

SNACKS

NYS CHEESE BOARD 16

3 Artisan NYS Cheeses, Raspberry Hibiscus Preserves, Candied Pecans, Triple Green Jade Farm Crackers

HIGH FIVE-MI 10

Mace Chasm High Fives Sausage Meatballs, Pickled Carrot And Cucumber, Sambal Aioli, ABC Sauce

GF V MARCONA ALMONDS 8

Lemon And Rosemary

FRITTER ME TIMBERS 9

Goat Cheese Fritters, Maple Blueberry Ginger Dip

WHITE BEAN PORK CHILI 9

Atlas Hoofed It Pork, Poblano Pepper, White Bean, Tomatillo, Lime Sour Cream, Crumbled Corn Chips

TODAY'S SOUP 8

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

PRETZEL NUGGETS 9

Everything Spice, Maple Mustard

POUTINE SMALL 8/LARGE 14

Crinkle Cut Fries, Meier's Dairy Cheese Curds, Bourbon Peppercorn Beef Gravy

FOOD THAT MY FOOD EATS

GF MORE COBB THAN NOT COBB 15

Jerk Chicken, Julienne Carrot And Cabbage, Greens, Tomato, Avocado, Cooked Egg, Applewood Smoked Bacon Bits, Maple Malt Vinaigrette

THE LORD OF THE SALADS 16

Steak, Greens, Purple Potato, Green Onion, Roasted Peppers, Pickled Mustard Seeds, Horseradish, Pickled Cucumber, Blue Cheese Crumbles, House Ranch Dressing

GF THE YAWNER HALF SIZE 4/WHOLE SIZE 7

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

Add A Grilled Marinated All-Natural Chicken Breast for 6, Seared Tuna Cubes For 6, Grilled Steak For 8

GF IF YOU CAN TUNA SALAD 13

Seared Marinated Tuna Cubes, Radicchio, Purple Potato, Green Bean, Cooked Egg, Capers, Lemon Garlic Parmesan Dressing

Honestly, I doubt you can

BRICK. OVEN. PIZZA.

Kindly, we decline substitutions on our pizzas. Gluten Free Crust available, just ask.

MARGHERITA 11

Red Sauce Base, Fresh Mozzarella, 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

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

JERK CHICKEN PIZZA 15

Olive Oil Base, Jerk Spiced Chicken, Red Peppers, Red Onion, Roasted Corn, Cheddar Cheese, Mango Pineapple Chutney

V THE 40 YEAR OLD VEGAN 15

Kale Pesto Base, House Cashew Cheese, Red Pepper, Red Onion, Impossible Sausage

THE HUNTER 14

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

BROC YOUR SOCKS OFF 12

Garlic And Olive Oil Base, Artichoke, Broccoli, Sun-Dried Tomato, Whipped Lemon Ricotta, Shredded Mozzarella

RISE & SWINE 15

Atlas Hoofed It Farm Sausage Gravy Base, Egg, Tater Tots, Bacon, Smoked Ham, Green Onion, Dutch Knuckle Cheese, Shredded Mozzarella

GLUTEN FOR PUNISHMENT

All Sandwiches Come With House Chips. Substitute Fries or Side Salad For \$2. Gluten Free bread available, just ask.

A CHICKEN SANDWICH OF SORTS 14

Brioche Bun, Marinated Chicken Breast, Smoked Gouda, Apple BBQ Butter, Mustard Slaw

BURGER: IMPOSSIBLE 16

Brioche Bun, MEATLESS Impossible Burger Patty, Balsamic Mushrooms, Blue Cheese, Sliced Tomato, Lettuce Leaf

RIBEYE OF THE TIGER 15

Hoagie Roll, Thinly Sliced Ribeye Steak, Cajun Spice, Grafton Cheddar Cheese, Roasted Red Peppers, Bacon And Onion Jam, Horseradish Mayo

FALAFEL THE WAGON 14

Warm Naan Bread, Tzatziki, Harissa Oil, Crumbled Feta, Greens, Cucumber, Tomato, Red Onion.

MY WAY OR NO WAY 14

Brioche Bun, 2 Fully Cooked Mace Chasm Farm Ground Beef And Bacon Smashburgers, White Onion, American Cheese, BSB Burger Sauce.

THE OTHER SON OF THE PULLED HAMMY 13

Butter Toasted Sourdough, Pulled Maple Brined Smoked Ham, Dijon Mustard, Apple BBQ Butter, Smoked Gouda

ENTRÉES AFTER 5 PM

CURRENT FISH MARKET PRICE

We will come up with something really cool using only the trendiest of ingredients, ready for your Instagram feed

☞ PORK TORNADO 23

Local Farm Bone In Pork Loin Chop, White Bean And Venison Sausage Cassoulet, Basil Pistou, Grilled Radicchio, House Applesauce, Cracklins

CAULIFLOWER POWER 18

Ale Brined Roasted Cauliflower, Roasted Salsify Broth, Cauliflower Pilaf, Black Pepper Curry, Cashew Dukkah

☞ WAKE AND STEAK 28

Chili And Coffee Rubbed Boston Cut Steak, Old Fashioned Cocktail Butter, Red Wine Demi Glace, Mashed Purple Potato, Sautéed Green Beans

COLONEL SANDERS I PRESUME? 25

Fried Misty Knoll Airline Chicken Breast, Roasted Sweet Corn, Mashed Purple Potato, Mace Chasm Farm Sausage Gravy

☺ IMPOSSIBOLOGNESE 19

Meatless Bolognese Sauce, Vegan Penne, Basil Pistou, House Cashew Cheese, Garlic Points

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 (Cheese); Asgaard Dairy in AuSable Forks, NY (Cheese); Fledging Crow Farm in Keeseville, NY (In-Season Produce); Triple Green Jade Farm in Willsboro, NY (Breads And Crackers); Meier's Dairy in Fort Covington, NY (Cheese Curds); South Meadow Maple Sugarworks in Lake Placid NY (The BEST Maple Syrup Anywhere); Atlas Hoofed It Farm in Sugarbush, NY (Pork And Eggs); Mace Chasm Farm in Keeseville, NY (Sausage, Pork, Beef).

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.

GF = Gluten Free, V = Vegan