

## SNACKS

✓ **Bake Placid Pretzel Bites** – House ale cheese sauce. Regular size (8 pieces) or Large (16 pieces). 11/15

<sup>VEGAN</sup> **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!

**Poutine** – Straight fries topped with our vegan peppercorn gravy and Meier's Artisan Dairy cheese curds 10/16  
+ Go full vegan with our dairy free mozzarella, just ask

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

**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

## 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

Regional Artisanal Salumi

Meier's Artisan Cheddar

Pheasant Pâté with Figs & Pistachio

## SALAD & SOUP

GF **No One Expects The Spanish Salad!** – Little Gem lettuce, tamarind dressing, tostones, preserved lemon, Marcona almonds, shredded Dutch Knuckle cheese \$12

+ Add a marinated chicken breast for 6 or a sirloin steak for 8

GF **House Salad** – Greens, tomato, cucumber, radish, pepitas 4/7

+ Add an ale marinated chicken breast for 6

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

**Bowl Of Soup With Bake Placid Focaccia** – \$6

## SANDWICHES AND SMALL PLATES

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

**White Bean Falafel** – Warm naan bread, house white bean falafel, feta, vegan cucumber raita, green tahini, spicy harissa oil, greens \$15

+ Take off the feta and make it vegan!

**Maloney And Cheese** – Bake Placid potato roll, 6 ounce Donahue Farms burger patty, Giant DIPA caramelized onions, Velveeta, Duke's mayo, pickle slices \$16

+ Add an extra 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?

## 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, 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, 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

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

## ENTRÉES AFTER 5

**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

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

**Seared Salmon** – Faroe Island Salmon, freekeh pilaf, Turkish tomato relish, pistachio dukkah, Harissa honey yogurt \$35

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 fingerling potatoes, seasonal veggies \$19

## LOCAL SUPPLIERS

**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** – In-season 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** – In-season vegetables and fruit

**Donahue's Livestock Farm, Malone** – Burgers, beef, lamb, 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

**Sous Chef** – Alex Hudson

**Big Slide Kitchen Managers** – Ed Juckett, Nashua Botala

**Executive Pastry Chef** – Luke Ayers

*Please note that a 20% gratuity may be added to parties on 6 or more.*