

SNACKS

V BAKE PLACID PRETZEL BITES ... 11/15

Served with house ale cheese sauce. Regular size (8 pieces) or Large (16 pieces).

V BERRIES, BALSAMIC, BURRATA,

BATTLESTAR GALACTICA ... 14

Fresh berries, burrata, basil, balsamic reduction, kale, extra virgin olive oil, Maldon salt, black pepper, Bake Placid ciabatta

VEGAN PICKLED SHISHITOS ... 12

Roasted pickled Shishito peppers, sweet soy drizzle, toasted sesame seeds

DUCK, DUCK, SMOKE ... 18

Three smoked confit duck drumettes, spicy ginger plum glaze, orange tahini sauce, pickled shishito peppers

V POUTINE ... 10/16

Straight fries topped with our vegan peppercorn gravy and Meier's Artisan Dairy cheese curds
/ Go full vegan with our dairy free mozzarella, just ask

FRITTER AND WASTE THE HOURS ... 14

Kimchi, bacon and scallion fritters, plum ginger dip

VEGAN BREWER'S NUTS ... 8

Mixed nuts perfect to have with a beer! Choose sweet maple cashew sesame cracker mix or spicy Thai spiced pecan, cashew and sriracha peas mix

V THE THREE NEEDS ... 20

Bread, Cheese, Beer. All 3 share a common process: fermentation. To celebrate this trinity we offer 3 types of Bake Placid bread paired with 3 New York State cheeses and your choice of 3 tasting size Big Slide beers

SALAD & SOUP

BOWL OF SOUP WITH BAKE PLACID FOCACCIA ... 6

GF HOUSE SALAD ... 4/7

Greens, tomato, cucumber, radish, pepitas and your choice of house ranch, sumac pomegranate vinaigrette or chipotle vinaigrette

/ Add a marinated chicken breast for 6

V FATTOUSH ... 14

Baby kale, tomato, feta, parsley, mint, cucumber, radish, beet, crunchy pita, scallion, sumac pomegranate vinaigrette

/ Add a marinated chicken breast for 6

THE VEGETABLE TORNADO ... 14

Julienne carrot and cabbage, watermelon radishes, pea shoots, boiled farm egg, tomato, cucumber, bacon, pistachios, chipotle vinaigrette

/ Add a marinated chicken breast for 6

THE HEROS

GLUTEN-FREE BREAD IS AVAILABLE UPON REQUEST

MALONEY AND CHEESE ... 18

Bake Placid potato roll, 6 ounce Donahue Farms burger patty, Giant DIPA caramelized onions, Velveeta, Duke's mayo, pickle slices

/ Served with choice of fries, cup of soup or side salad and pickle slices

A REASONABLE ATTEMPT AT A GOOD CHICKEN SANDWICH ... 18

Bake Placid potato roll, marinated chicken breast, smoky bacon, NYS cheddar cheese, Giant DIPA caramelized onions, Calabrian chili mayo, ripe tomato, shredded lettuce

/ Served with choice of fries, cup of soup or side salad and pickle slices

V CAPRESE SANDWICH ... 17

Bake Placid ciabatta, burrata, marinated tomato, pickled red onion, basil aioli, kale, balsamic syrup

/ Served with choice of fries, cup of soup or side salad and pickle slices

NEW STEAK SANDWICH ... 20

Amoroso roll, shaved ribeye, Duke's mayo, NYS cheddar cheese, Giant DIPA caramelized onions, chimichurri

/ Served with choice of fries, cup of soup or side salad and pickle slices

V WHITE BEAN FALAFEL ... 15

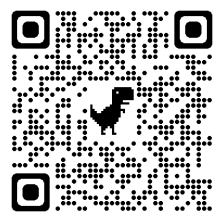
Warm naan bread, house white bean falafel, feta, vegan cucumber raita, green tahini, spicy harissa oil, greens

/ Take off the feta and make it vegan!

TUNA SUNOMONO ... 18

Raw tuna, cucumber, wakame seaweed salad, tobiko caviar, togarashi, sesame seeds, scallion, sesame oil, wonton crisps

Scan here for all of
our allergen information



HEARTH OVEN PIZZA

OUR PIZZA DOUGH IS MADE AT OUR OWN BAKERY, BAKE PLACID, AND IS DELIVERED FRESH TO US. GLUTEN-FREE CRUST AVAILABLE UPON REQUEST. BOTH OUR REGULAR CRUST AND OUR GLUTEN-FREE CRUSTS ARE VEGAN.

→ PLEASE NOTE THAT OUR PIZZAS ARE WILDLY POPULAR, AND AT PEAK HOURS THERE MAY BE AN EXTENDED PREPARATION TIME.

V THE BOOMER ... 17

Garlic crème fraiche base, house cheese blend, Dutch Knuckle, mixed mushrooms, baby kale, fennel pollen, balsamic glaze swirl

MARCO BOLO ... 17

Venison and local beef Bolognese base, house cheese blend, fresh mozzarella pearls

THE SEND-A-RONI ... 16

Red sauce base, house cheese blend, pepperoni, green pepper, Calabrian chilis, grated parm, honey drizzle

VEGAN VEGAN SPICY CBC ... 17

Serrano chili base, vegan shredded cheese, crispy vegan tendies, sliced jalapeno, tempeh bacon crumble, vegan chipotle aioli drizzle

HAPPY HOUR HERO ... 17

Garlic crème fraiche base, Italian sausage, Utica greens, house cheese blend, Calabrian chilis, grated parm, oreganata

V MARGHERITA ... 14

Red sauce base, fresh mozzarella pearls, basil, extra virgin olive oil

ENTRÉES AFTER 5

GF THE STEAK ... 38

Wagyu bavette steak, roasted leek butter, mashed potato, local vegetables

BOLOGNESE ... 24

Tagliatelle, venison and local beef ragu Bolognese, Parmesan cheese, burrata, Bake Placid focaccia

GF VEGAN TOFU AU VIN ... 19

Seared tofu, vegan red wine demi-glace, Cipollini onions, Hen-Of-The-Wood mushrooms, mashed potato, local vegetables

GF RED SNAPPER ... 38

Shaved fennel, grapefruit, jalapeno, chive, charred leeks, green pepper pistachio romesco

GF VEAL CHOP ... 42

Seared bone-in veal chop, almond Waldorf salad, mashed potato, prosciutto, sage and blood orange Madeira wine sauce

/ We use Le Quebecois veal which is humanely raised, antibiotic and hormone-free, meeting the handling and welfare standards of the Food and Agriculture Organization of the United Nations and the World Organization for Animal Health

FOR THE KIDS

CHICKEN FINGERS ... 10

BBQ sauce, fries, carrot sticks

GRILLED CHEESE ... 9

American cheese, fries, carrot sticks

PITA PIZZA ... 9

6" Pita bread, red sauce, mozzarella cheese, with or without pepperoni

HOT DOG ... 8

NE style bun, beef hot dog, fries, carrot sticks

LOCAL SUPPLIERS

SOUTH MEADOW MAPLE SUGARWORKS, LAKE PLACID

The best maple syrup

WILD WORK FARM, KEENE VALLEY

In-season fresh vegetables

ALL FROM THE WOODS, NEW RUSSIA

Microgreens, fresh vegetables, mushrooms

SUGAR HOUSE CREAMERY, UPPER JAY

Dutch Knuckle cheese

HARMONY HILLS FARM, MALONE

Pork, beef, eggs

JUNIPER HILL FARM, WADHAMS

In-season vegetables and fruit

MEIER'S ARTISANAL CHEESE, FORT COVINGTON

Cheese curds and cheddar

ATLAS HOOFED IT FARM, VERMONTVILLE

Breakfast sausage, Italian sausage, pork, eggs

DONAHUE'S LIVESTOCK FARM, MALONE

Burgers, beef, eggs, chicken

PERSONS RESPONSIBLE

EXECUTIVE CHEF

Greg Sherman

BIG SLIDE KITCHEN MANAGERS

Ed Juckett, Nashua Botala

GENERAL MANAGER

Morgan McReynolds

SOUS CHEF

Alex Hudson

EXECUTIVE PASTRY CHEF

Luke Ayers