



GENERATIONS

T A P & G R I L L

Proudly Carrying Giroux's Farm Fresh Eggs

Breakfast Specialties

Mirror Lake Breakfast - Two farm fresh eggs, any style served with home fries & your choice of toast. 8
Add smoked bacon, Applewood ham or Vermont maple sausage. 2

Sweet Potato Hash - Diced sweet & russet potatoes, sautéed mushrooms & fresh baby spinach topped with two eggs any style & your choice of toast. 11

Eggs Adirondack - Two poached eggs, Smoked Applewood ham, smoked cheddar & baby spinach served on a grilled English muffin, topped with fresh hollandaise sauce & served with home fries. 12

Das Eggwich - Our special blend bratwurst patty, two scrambled eggs, haus pickled cabbage & Munster cheese served on a toasted pretzel bun with home fries. 11

Biscuits & Gravy - Two buttermilk biscuits topped with Vermont Farms maple sausage, gravy & two eggs any style. Served with home fries. 10

ADK Baked Oatmeal - Steel cut oats baked in a cast iron skillet & topped with maple brown sugar. 10

Artisan Omelets

Served with home fries and choice of toast

The Eastwood - Applewood smoked ham, peppers, onions & smoked cheddar. 9

The Harvester - Sautéed Peppers, onions, mushrooms & spinach. 9

Das Fleisch - Smoked bacon, Applewood ham, Vermont maple sausage & smoked cheddar. 10

Create Your Own - Three farm fresh eggs with your choice of two items. 12

Options: Applewood ham • smoked bacon • Vermont maple sausage • peppers • onions • spinach • mushrooms • tomatoes • broccoli • American • Swiss • cheddar
.50 each for additional items.

One check per table. An 18% gratuity will be added to parties of 5 or more.
Entire party must be present before ordering.

From The Griddle

Maple Bourbon French Toast - Cinnamon brioche French toast topped with maple bourbon butter. Served with smoked bacon, Applewood ham or maple sausage. 9

Buttermilk Falls - Adirondack style flap jacks. We fold in the egg whites to make them the best in town. Served with smoked bacon, Applewood ham or Vermont maple sausage. 9
Add strawberries, blueberries or chocolate chips .50 each.

Apple Pie Flap Jacks - Apple infused pancakes topped with a scoop of vanilla ice cream. Served with smoked bacon, Applewood ham or Vermont maple sausage. 9

Bavarian Waffle - Belgian waffle topped with rich Bavarian cream & your choice of smoked bacon, Applewood ham or Vermont maple sausage. 9
Add strawberries or chocolate chips .50 each.

Breakfast Flatbreads

Smokehouse - Applewood smoked bacon, smoked ham, farm fresh scrambled eggs & smoked cheddar cheese. 10

Das Grün - Steamed broccoli, oven roasted tomatoes, farm fresh scrambled eggs & mozzarella cheese. 10

Dacker - Applewood smoked ham, baby spinach, smoked cheddar cheese, farm fresh scrambled eggs & finished with hollandaise sauce. 12

Fit & Active

Whiteface Oatmeal - 30 min steel cut oats served with low-fat milk, fresh nuts, dried berries & raisins. 8

Granola Parfait - Plain Greek yogurt, fresh seasonal fruit, nature's valley granola, and Adirondack mint. 9

Fruit Bowl - Fresh seasonal hand cut fruit topped with fresh Adirondack mint. 7

Sides

*one egg any style • home fries • smoked bacon • Applewood ham • Vermont maple sausage • toast • English muffin • bagel • yogurt • granola • chilled grapefruit half • assorted cold cereals • 2.50/Each **

Corned beef hash. 4.50

Substitute egg whites. 2.50

Drinks

Milk, Chocolate Milk. 2/Each

Coffee, Tea, Apple, Orange & Cranberry Juice, Passion Fruit Guava Juice, Pineapple Juice, Grapefruit Juice. 2.50/Each

Starters/Vorspeisen

ADK Style Hummus - Smokey barbeque black bean hummus served in a warm bread bowl with roasted corn pico & fresh vegetables. 8

Baked Brie - Topped with maple roasted walnuts, homemade apple compote & served with sliced pretzel crostini's. 11

Chicken Wings - Ten wings served crispy & hand tossed in your choice of one of our homemade sauces with celery, carrots & blue cheese dressing. Sauces: hot, medium, mild, lemon schnitzel, honey garlic sriracha & Sawtooth barbeque. 12 Extra Dressing .50

Beer Cheese Nachos - Tortilla chips, our creamy beer cheese sauce, roasted corn pico, cherry peppers & black beans. Served with salsa, sour cream & guacamole. 10
Add smoked chicken, pulled pork or chili. 5

Bretzeln - Fresh baked jumbo soft pretzels served with beer cheese dipping sauce & haus pickled cabbage. 9

Schweine Flügel - Deep fried pork wings tossed in Sawtooth barbeque sauce, served with bacon & blue cheese slaw. 13

Pork Belly Poutine - Crispy seasoned fries topped with local cheese curds, rich stout gravy & crispy pork belly. 12

Beer Battered Shrimp - Tossed in honey garlic sriracha sauce & served with a creamy Bitberger beer dipping sauce. 15

Sides - French Fries. 5 Sweet Potato Fries. 6.50 Black & Tan Onion Rings. 6.50

Soups/Suppen

German Onion - Beer & onion soup baked with pretzels & Munster cheese. Cup 5/Crock 7

Gooses's Beef & Beer Chili - Served with crispy corn nuggets. Cup 5/Crock 8

Soup Du Jour - Ask your server for today's home-made soup. Cup 4/Crock 6

Enhance any one of our fresh salads with Grilled Chicken 5 - Atlantic Salmon 7 - Grilled Steak 9

Dressings - Honey Balsamic Vinaigrette - Ranch - Blue Cheese - Dijon Vinaigrette - Italian - Honey Mustard - Thousand Island - Pomegranate Vinaigrette. Extra Dressings .50

Salads/Salate

Farm Fresh - Fresh field greens, cucumbers, carrots, tomatoes, onions & pretzel croutons with your choice of dressing. Full 8/Half 4

Caesar - Crisp romaine, homemade creamy Caesar dressing, parmesan cheese & pretzel croutons. Full 7/Half 4

Taproom Cobb - Fresh baby spinach, Applewood bacon, grape tomatoes, diced chicken, cucumbers, carrots, Applewood smoked blue cheese, a hard boiled egg & avocado with honey mustard dressing. Full 9/Half 6

Sandwiches

*All sandwiches are served with French Fries.
Substitute sweet potato waffle fries or black & tan onion rings for 1.50*

The Wini - A beer braised bratwurst topped with smoked cheddar, haus pickled cabbage & Bitburger beer mustard served in a toasted pretzel hoagie. 15

Chicken Finger BLT - Crispy beer battered chicken tenders topped with Applewood bacon, crisp field greens & fresh tomatoes with honey mustard on a toasted pretzel roll. 16

The Hogggy - Haus braised pulled pork, cherry pepper aioli & smoked cheddar on a toasted pretzel hoagie roll. 15

The Drea - All natural sliced turkey, smoked bacon, basil aioli, field greens, roasted tomatoes & avocado on grilled wheat berry bread. 14

Hackbraten - Haus made bacon wrapped meatloaf with roasted tomatoes, brie & garlic aioli on grilled brioche bread. 16

Oma's Tuna Melt - Grilled English muffin, fresh albacore tuna salad, Swiss cheese, field greens & sliced tomato, served open faced. 14

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Craft Burgers

All burgers are served on a pretzel bun with fries.

Black & Tan onion rings or sweet potato fries are available for \$1.50 Add Bacon for \$2.00

*All beef burgers are locally sourced from Donahue's Livestock Farms, local, natural,
grain finished & always angus**

Main Street Burger - Grilled & topped with field greens, tomato & red onion. 14. Add Cheese. 1

*Cheese Selections - Smoked Cheddar, Swiss, American, Munster, Smoked Blue Cheese

Wuten Bertdunken - Topped with creamy beer cheese sauce, Applewood bacon, & fried pickles. 15

Add Beef & Beer Chili. 2

The Sampson - Grilled all natural turkey burger topped with fresh tomato, avocado, Applewood bacon & basil aioli. 15

Wolf jaw - Sawtooth barbeque glazed beef, smoked cheddar cheese, Applewood bacon & crispy onions. 15

Das Burger - Our special blend bratwurst patty, Munster cheese, haus pickled cabbage & Bitberger mustard. 16

Barefoot Burger - Black bean vegetarian burger topped with basil aioli, fresh avocado, roasted tomatoes, red onion & crisp field greens. 14

Generations 2543 - Horseradish rubbed beef, topped with Applewood bacon, smoked blue cheese crumbles & roasted tomatoes 16

Maddog Challenge - Two 8oz. patties, slabs of pork belly, cheddar cheese, fried cherry peppers, black & tan onion rings, pulled pork, Sawtooth barbeque & the works. Eat it all & win a free beer :) Are you up for the challenge? You have twenty five minutes. 24

*Chuck Norris Approved

Flatbreads/Fladen

Gutbuster - Beer mac & cheese topped flatbread finished with Applewood bacon & caramelized onions. 14

The Boathouse - Grilled chicken breast, ranch, roasted tomatoes, smoked bacon, mozzarella & fresh avocado. 14

Schwein Brot - Sawtooth barbeque, haus pulled pork, caramelized onions, mozzarella & smoked cheddar. 14

Green Roof - Basil pesto, roasted tomatoes, mozzarella, shaved parmesan, artichoke hearts, balsamic glaze & caramelized onion. 14

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Entrées/Vorspeise

Serving Daily from 4pm-Close

Weiner schnitzel - Thinly sliced veal cutlet pretzel, breaded & finished with our stout gravy. Served over smashed potatoes with haus pickled cabbage. 19

Black Forest Steak - All natural antibiotic free Vermont Farms rib eye grilled to perfection & topped with horseradish, bacon & Applewood smoked blue cheese. Served with smashed potatoes. 29

Oma's Goulash - Passed down family favorite recipe. Braised beef in a rich & hearty broth with egg noodles & served up in a skillet with warm pretzel bread. 16

Baked Haddock - Wild caught boneless haddock filet topped with roasted tomatoes, shaved parmesan & herbed bread crumb topping. Served with smashed potatoes & haus pickled cabbage. 18

Atlantic Salmon - Jail Island salmon grilled & finished with maple Bitberger beer mustard. Served with smashed potatoes. 24

Forever Wild - Homemade basil pesto, roasted tomatoes, artichoke hearts & fresh pasta. Finished with balsamic reduction & shaved parmesan. 16

ADK Duck Basket - Crispy fried duck legs & fries with an orange barbeque sauce. 17

Chicken Skillet - Oven roasted half chicken finished with our home made Sawtooth barbeque glaze. Served over sweet potato hash in a cash iron skillet. 19

German Mac - Fresh pasta tossed with beer cheese sauce, Applewood bacon & caramelized onions baked in a cast iron skillet. 17

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Chris McDermott - Executive Chef

Logan Preston - A.M. Sous Chef

Thomas Burns - P.M. Sous Chef

CHILDREN'S MENU

12 and under please

BREAKFAST 7-11AM



Single Buttermilk Flapjack - Add blueberries, strawberries or chocolate chips for .50 each. 3

Oatmeal - Served with brown sugar or maple syrup. 3.50

Assorted Cold Cereals - Ask your server for our selection. 2.50

French Toast Sticks - Topped with whipped cream. 3

SIDES

One egg any style, toast (wheat, rye or white bread, english muffin or bagel). 1

Bacon, ham, sausage, yogurt, granola, fruit cup. 2.50

LUNCH & DINNER 11AM - CLOSE

Grilled Cheese Sandwich - Traditional grilled American cheese on white bread. 6

Hamburger - 4oz farm burger cooked to order. 8

Chicken Fingers - 3 breaded and fried chicken fingers with fries. 7

Flatbread Pizza - Cheese or pepperoni. 6

Mac & Cheese - Pasta tossed in our homemade mac and cheese sauce. 8

Kids Pasta - Pasta with tomato marinara or butter sauce. 7

