFTER 5:00

GF THIS STEAK + THAT SAUCE = YOU WIN — Seared peppercorn crusted Donahue Farms ribeye steak, bourbon peppercorn sauce, hop dusted truffle fries	29	VEGETABLE DAL — Lentils, vegetables, garlic, ginger, tomato, somewhat secret spice blend, coconut lime yogurt drizzle, sushi rice, warm naan bread	14
PORK SUGO — Braised Atlas Hoofed It pork, red wine tomato sauce, ziti, pecorino, arugula pesto, garlic toast	21	GF LE PORK CHOP — Buttermilk and spice marinated bone-in pork loin chop, whole bunch of roasted local seasonal vegetables, grain mustard jus, BBQ potato chips	29
GF LANGOUSTINO "CHOWDER" — Prosecco & corn cream, pee-wee potatoes, corn, peas, fennel, grilled radicchio, crispy bacon, parsley oil	25	GF ROASTED CHICKEN BREAST — Roasted marinated spiced organic airline chicken breast, Jay Jay's Flaming Hot sauce, peach salsa, balsamic syrup, sushi rice	19

FOR THE KIDS

KID'S PIZZA — Pita bread, red sauce, mozzarella cheese, with or without pepperoni	9	CHICKEN FINGERS — BBQ sauce, fries, carrot sticks	10
GF GRILLED CHICKEN — Grilled marinated chicken breast, rice, carrot sticks	10	HOT DOGGIE — NE style bun, beef hot dog, fries, carrot sticks	8

DESSERT

GF ICE CREAM OF TODAY — Sourced from creameries in New York, Vermont and Maine	6
S'MORE-CHOS — Graham crackers, marshmallow, Hershey chocolate, crushed Kit Kat bars, rainbow sprinkles	12
SEASONAL APPLE TREAT — Made with local apples and anything else local we can turn into a sweet treat for you. Check with your server to see what we've got going on	10

SOME QUICK NOTES

50% CAPACITY — Due to the NY-mandated limited inside capacity, we are asking that guests be considerate of others who may be waiting to be seated. Please enjoy yourself and then make your table or seats available to others.

PIZZA — Our unique pizzas are super popular and our brick oven can only cook a few at once. During times of peak volume, please be aware that pizzas may take longer, as many of our guests have the same great taste as you do. Relax, have a beer!

PLEASE BE AWARE — We are happy to split the check for your table, but, you should be awesome and tell us ahead of time. Also, an 18% gratuity may be added to parties of 6 or larger.

LOCAL SUPPLIERS — We are privileged to work with amazing farmers and purveyors whose products you will find throughout our menu. Special thanks to our partners at: Atlas Hoofed It Farm in Sugarbush, NY; Sugar House Creamery in Upper Jay NY; Juniper Hill Farm in Wadhams NY; Asgaard Farm in AuSable Forks NY; Mace Chasm Farm in Keeseville NY; Wild Work Farm in Keene Valey, NY; Donahue's Livestock Farm in Malone, NY; South Meadow Farm Maple Sugarworks in Lake Placid, NY and Meier's Artisan Cheese, Fort Covington, NY.

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