

SNACKS

Sloppy Joe Poutine – Tater Tots, Meier's cheese curds, pork sloppy Joe, scallions 10/16

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

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

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

Tuna Crudo – Cubed raw tuna, chives, lemon juice, extra virgin olive oil, pistachio, shaved Fresno chilis, sambal aioli, tobiko, micro greens \$16

NY CHEESE & CHARCUTERIE

Served with flatbread crackers, Bake Placid golden raisin fennel bread, truffle honey and Marcona almonds

Pick any two for 15, all four for 28

Old Chatham Camembert

Mace Chasm Farm Salami

Meier's Artisan Cheddar

Mace Chasm Farm Pork Rillettes

SALAD & SOUP

No One Expects The Spanish Salad! – Local Little Gem lettuce, tamarind dressing, halloumi croutons, grilled lemon, Marcona almonds, shredded Sugar House Creamery Dutch Knuckle cheese \$12
+ Add a marinated chicken breast for 6

I'm Here For The Burrata – Local and regional tomatoes, burrata, pickled red onion, Fresno chili, raspberry red wine vinaigrette, mint, basil, Maldon salt, balsamic syrup \$13
+ Add a marinated chicken breast for 6

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

Shoots, Noods and Leaves – Sweet soy marinated pork, lo mein noodles, pea shoots, greens, pear nuoc cham, cucumber, basil, mint \$18

Soup Of Today – \$6

SANDWICHES

Sandwiches are served with house potato chips and a pickle. Substitute tater tots, soup of the day or a small ordinary salad for 2

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

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

Mer's New Favorite – Bake Placid focaccia, Meier's Snye pepper cheese, pulled BBQ chicken thigh, pickled red onion, bacon, chipotle mayo \$18

Ribeye Of The Beholder – Hoagie roll, shaved ribeye, shredded cheddar, bacon horseradish aioli, caramelized onion \$18

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

HEARTH OVEN PIZZA

Our pizza crusts are made by hand in small batches 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 oil base, house cheese blend, Harmony Hills smoked kielbasa, red onion, green pepper, crumbled feta, pickled sour cherry, sage \$17

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 – Red sauce 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, diced green pepper, chopped spicy cherry peppers, grated parm, honey drizzle \$16

Ok Boomer – Garlic oil base, house cheese blend, Dutch Knuckle, mixed mushrooms, basil, fennel pollen, truffle oil \$17

ENTRÉES AFTER 5

Raspberry Lemonade Salmon – Pan seared Royal Tide salmon, preserved lemon and raspberry balsamic compound butter, vegetable chick-pilaf \$28

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

Sweet Corn Gnocchi – Potato gnocchi, sweet corn puree, local bacon lardons, kimchi, herbs \$19

This Steak + That Sauce = You Win – Seared peppercorn crusted Donahue Farms strip steak, bourbon green peppercorn sauce, herb crushed local potatoes \$34

Vegetable Dal – Spiced chickpea and vegetable stew, honey lemon yogurt drizzle, sushi rice, warm naan bread \$18

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, pork rillettes

Small Town Cultures, Keene – Preserved lemon, fermented vegetables

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, halloumi, 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, steaks, eggs, chicken

Harmony Hills Farm, Malone – Kielbasa, pork, 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 – Brian Lewis

General Manager – Morgan McReynolds

Assistant (to the) General Manager – Jessica Maitland

Sous Chef – Alex Hudson

Executive Pastry Chef – Luke Ayers

Director of Brewery Operations – Kevin Litchfield