

SNACKS

v Bake Placid Pretzel Bites – Choose Regular size (8 pieces/1 sauce) or Large (16 pieces/2 sauces). Choice of ale cheddar sauce or maple mustard 11/15
+ Additional dip 1

VEGAN Pickled Shishito Peppers – Roasted pickled Shishito peppers, sweet soy drizzle, toasted sesame seeds \$12
+ 1 in 10 of these babies may be spicy. Game On!

Mitten Fries – Waffle fries, pepper cheese, venison Michigan sauce, chopped pickles, chopped onion, yellow mustard, available large or small 10/16
+ Michigan is shaped like a mitten. See what I did there?

Fried Brussels Sprouts – Crispy pork belly, walnut, feta cheese, ale caramel \$15
+ Get an order of plain fried Brussels sprouts with spicy mayo dip for 9

GF Tuna Crudo – Cubed raw tuna, lemon juice, extra virgin olive oil, pistachio, shaved shishito peppers, sambal aioli, tobiko, micro greens \$16

NY CHEESE & CHARCUTERIE

Served with flatbread crackers, Bake Placid golden raisin fennel bread, orange fig jam and Marcona almonds

Pick any two for 15, all four for 28

Old Chatham Camembert

Mace Chasm Farm Salami

Meier's Artisan Cheddar

Pheasant Pâté with Figs & Pistachio

SALAD & SOUP

GF No One Expects The Spanish Salad! – Little Gem lettuce, tamarind dressing, tostones, Small Town Cultures preserved lemon, Marcona almonds, shredded Dutch Knuckle cheese \$12
+ Add a marinated chicken breast for 6 or a sirloin steak for 8

GF Pretty Ordinary Salad – Greens, tomato, cucumber, radish, pepitas, choice of dressing on the side: house ranch, tamarind, raspberry red wine vinaigrette 4/7
+ Add a marinated chicken breast for 6 or a sirloin for 8

GF Meat-ing Expectations – Donahue's Livestock farm sirloin, baby kale, whole grain mustard, potato, feta, Small Town Cultures fermented red onion, raspberry red wine vinaigrette \$18

Soup Of Today – \$6

SANDWICHES

Sandwiches are served with seasoned waffle fries and a pickle. You can have a cup of soup or a small salad instead if you'd like

The Maloney And Cheese – Bake Placid potato roll, 4 ounce Donahue Farms burger patty, grilled onions, Velveeta, pickle slices, Duke's mayo \$14
+ Add another patty for 4

Chicken Katsu – Bake Placid potato roll, fried chicken breast, Spam, Velveeta, coconut kimchi slaw, Korean BBQ aioli \$18
+ Don't want fried chicken you say? We can hook you up with a grilled chicken breast. Just ask your server or bartender. We are always looking out for you.

Kiel-bano – New England style brioche bun, Harmony Hills kielbasa, smoked bacon, chopped dill pickle, maple mustard, Dutch Knuckle cheese \$19

Birria Torta – Chile beef stew, grinder roll, Snye pepper cheese, chopped onion, cilantro, cup of birria broth for dipping \$18
+ Can you say Mexican French Dip?

VEGAN You Wanna Pita This? – Pita bread, pulled adobo jackfruit, banana ketchup, coconut kimchi slaw \$16

HEARTH OVEN PIZZA

Our pizza crusts are made at our own bakery, Bake Placid and are delivered fresh to us. Gluten-free crust available upon request. Both our regular crust and our gluten-free crusts are vegan

Please, no substitutions or additions

✓ **Margherita** – Red sauce base, house cheese blend, fresh mozzarella pearls, basil, extra virgin olive oil \$14

✓ **The Greek Squad** – Red sauce base, house cheese blend, kalamata olives, red onion, artichoke hearts, crumbled feta, harissa honey, pistachio dukkah \$17

Run To The (Harmony) Hills – Garlic crème fraiche base, house cheese blend, Harmony Hills smoked kielbasa, red onion, green pepper, crumbled feta, pickled sour cherry, sage \$17

^{VEGAN} **Vegan Korean BBQ Chicken Pizza** – Vegan Korean BBQ sauce base, vegan shredded cheese, vegan chicken, vegan chopped kimchi, vegan green onions, vegan sesame seeds, vegan ABC sauce drizzle \$17

Bougie Or Not Bougie – Garlic crème fraiche base, house cheese blend, Mace Chasm Farm lemony Italian sausage, Calabrian chilis, burrata, basil \$17

The Send-A-Roni – Red sauce base, house cheese blend, sliced pepperoni, green pepper, Calabrian chilis, grated parm, honey drizzle \$16

✓ **Ok Boomer** – Garlic crème fraiche base, house cheese blend, Dutch Knuckle cheese, mixed mushrooms, baby kale, fennel pollen, truffle balsamic glaze swirly \$17

ENTRÉES AFTER 5

Don't Be Shellfish – Pan seared scallops, freekeh pilaf, Turkish tomato relish, pistachio dukkah, Harissa honey yogurt \$35

Sorta Kinda Char Siu Pork – Char Siu style pulled local pork shoulder, pickled cucumbers, kimchi coconut slaw, sambal aioli, mint, basil and cilantro, warm naan bread \$25
+ Make it vegetarian and substitute Adobo Jackfruit for the pork

Gnocchi-dokie – Potato gnocchi, Old Chatham camembert sauce, smoked pork belly, roasted seasonal veggies, baby kale, pistachio dukkah \$19

^{GF} **Steak, Diane** – Pan Seared NY strip steak, Hen-Of-The-Wood mushroom and Dijon demi-glace, crushed potatoes and local veggies \$38

^{GF, VEGAN} **Tofu-au-vin** – Seared tofu, vegan red wine demi-glace, Cipollini onions, Hen-Of-The-Wood mushrooms, crushed potato, local veggies \$19

LOCAL SUPPLIERS

We are privileged to work with these amazing farmers and producers. Look for them and their amazing products at our many local farmer's markets. Check out www.adirondackharvest.com for information on these fine folks and our markets.

Mace Chasm Farm, Keeseville – Sausage

Small Town Cultures, Keene – Preserved lemon, fermented red onions, kimchi

South Meadow Maple Sugarworks, Lake Placid – The best maple syrup

Wild Work Farm, Keene Valley – Fresh vegetables

Meier's Artisanal Cheese, Fort Covington – Cheese curds, Snye pepper cheese, cheddar

All From The Woods, New Russia – Microgreens, fresh vegetables, mushrooms

Juniper Hill Farm, Wadhams – Vegetables, in-season fruit

Donahue's Livestock Farm, Malone – Burgers, beef, eggs, chicken

Harmony Hills Farm, Malone – Kielbasa, pork, beef, eggs

Sugar House Creamery, Upper Jay – Dutch Knuckle cheese

Atlas Hoofed It Farm, Vermontville – Breakfast sausage, pork, eggs

PERSONS RESPONSIBLE

Executive Chef – Greg Sherman

Big Slide Kitchen Manager – Ed Juckett

Sous Chef – Alex Hudson

Executive Pastry Chef – Luke Ayers