

• Starters & Shareables •

🍷 Cake Placid Pretzel Nuggets \$9

House queso & NYS maple mustard

Wings - Traditional or Boneless \$12

Honey garlic buffalo, spicy red salsa, salt & vinegar, maple Korean BBQ, or Buffalo style: hot, medium, mild

🍷 Warm Spinach And Artichoke \$12

Dip

Served with pita & broccoli cheddar chips

🍷 Beer Battered Spicy Fried \$9

Pickles

Parmesan peppercorn sauce

Slow Roasted Pork Nachos \$14

Tri color tortilla chips topped with pulled slow-cooked pork, pico de gallo, sliced fresh jalapenos, scallions, house queso & sour cream

— We will make them without pork for \$10

🍷 Beef and Bean Chili \$8

Big chunks of beef, kidney beans, black beans, red, yellow & green peppers, tomato & spices. Topped with shredded jack cheese & served with tortilla chips

🍷 Crispy Cheese Curds \$12

Ale battered cheese curds served with our chili ranch sauce & house marinara

🍷 Cheddar Is Better \$11

Slices of Cabot Cheddar & NYS Maple Cheddar, dried cranberries, fresh strawberries, sweet balsamic syrup, maple mustard & crackers

🍷 Steamed Edamame \$9

Tossed with kosher salt, ponzu sauce

Soup Of The Day \$6

• Salads •

Add a grilled Vermont Country Farms All-Natural chicken breast, sirloin steak, BBQ glazed salmon or boneless Buffalo chicken for \$6

BLT Caesar Salad \$10

Chopped hearts of romaine tossed in Caesar dressing, crispy bacon pieces, cherry tomato, herb croutons, shredded Parmesan

🍷 Summer Grain Salad \$11

Barley, quinoa & salad greens topped with fresh strawberries, crumbled goat cheese, sunflower & pumpkin seeds, creamy avocado poblano dressing on the side

🍷 Kale Salad \$10

Kale, arugula, cucumber, carrot, tomato, mandarin oranges, dried cranberries, blueberry pomegranate dressing on the side

🍷 Pub House Salad \$7

Choice of dressings: Ranch, Blue Cheese, Blueberry Pomegranate, Avocado Poblano, Maple Balsamic Vinaigrette, Parmesan Peppercorn, Italian

• Pizza •

We are happy to remove any ingredient, but please no substitutions

Gluten Free crust available upon request

The Roni \$14

Red sauce base with shredded mozzarella, pepperoni, roasted green peppers & red onions

Brisket \$15

Garlic Parmesan base with smoked brisket, spicy red pepper relish, shredded cheddar & mozzarella, topped with a drizzle of our house BBQ sauce

🍷 Artichoke \$13

Garlic Parmesan base with artichoke hearts, roasted red peppers, shredded mozzarella cheese & arugula

🍷 The Fromaggio \$13

Red sauce base with a house blend of 5 cheeses

🍷 Pear & Maple \$14

Olive oil base with sliced pears, dried cranberries & shredded maple cheddar cheese, topped with dressed arugula & balsamic drizzle

The Islander \$15

Maple chili base with pulled pork, bacon, pineapple & shredded cheddar, topped with a chili ranch drizzle

• Burgers & Sandwiches •

Served with fries & a pickle. Substitute a side salad for \$2

Gluten free roll available upon request

Bacon & Blue Burger \$14

Cajun spice, bacon, blue cheese, garlic mayo, caramelized onions, lettuce & tomato

Bison Burger \$16

Ground bison burger topped with sliced jalapeños, pepper jack cheese, chili ranch, lettuce, tomato & onion

V Black Bean \$11

Vermont Bean Crafters black bean burger, grilled onion, pepperjack cheese, special sauce, lettuce & tomato

Maple Melt \$13

Grilled Vermont Country Farms All-Natural chicken breast topped with a caramelized apple & bacon relish, melted NYS maple cheddar cheese, cranberry mayo, lettuce & tomato

Montreal Smoked Meat Reuben ... \$14

Grilled rye bread with smoked beef brisket from Dunn's in Montreal, sauerkraut, Swiss cheese & special sauce

The Schulzy Burger \$14

Bacon, American & cheddar cheese, ketchup, mayo, lettuce & tomato

Salmon BLT \$14

Potato roll with seared BBQ glazed salmon, bacon, garlic mayo, lettuce & tomato

Slow Roasted Pork Sandwich \$13

Toasted grinder roll filled with pulled pork, jalapeños, grilled onion, garlic mayo & lettuce

• Pub Fare •

V Macaroni & Cheese \$10

Cavatappi pasta with a creamy white cheddar sauce topped with crushed house chips

— Choose ONE topping for \$3: Pulled pork, boneless buffalo chicken or sirloin steak tips

GF Steak Frites \$22

Marinated grilled sirloin steak topped with a blue cheese butter & caramelized onions on a bed of fries

Fish & Chips \$12

Beer battered haddock, fries, house slaw, chili tartar sauce

BBQ Glazed Bison Meatloaf \$17

Individual size meatloaf filled with ground bison, bacon, sautéed peppers & onions, spices & cheddar cheese, glazed with our BBQ sauce. Served with fries & house slaw

GF Half Rack Of Ribs \$15

Baby back ribs braised in our secret blend of ingredients, BBQ glaze, house slaw, fries.

— Level up to a full rack for 24

Josh's Fire Fish \$14

Our beer battered haddock tossed in mild wing sauce, fries, house slaw, chili tartar sauce, blue cheese dip

Director of Brewery Operations

Kevin Litchfield

Brewmaster

Chris Ericson

Executive Chef

Greg Sherman

General Manager

Josh Spanburgh

One check per table please - an 18% gratuity may be added for parties of six or more. Visa, Mastercard, Discover, American Express & cash are accepted.

We proudly serve Saranac Shirley Temple, Root Beer & Ginger Beer, as well as Coke products.

Gluten free menu items are prepared in a kitchen that contains wheat, nut and other potential allergens.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness