

FOR THE TABLE

Warm Pub Pretzels

Local Ale Cheese Dip, House Made Mustard, Caraway
15

Crispy Cauliflower Florets

*Small Town Cultures Kimchi, Spring Onion, Curry Sweet
Potato* 14

Manilla Clams

*Shallots, Roasted Garlic, Sweet Chili Butter, Pardox
Pilsner Broth* 17

Meadow Farms Deviled Eggs

Duroc Applewood Smoked Bacon, Avocado, Jalapeno 10

Chill-n-Grill Shrimp

*Jumbo Shrimp, Charred Lemon, Pickled Celery, Tomato
Horseradish Granita* 20

Poutine

*Hand Cut Fries, Local Farm Cheese Curds, Roasted Garlic
Gravy, Country Slab Bacon, Foraged Mushroom* 15

ADK Cheese Board

*Chef's Selection of Local & Domestic Cheese, Candied
Nuts, Honey Comb, Rhubarb Jam, Flatbreads & Warm
Baguette* 24

Maggies Farm Vegetable Crudite

*Mediterranean Hummus, Local Garden Vegetables,
Flatbread, Baguette* 18

Lodge Charcuterie

*Local Cured Meats, Country Pâté, House Pickles,
Marinated Olives, Fig Mustarda, Flatbreads & Golden
Raisin Rye* 26

GREENS & BEGINNINGS

Sweet Corn Chowder

Tucker Farm Potatoes, Grilled Corn, Duroc Applewood Smoked Bacon, Battenkill Cream 12

Spring Pheasant Vegetable Soup

Local Garden Vegetables, House Made Linguini, Fresh Herbs 14

Caesar Salad

Crisp Romaine, Parmesan Reggiano, White Anchovy, Herb Croutons 12

Iceberg Wedge

Hard Boiled Egg, House Cured Bacon, Heirloom Tomato, Ewe Bleu Cheese, Red Onion, Roasted Garlic Ranch 15

Blueberry Spinach

Crumbled Feta, Wild Blueberry, Sunflower Seeds, Pickled Red Onion, Golden Raisins, Peach Gastrique 15

Quinoa Seasonal Fruit Bowl

North Country Yogurt, Saratoga Peach Vinegar, Honeycomb, Mint 14

Pub Greens

Local Petite Greens, Shaved Radish, Pickled Red Onion, Hot House Cucumber, Curled Carrot, Oven Dried Tomatoes, House Vinaigrette 12

ADD TO ANY SALAD

Grilled Salmon 15

Grilled Organic Chicken 10

Three Jumbo Shrimp 15

Grilled 4oz Filet 15

OVEN TO TABLE

Served Daily Starting at 5pm

Steak Frites

12 oz Donahue Farms Daily Cut, Caramelized Onion Jam, Truffle Fries, Pecan Bleu Cheese Corn on the Cob 40

Ricotta & Split Pea Ravioli

Grilled Corn, Charred Tomato, Herb Brown Butter 28

Free-Range Statler Chicken Breast

Tucker Farms Parsnip Puree, Heirloom Carrot, Natural Jus 36

Duroc Bone-In Pork Rib Chop

Balsamic Peaches, Apple Sausage Sweet Potato Hash, Grilled Asparagus 34

Wild Salmon Plancha

Fennel Leek Risotto, Spring Garden Vegetables, Tarragon Lemon Beurre Blanc 32

Sides:

Truffle Fries 9

Caesar Salad 6

House Salad 6

Mashed Potato & Gravy 6

HANDHELDS

All Breads are House-Made

All Sandwiches come with House-made Chips- Upgrade to Hand Cut Fries or House Salad for 4

Donahue Farms Roast Beef Melt

Donahue Farms Beef Tenderloin, ADK Cheddar, Horseradish Aioli, Bib Lettuce, Vine Ripe Tomato, Natural Jus on a Pressed Onion Brioche 18

Open Face Lump Crab & Shrimp B.L.T.O

Bib Lettuce, Vine Ripe Tomato, Duroc Applewood Smoked Bacon, Shaved Red Onion on Hawaiian Bread 18

Lodge Lobster Roll

Bib Lettuce, Lemon Essence, Mayonnaise, Toasted New England Roll 20

Impossible Burger

All Natural Plant- Based Burger, Vermont Cheddar, Lettuce, Vine Ripe Tomato, Red Onion on a Whole Wheat Bun 18

Oven Roasted Turkey Club

House Cured Bacon, Bib Lettuce, Vine Ripe Tomato, Roasted Garlic Aioli on Country Sourdough 16

Backyard Caprese

Fresh Mozzarella, Vine Ripe Tomato, Basil, Pesto on Country Baguette 15

MAGGIE'S Signature Pub Burger

Donahue Farms Beef Blend, Local Cheddar, Iceberg, Vine Ripe Tomato, Red Onion on a Brioche Bun 18

**Additions: House-Cured Bacon, Mushrooms,
Griddled Onion, Or Smashed Avocado 2EACH**