

Pub Night at the Fiddlehead

Warm smoked olives \$8 (GF,V)

Spiced mixed nuts and sultanas \$8 (GF,V)

Drink Specials

Local Beer

Hex and Hops \$6

 Moose Jam Sour

 Smittie Pils

 Hot Sara IPA

Raquette River \$6

 Red Ale

 Light Lager

Ray Brook Brewery \$6

 Beer

 Moon on the Lake IPA

Cocktail

Pinie Apple-Grapefruit Poloma \$12

Bourbon, Black Walnut Boulevardier - Buffalo Trace,
 Alpine Nut liquor, Cynar, sweet vermouth, black
 walnut bitters \$14

No Substitutions

**Please alert your server of any food allergies or
intolerances.**

Buy the kitchen a beer \$5

Wild Work Greens Salad - local, seasonal veggies,
herb balsamic vin (V,GF) or house ranch (v,GF) \$16
with crumbled feta \$19

Kate Mountain Farm Pork Tacos - achiote braised, pico,
Roasted salsa, lime crema, cotija cheese \$25 (s,GF)

Donahue Farm Beef Burger - bacon jam, tomato, onion,
lettuce, local potato roll, fries \$24
Add Dutch Knuckle or Ewe's Blue \$4

Mushroom Burger - tomato, caramelized onion,
lettuce, local potato roll, Fries \$22 (v)
Add Dutch Knuckle or Ewe's Blue \$4 (still v)

This
burger is
made from
mushrooms.
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Fried Salmon Burger - house fries, caper remoulade,
coleslaw, onion, lettuce \$26

Poutine - our fries, Meier's curds, house gravy \$20(GF)
With house made chile crisp \$23 (GF,s)

Local Cheeses and Meats

house made pickles, mostarda, smoked paprika honey
choice of 3, 4 or 5 for \$19, \$23 or \$27

Sugar House Creamery - Dutch Knuckle, Milk Moon,
Little Dickens (cow)

Four Fat Fowl - St. Stephen (cow)

Lively Run Farm - Finger Lakes Gold (goat)

Balsam Farms - Ewe's Blue (sheep)

Jasper Hill Farm - Bayley Hazen Blue

Cabot - Sharp Cheddar

House Made - pork liver pate

Mace Chasm Farm Salami - Saucisson Sec, Soppresatta

v = vegetarian
V = vegan
Olv = ovo-lacto v
GF = gluten free
S = spicy
s = kinda spicy
N = contains nuts