**CAMPFIRE BRUNCH OFFERINGS** 

AVAILABLE DAILY 10AM-3PM

### **BEVERAGES**

**JUICE - 3** Orange, Grapefruit, Cranberry, Apple HARNEY & SONS HOT TEA - 3 HOT COCOA - 3

SODA - 3 Coke, Root Beer, Diet Coke, Dr. Pepper, Ginger Ale, Fanta Orange, Sprite

SARATOGA STILL WATER 4 / 7 SARATOGA SPARKLING WATER 4/7 **UNSWEETENED ICED TEA - 3** LEMONADE - 3

**SARANAC ROOT BEER - 4 SARANAC GINGER BEER - 4 SARANAC SHIRLEY - 4** 

## STUMPTOWN COFFEE ROASTERS

**CAMPFIRE COFFEE - 3.50** Free Refills **FRENCH PRESS - 6** Serves Two

ESPRESSO - 4 **CAPPUCCINO - 5** LATTE - 6 **AMERICANO - 4** 

TRAPPER CREEK DECAF

HAIRBENDER BLEND

Latin America. Indonesia, Africa

Latin America

FLAVORED SYRUPS: MOCHA, CINNAMON, VANILLA MILKS: WHOLE, OAT

MIMOSA - 10 Orange, Blood Orange, Cranberry, Grapefruit

**SARANAC LAKE SUNRISE - 12** Vodka, Aperol, Fresh Orange Juice, Vanilla Bean

HOUSE BLOODY MARY - 12 Vodka, House Bloody Mary Mix, Olives

**ESPRESSO MARTINI - 16** Grey Goose Vodka, Stumptown Espresso, Coffee Liqueur, Brown Sugar, Cinnamon, Nutmeg





**CHICKEN & FRENCH TOAST - 19** Two Slices of French Toast, Crispy Chicken, Maple Syrup Glaze, Home Fries

**AUSABLE BENEDICT - 17** Poached Farm Egg, Country Ham, Asgaard Farm Chevre Crumble, Hollandaise, English Muffin, Side of Home Fries

**SMOKED PORK BENEDICT - 17** Poached Farm Eggs, House Smoked Pork Butt, Meier's Gruyere, Spicy Hollandaise, Corn Bread, Side of Home Fries

**BROCCOLI CHEDDAR SOUP** - 13 Meier's Artisan Cheddar, Country Bread

**CHEF'S BUTTERMILK PANCAKES - 17** Chef's Special Three Buttermilk Pancakes, Fresh Berries, Local Maple Syrup, Whipped Butter, Powdered Sugar

FRUIT & YOGURT - 10 Greek Yogurt, Granola, Seasonal Fruit & Berries



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

AVAILABLE DAILY 10AM-3PM

#### **BRUNCH BURGER - 22**

8oz Donahue's Farms Beef Patty, Maple Glazed Bacon, Meier's Cheddar Cheese, Fried Egg, Arugula, Sriracha Aioli, Tucker Farm's Fries Beyond Burger (VG) Available

#### **ADK OMELETTE - 17**

SERVED WITH SEASONED HOME FRIES High Peaks: Spinach, Scallion, Tomato, Chevre SouthWest: Ham, Bell Pepper, Onion, Cheddar Pisgah: Smoked Beef, Pepper, Onion, Mushroom, Gruyere

#### A.M BURRITO - 13

Farm Fresh Eggs, Cheddar, Peppers & Onions, Crispy Home Fries, Herb Tortilla Choice of Thick Cut Bacon, Homestyle Sausage, or *Country Ham* 

#### **SPRING SALAD - 15**

Arugula, Kale, Brussel Sprouts, Radicchio, Craisins, Sliced Almonds, Goat Cheese Crumble, Red Wine Vinaigrette (v, GF) Add Grilled Chicken + 6



#### DESSERTS

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)



# BRUNCH MENU 10AM-3PM

