

LUNCH

Appetizers

Mussels \$10

PEI Mussels, Chili Garlic & White Wine Sauce, Grilled Baguette

Chicken Wings \$9

Mild, Medium, Hot, BBQ

Fried Calamari \$8

Cornmeal Crusted, Poblano/Tomatillo Sauce

Sweet Potato Fries \$5

Spiced Maple Drizzle

Flatbread Steak Pizza \$12

Hanger Steak, Gorgonzola, Mozzarella, Roasted Red Pepper, Arugula

French Onion Soup \$7

Provolone, Swiss, Crouton

Soup of the Day \$5

A crock of today's soup served with oyster crackers

Salads

Bulgur and Red Lentil Salad \$9

Grilled Romaine, Sumac, Roasted Red Pepper, Mint, Extra Virgin Olive Oil, Pomegranate Molasses

Arugula, Baby Kale and Pear \$9

Poached Pear, Danish Bleu Cheese, Candied Walnuts, Port Wine Vinaigrette

"Great Room" Salad \$12

Grilled Chicken Breast, Spring Greens, Tomato, Chopped Bacon, Crumbled Bleu Cheese, Hardboiled Egg

Caesar Salad \$8

Parmesan Tuile, White Anchovy

Add to your salad:

Chicken \$6

Salmon \$9

Sandwiches & Burgers

Burger \$15

8 oz Steak Burger, Vermont Cheddar, Applewood Bacon, Potato Roll, Fries

Fire Roasted Chicken \$13

Pulled Chicken, Chipotle Pepper, Roasted Corn, Cilantro, Dijon Aioli, Ciabatta Roll, Gruyere Cheese, Fries

Pulled Pork Banh Mi \$13

Carrot & Radish Slaw, House Pickles, Baguette Roll, Sriracha Aioli

Grilled Eggplant & Roasted Pepper Sandwich \$11

Spring Greens, Mozzarella, Beldi Olive Tapenade, Hummus, Focaccia Roll

Chicken Quesadilla \$14

Pulled Chicken, Cheddar & Queso Cotija, Flour Tortilla, Chipotle Crema

Club Baguette \$12

Oven Roasted Turkey, Bacon, Lettuce, Tomato, Cranberry Mayonnaise, French Fries, Pickle

Quinoa \$16

Corn Salsa, Fried Chickpeas, Guacamole, Crispy Tortilla Strips, Cumin Crème Fraîche

Substitute french fries with sweet potato fries or side salad for \$3

"Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness."

Craft Beers and Refreshers

On Tap

Brooklyn Brand, Summer Ale, New York, \$6

A light-bodied golden beer with a refreshingly light bready flavor, a light crisp bitterness and a citrus floral aroma. **ABV 5%**

Saranac, Pale Ale, Upstate, New York \$5

This beer was brewed to be the flagship Saranac beer. The recipe is a true English Pale Ale rich and fruity, yet finishes crisp, it embodies our brewing philosophy to brew distinctive and drinkable beers. Deliciously rich and flavorful, this is a complex brew with an easy-going taste. **ABV 5.5%**

Lake Placid UBU English Strong Ale, Lake Placid, New York, \$7 Pint

Lake Placid Pub & Brewery's famous English-style Strong Ale is deep garnet-red in color, and features dark fruit and roasted malt flavors, with a slightly bitter finish. **7.0% ABV**

Hard Cider

Mackenzie's Original Hard Cider, West Seneca, New York \$6 bottle

Their original hand-pressed hard cider is reminiscent of its UK predecessors. A refreshing, medium body and not too dry with a crisp apple finish.

Bottled Beer

Budweiser, Bud Light & Coor's Light \$4

Labatt's Blue Light & Michelob Ultra \$4.50

Corona, Heineken \$5.50

Blue Moon Belgain White, \$5.50

Stella Artois \$5.50

Ithaca Beer Co. Flower Power "IPA", \$6.00

Lagunitas, A Little Sumpin' Sumpin, Ale \$6.00

Non-Alcohol

Kaliber \$5.00

Soda & Sparkling Water

Coke, Diet Coke, Ginger Ale, Sprite, Tonic, Club Soda \$2

Saranac Root Beer, Saranac Shirley Temple \$3

San Pellegrino Sparking Water 250ML \$2.75

San Pellegrino Sparking Water 750ML \$5.50