

BIG SLIDE

BREWERY & PUBLIC HOUSE

SNACKS

CAKE PLACID PRETZEL NUGS 10

Everything Spice, Ale And Cheese Fondue

TODAY'S SOUP 8

Ask Your Server, Bartender, Host, Hostess Or Even The Kitchen What The Deal Is

OUR POUTINE 8/14

Half or whole size. Fries and choice of: Meier's Dairy Cheese Curds, Bourbon Peppercorn Beef Gravy OR Cover In Ale Cheese Fondue, Bacon And Scallions
There Is No Wrong Move Here

GARLIC FINGERS 9

Olive Oil And Garlic Base, Shredded Mozzarella, Donair Sauce For Your Dipping Pleasure

SHISHITO PEPPERS 12

Blistered Japanese Mild Chili Peppers, ABC Sauce, House Ranch

CRAB AND CORN FRITTERS 12

Spicy Yuzu Maple Aioli

LOCAL SNACK PLATE 16

3 Local Cheeses, Candied Nuts, Raspberry Hibiscus Preserves, Whole Grain Mustard, Sliced Smoked Venison Sausage, House Pickles, Triple Green Jade Farm Crackers

GIANT BRISKET CHILI! 9

Giant IPA Braised Vermont Raised Beef Brisket Chili With Red Beans, Crumbled Cornbread, Sour Cream

SALADS

Add a grilled Vermont Country Farms all-natural chicken breast for 6

GF THAI COBB 10

Julienne Carrot, Cabbage And Jicama, Tomato, Avocado, Whole Cooked Egg, Applewood Smoked Bacon Bits, Peanuts, Lime, Smoked Chili Vinaigrette

LEAVE THE BREWHOUSE SALAD THEY SAID 9

Apple, Kale, Local Squash, Toasted Farro, Apricot, Crushed Potato Chips, Berkshire Blue Cheese, House Ranch

GF THE YAWNER HALF SIZE 4/WHOLE SIZE 7

It's A House Salad OK? Greens, Tomato, Cucumber, Onion, Blah Blah Blah

BRICK. OVEN. PIZZA.

Kindly, we decline substitutions on our pizzas.

MARGHERITA 11

Red Sauce Base, Fresh Mozzarella, Torn Basil, Extra Virgin Olive Oil

THE SHARE CROPPER 14

Red Sauce Base, Sugarhouse Creamery Dutch Knuckle Cheese, Shredded Mozzarella, Mace Chasm Garlic Harvest Sausage, Red Onion, Red Pepper, Mushroom

DUCK, DUCK, NO GOOSE 15

Tart Orange Glaze Base, Pulled Duck Meat, Diced And Spiced Butternut Squash And Potato, Red Pepper, Onion, Goat Cheese, Sage

V THE 40 YEAR OLD VEGAN 15

Red Sauce Base, House Cashew Cheese, Red Pepper, Red Onion, Mushroom, Impossible Burger Chunks
Impossible Burger= Vegan Burger

WHAT A FUN-GI 13

Olive Oil And Garlic Base, Asgaard Farm Chevre, Shredded Mozzarella, Assorted Mushrooms, Balsamic Vinegar Syrup Drizzle

THE HUNTER 14

Kale Pesto Base, Adirondack Cheddar, Shredded Mozzarella, Smoked Venison Sausage, Grilled Red Onion, Pickled Apple

THE CAULIFLOWER OF BUFFALO 13

Buffalo Sauce Base, Roasted Cauliflower, NYS Blue Cheese, Shredded Mozzarella, Celery And Carrot Slaw

MEGA-RONI 15

Red Sauce Base, Shredded Mozzarella, Double Pepperoni, Pickled Cherry Peppers, Honey Drizzle
Tap The Brakes And Get A Plain Pepperoni Pizza For 12

MOSTLY SANDWICHES

All Sandwiches (Except The Falafel) Come With House Chips. Sub Fries or Side Salad For \$2

NOT MIS-STEAKEN 15

Sub Roll, Shaved Ribeye Steak, Grilled Onion, Red Pepper, Horseradish Aioli, Melted NYS Cheddar Cheese

IMPOSSIBALL HOAGIE 15

Sub Roll, Impossible Burger Meatless Balls, House Marinara, Shaved Dutch Knuckle Cheese, Shredded Mozzarella

MORGAN'S GRILLY 14

Grilled Sourdough Bread, Kale Pesto, Fresh Mozzarella, Balsamic Syrup, Tomato Jam

B L TO THE T 12

Toasted Sourdough, North Country Smokehouse Bacon, Lettuce, Tomato Jam, Sambal Aioli

FALAFEL THE WAGON 14

Warm Naan Bread, Fried Black Bean Falafel, Greens, Tomato, Tzatziki, Green Chutney, Harissa Drizzle

THIS ONE'S BANH-MI 15

Sub Roll, Mace Chasm Farm High Fives Pork Meatballs, Sambal Aioli, Pickled Cucumber, Carrot And Onion, Cilantro, Mint, Basil

A RESPECTABLE ATTEMPT AT A GOOD CHICKEN SANDWICH 14

Soft Round Bun, Marinated Chicken Breast, Applewood Smoked Bacon, Shredded Iceberg Lettuce, Sliced Tomato, Crushed Potato Chips, Sambal Aioli

ENTRÉES AFTER 5 PM

CHICKEN. FRIED, THAT IS 20

Semi-Boneless Freebird Chicken, Maple Chicken Jus, Pickled Apple, Creamy Sweet Corn And Smoked Bacon Grits

BOSTON STEAK 25

Pan Seared Boston Cut Strip Steak, Bourbon Peppercorn Sauce, Brisket Mashed Potato, Glazed Carrots

SEARED SCALLOPS 26

Spiced Butternut Squash Puree, Cauliflower Pilaf, Crispy Bacon, Mint Oil

LINGUINE AND IMPOSSIBALLS 17

Fresh Linguine, House Marinara, Impossible Burger Meatless Balls, Shaved Dutch Knuckle Cheese, Garlic Toast

GHOST BROCCOLI 17

Spiced And Roasted Cauliflower Steak, Cauliflower And Apricot Pilaf, Curried Cauliflower Puree

THE FALL HOG 25

Braised Local Pork And Root Vegetables, Gremolata, Sweet Corn And Bacon Grits

WORDS

EXECUTIVE CHEF

Greg Sherman

Guy with the beard in the kitchen. No, the other guy

DIRECTOR OF BREWERY OPERATIONS

Kevin Litchfield

Probably doesn't want me to put anything funny here

GENERAL MANAGER

Stu Ruttan

Tall guy, shaped like a slender rectangle, makes Wookie noises

ASSOCIATE GENERAL MANAGER

Morgan McReynolds

Sorceress of cocktails

WE HEART LOCAL

Special thanks to our friends at: Sugarhouse Creamery in Upper Jay, NY; Asgaard Dairy in AuSable Forks, NY; Fledging Crow Farm in Keeseville, NY; Triple Green Jade Farm in Willsboro, NY; Meier's Dairy in Fort Covington, NY; South Meadow Maple Sugarworks in Lake Placid NY; Atlas Hoofed It Farm in Sugarbush, NY; Mace Chasm Farm in Keeseville, NY; Wild Work Farm in Keene Valley; And All From The Woods in Lewis.

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

Please note that gluten free menu items are prepared in a kitchen that contains wheat, nuts, & other potential allergens. Please inform your server if you have severe allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.