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## CAMPFIRE



## DESSERTS

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S'MORES BOARD FOR TWO - 18  
Marshmallows, Graham Crackers, Milk Chocolate Bars,  
Fresh Baked Cookies, Nutella, Build & Roast Your Own (v)

UPSIDE DOWN RHUBARB CAKE - 13  
Strawberry Glaze, Vanilla Bean Whipped Cream(v)

PEANUT BUTTER SKILLET BROWNIE - 13  
French Vanilla Ice Cream, Whipped Cream (v)

LEMON BERRY TART - 12  
Lemon & White Wine Custard, Fresh Berries,  
Almond Flour Tart Shell (v, GF)

COCONUT PUDDING TRIFLE- 14  
Coconut Pudding, Turmeric Coulis, Pineapple Curd, Coconut Flake  
(VG, GF)

CAMPFIRE ICE CREAM - 8  
Rotating Flavors, Whipped Cream, Almond Macaron (v,GF)

v - Vegetarian / VG - Vegan / GF - Gluten Free

### MESSAGE FROM THE CAMPFIRE TEAM

WE PROUDLY SUPPORT OUR FARM AND VENDOR FRIENDS  
ACROSS THE ADIRONDACKS BY FEATURING NATIVE  
INGREDIENTS THAT INSPIRE OUR SEASONAL MENUS. WE  
STRIVE TO TELL A STORY THROUGH EACH DISH AND ARE  
BEST ABLE TO DO SO WITH LOCALLY SOURCED PRODUCTS.

THANK YOU FOR GATHERING AROUND OUR CAMPFIRE.

# Camp Fire

ADIRONDACK  
GRILL + BAR





## JUST GRAZING

SPRING SALAD - 15  
Local Greens, Kale, Radicchio,  
Juniper Hill Radishes, Strawberries,  
Goat Cheese Crumble, Honey,  
Lemon Dill Vinaigrette (V GF)

Add Marinated Grilled Chicken Breast To Any Salad - 6

Add Seared Salmon - 15

FOREVER WILD SOUP - 16  
Native Forest Mushrooms, Asparagus,  
Cauliflower, Fava Beans, Lentils,  
Mushroom Broth (VG)

TUCKER POTATO CHIPS - 9  
Tucker Farms Potatoes, Caramelized  
Leek Dip (V, GF)

PARMESAN ARANCINI - 13  
Breaded Parmesan & White Wine  
Risotto, Carrot Ginger Sauce (V)

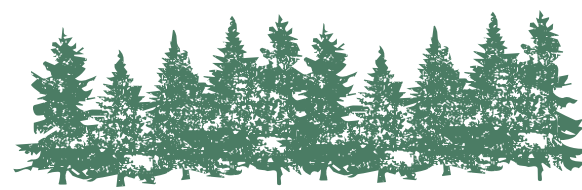
SMOKY BONES - 19  
House Smoked Chicken Wings, Vegetable  
Crudite, Balston Blue Cheese Dressing  
(GF)

Choice of:

Classic Buffalo Sauce

Umami Ginger Sauce

Lemon Garlic Parmesan



V - Vegetarian / VG - Vegan / GF - Gluten Free

Please advise your server ahead of ordering of dietary restrictions (celiac, nut allergies, etc) as well as if separate checks will be needed

Parties of six or more may incur an added 18% gratuity

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

## THANK YOU FOR HELPING US SUPPORT THESE LOCAL FARMERS

MEIER'S ARTISAN CHEESE  
DONAHUE'S LIVESTOCK FARMS  
ALL FROM THE WOODS  
TUCKER FARMS  
SOULSHINE BAGEL  
SARANAC RIVER RANCH

SUGAR HOUSE CREAMERY  
PAUL SMITH'S SUGAR SHACK  
KATE MOUNTAIN FARM  
JUNIPER HILL FARM  
RULF'S ORCHARD



## CAMPFIRE DINNER GATHERINGS

Add Side Salad to Any Entree Below - 5

Add Cup of Wild Mushroom Soup - 9.95

CAMPFIRE BURGER - 22  
8oz Donahue's Farms Beef, Whiskey  
Bacon Shallot Jam, Cheddar, Garlic Aioli  
(v, VG, GF Options Available)

Wine Pairing Option - Chianti + 12

Fattorie Melini - San Lorenzo, Tuscany, Italy

Berry Preserves, Rosemary, Hazelnut

FRIED CHICKEN - 29  
Buttermilk Marinated & Breaded Chicken  
Breast, Cayenne Honey Sauce, Meier's  
Mac & Cheese, Asparagus

Wine Pairing Option - Chardonnay + 14

Louis Jadot - Burgundy, France

Green Apple, White Florals, Light Minerality

KIMCHI PORKCHOP - 36  
Kate Mountain Farm Bone-In Pork Chop,  
Chef's Kimchi, Forbidden Rice & Quinoa,  
Asparagus, Brown Butter Sauce, Crispy  
Onions

Wine Pairing Option - Frappato + 13

Nicosia - Sicilia, Italy

Blueberry, Raspberry, Eucalyptus

MARKET GARDEN - 26  
Gold Potato Lentil Curry, Maitake  
Mushroom, Purple Carrots, Forbidden  
Rice & Quinoa, Toasted Coconut (VG, GF)

Wine Pairing Option - Frappato + 13

Nicosia - Sicilia, Italy

Blueberry, Raspberry, Eucalyptus

ORECCHIETTE PASTA - 31  
House Made Pasta, Carrot Ginger  
Sauce, Wild Mushrooms, Pine Nuts,  
Goat Cheese Crumble, Pea Shoots,  
Chili Oil (V)

Wine Pairing Option - Gamay + 13

Moulin A Vent - Beaujolais, France

Black Cherry, Wild Strawberry, Balsamic

RIBEYE - 46  
Grilled Donahue's Farm Ribeye Steak,  
Garlic Confit & Horseradish Butter,  
Tucker Mashed Potatoes, Asparagus (GF)

Wine Pairing Option - Cabernet Sauvignon + 12

Twenty Acres - Clarksburg, Oregon

SEARED SALMON - 35  
Center Cut Salmon Filet,  
English Pea Puree, Meier's Parmesan  
Risotto, Swiss Chard, Honey Lemon  
Sauce (GF)

Wine Pairing Option - Grenache & Mourvedre Blend + 13

Love You Bunches - Central Coast, California

Strawberry Shortcake, Rose Petal, Citrus

LEMON HERB CHICKEN - 34  
Pan Seared Lemon Herb Airline Breast,  
Forbidden Rice & Quinoa Blend,  
Chimichurri, Tri-Color Baby Carrot (GF)

Wine Pairing Option - Frappato + 13

Nicosia - Sicilia, Italy

Blueberry, Raspberry, Eucalyptus

