

## Snacks

---

**Pretzel Bites** Choose Regular size (8 pieces) or Large (16 pieces). Locally made, served warm with our own cheddar cheese sauce or maple mustard 9/15  
... Additional dip 1

**Say Cheese** Old Chatham Camembert, Sugar House Creamery Dutch Knuckle, blueberry jam, Marcona almonds, pickled red onion, New York Flatbread crackers 12

**Fried Brussels Sprouts** Crispy pork belly, walnuts, goat cheese, Giant DIPA apple caramel 14

**Sloppy Joe Poutine** Hop salted fries, Meier's Dairy cheese curds, Atlas Hoofed It Farm pork sloppy joe, scallion 8/14

**Fritter Me Timbers** Lemon ricotta fritters. Made with Small Town Cultures fermented lemon rind. Burnt orange, fennel pollen, honey and mascarpone dip 14

**Soup Of Today** 6

## Salads

---

**GF Cool As A Tuna** Smashed cucumber salad, raw tuna, sesame, radish, shredded carrot, red pepper, green onion, mint, cilantro, togarashi, citrus miso dressing, wasabi peas 16

**GF Mimosa Salad** Greens, crispy bacon, crumbled feta, shaved red onion, beet matchsticks, mimosa vinaigrette 13  
... Add a grilled chicken breast for 6, add a grilled hanger steak for 8

**GF BSB Salad** Our house salad. Greens, tomato, cucumber, red onion, radish, choice of dressing on the side: House Ranch, Mimosa Vinaigrette, Citrus Miso Dressing 4/7  
... Add a grilled chicken breast for 6, add a grilled hanger steak for 8

**GF Caprese Salad** Fresh heirloom or market tomatoes, burrata, extra virgin olive oil, spinach and pumpkin seed pesto, balsamic syrup, Maldon salt 12  
... Add a grilled chicken breast for 6, add a grilled hanger steak for 8

## Sandwiches

---

Served with house hop-salted fries and dill pickle slices. Gluten-free rolls are available

**Mer's New Favorite** Grilled thick cut sourdough, NYS sharp cheddar cheese, pulled BBQ chicken breast, pickled red onion, chipotle mayo 16

**VEGAN Vegan Tandoori Chicken Wrap** Flour tortilla, tandoori spiced hummus, crispy vegan chicken, spinach, tomato, black olives, apricots, pistachio 14

**Double Smashburger** Martin's potato roll, 2 fully cooked smashed Donahue's Livestock Farms burger patties, Velveeta, grilled onion, Duke's mayo 15

**Veggie White Bean Falafel** Warm naan bread, house white bean falafel, crumbled feta, tzatziki, spicy harissa oil, lettuce, tomato, red onion 15

**Ribeyes Of The World** Grinder roll, thinly sliced ribeye steak, Cajun spice, NYS sharp cheddar cheese, roasted red peppers, bacon + onion jam, horseradish mayo 15



Have food allergies?  
Scan this QR code for  
allergy information for all  
of our food!

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.

## Personal Brick Oven Pizza

---

Vegan Gluten-Free Crust Available. We are happy to remove any toppings but, please, no substitutions or additions.

**The Hunter** Spinach and pumpkin seed pesto, smoked venison sausage, grilled onion, Dutch Knuckle cheese, pickled blueberries 16

**Margherita** Red sauce base, fresh and shredded mozzarella, torn basil, extra virgin olive oil 11

**VEGAN Vegan Buffalo Chicken Pizza** Wing sauce base (vegan), vegan blue cheese dressing, crispy buffalo vegan chicken nuggies, shredded vegan mozzarella, sliced vegan free range green onions 15

**Ok Boomer** Garlic crème fraiche base, mixed mushrooms, spinach, goat cheese, Dutch Knuckle cheese, fennel pollen, truffle oil 16

**Hot Wheels** Red sauce base, pepperoni, pickled cherry peppers, mozzarella, pecorino, honey 14

## Entrées Available After 5:00

---

**VEGAN The Impastable** Meatless Italian sausage, fennel cream, ADK Noodle Company fettucine, baby spinach, shaved Dutch Knuckle cheese, fennel pollen 17

**Chop It Like It's Hot** Roasted tomahawk pork loin chop, cornbread, braised fennel, ale redeye gravy 28

**Salmon To Love** Pan seared Faroe Island salmon, white beans, miso, radish, spinach, pineapple pistachio emulsion 25

**The Old Wake And Steak** Pan seared hanger steak, coffee chili rub, Old fashioned cocktail butter, butter crushed Tucker Farms taters, balsamic glazed Brussels sprouts, pickled red onion 28

**Fried Chicken and Grits** Fried Freebird semi-boneless chicken breast, creamy cheddar and pork belly grits, pickled apples, maple chicken jus 25

## For The Kids

---

**Kid's Pizza** Pita bread, red sauce, mozzarella cheese, with or without pepperoni 9

**Grilled Chicken** Grilled marinated chicken breast, fries, carrot sticks 10

**Chicken Fingers** BBQ sauce, fries, carrot sticks 10

**Hot Dog** NE style bun, beef hot dog, fries, carrot sticks 8

## Some quick notes

---

**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 Valley, NY; Donahue's Livestock Farm in Malone, NY; Triple Green Jade Farm in Willsboro, NY; South Meadow Farm Maple Sugarworks in Lake Placid, NY; ADK Noodle Company in Saranac Lake, NY; Tucker Farms in Gabriels, NY and Meier's Artisan Cheese, Fort Covington, NY.

---

## Our Management Team

---

### Executive Chef

Greg Sherman

### General Manager

Morgan McReynolds

### Director of Brewery Operations

Kevin Litchfield

### Executive Pastry Chef

Jesse Anderson