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# BSB BRUNCH MENU

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**All brunch plates include a delicious dessert from Cake Placid. Save some room!**

**Polar Vortex French Toast 10** – Cake Placid  
Cinnamon Swirl Bread, Spiced Egg Batter, Bacon  
Creme Anglaise, Dark Amber Maple Syrup

**Ham and Egg Chipwich 9** – Klinger's Bakery  
Focaccia, Fried Farm Eggs, American Cheese,  
Sliced Maple Cured Smoked Ham, Crushed Potato  
Chips, Sambal Aioli, Tater Tot Hash On The Side  
+ Don't like ham? We can substitute garlicky  
mushrooms for you. We got ya.

**Buttermilk Pancakes 10** – Lemon Blueberry  
Compote, Dark Amber Maple Syrup.

**Corned Beef Hashtag Steve 12** – Two Farm  
Eggs Any Style, Black River Meats Corned Beef  
Brisket Hash, Roasted Tomato Hollandaise

**Omelet You Finish 14** – Farm Fresh Eggs,  
Caramelized Onions and Apples, Atlas Hoofed It  
Farm Breakfast Sausage, Adirondack Cheddar  
Cheese, Rock Hill Bakehouse Toast

**I Can't Think Of A Good Yolk 10** – 2 Farm Eggs  
Any Style, Tater Tot Hash, Choice of Bacon Or  
Sausage, Rock Hill Bakehouse Toast

**Breakfast Burrito 14** – Flour Tortilla, Scrambled  
Egg, American Cheese Inside, Sugar House  
Creamery Dutch Knuckle Cheese Outside, Onion,  
Green Pepper, Mace Chasm Chorizo, Pico De Gallo,  
Sour Cream

**Biscuits And Gravy 10** – Cake Placid Buttermilk  
Biscuits, Atlas Hoofed It Breakfast Sausage Gravy  
+ Add 2 farm eggs any style for \$2

**Eggselent Benedict 14** – Farm Eggs, Klinger's  
Bakery Focaccia, Smoked Ham, Roast Tomato  
Hollandaise

+ Sub garlic mushrooms for the ham and make all  
your vegetarin dreams come true!

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## YOU WANT A PIZZA THIS?

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**Rise and Swine 15** – Mace Chasm Farm  
Sausage Gravy, Farm Egg, Tater Tots, Bacon,  
Smoked Ham, Green Onion, Sugar House Creamery  
Dutch Knuckle Cheese

**Margherita 11** – San Marzano Tomato Sauce,  
Fresh Mozzarella, Torn Basil, Extra Virgin Olive Oil

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## SIDES

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**North Country Creamery Yogurt & House  
Granola 4**

**Atlas Hoofed It Farm Smoked Bacon 4**

**Rock Hill Bakehouse Farmer's White or  
Sesame Semolina Toast 2**

**Cake Placid Biscuit 2**

**Atlas Hoofed It Farm Sausage Links 4**

**North Country Smokehouse Maple Cured &  
Smoked Ham 4**

**2 Farm Fresh Eggs 4**

**Spicy Tater Tot Hash 2**

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# DRINKS

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## ❖ Bloodys ❖

**Plain Jane - 6** – Tito's Vodka, ADK Bloody Mary Tonic

**Maria - 8** – Hornitos Tequila, Tabasco, Worcestershire, Celery Salt, Horseradish, Lime Juice, Tomato Juice, Lemon, Cherry Tomato, Black Pepper

**Beer - 8** – Big Slide IPA, Tomato Juice, Celery Salt, Tabasco, Worcestershire, Olive & Pickle Brine, Horseradish, Lime, Lemon, Black Pepper

**Pickled - 8** – Tito's Vodka, Dried Dill, White Pepper, Celery Salt, Worcestershire, Tabasco, Olive & Pickle Brine, Lemon, Horseradish, Tomato Juice, Dill Pickle & Bacon

**Caprese - 8** – Tito's Vodka, Tomato Juice, Muddled Basil, Horseradish, Lemon, Celery Salt, Tabasco, Worcestershire, More Basil, Cherry Tomato, Fresh Mozzarella, Balsamic Glaze

## ❖ Bubbles ❖

### Bottomless Mimosa 8

– Classic, Grapefruit or Cranberry –

### Bellini - 9

– Black Currant, Passion Fruit or Prickly Pear –

### Beermosa of the day 6

+ Ask your server for details! +

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# WORDS

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## Executive Chef

– Greg Sherman –

## Bull In A China Shop

– Stu Ruttan –

## Director of Brewery Operations

– Kevin Litchfield –

## About Our Food

– We do our best to use the most honest ingredients from the North Country. We buy local when it makes sense, turns out it's often. We try to buy from our friends and we make all the good stuff in-house, but we are also proud to serve the best of what we don't make. Special thanks to our friends at: Sugarhouse Creamery in Upper Jay, NY, Asgaard Dairy in AuSable Forks, NY, Juniper Hill Farm in Wadhams, NY, Rock Hill Bakehouse in Glens falls, NY, Meier's Dairy in Fort Covington, NY, South Meadow Maple Sugarworks in Lake Placid NY, Atlas Hoofed It farm in Sugarbush, NY and Mace Chasm Farm in Keeseville, NY –

