



GENERATIONS

T A P & G R I L L

Tap Room Menu

STARTERS

Chicken Wings - Ten crispy golden brown wings tossed in your choice of hot, medium, mild, Sawtooth barbeque or our signature honey garlic sriracha. Choice of regular or boneless. 12

716 Dip - Our version of the classic buffalo chicken dip served in a hot cast iron skillet topped with Applewood smoked blue cheese & served with corn chips. 10

Poutine - It wouldn't be the North Country without some French fries & gravy, local cheese curds & crispy pork belly served in a cast iron skillet. 12

Fire Tower - Jumbo handmade Bavarian style pretzel served with our signature Bitberger mustard & beer cheese. These pretzels are made from authentic imported German products. 12 → Thirsty? How about a large pretzel & pitcher of beer??? **Das Boot n' Pretzel** - see your drink menu for your draft choices. Our das boot is 64 oz. That's enough to serve four beers! Get excited! 27

SOUP & SALAD

House Dressings - Ranch, Blue Cheese, 1000 Island, Honey Balsamic, Maple Mustard & Blueberry Pomegranate.

Enhance any of our fresh salads with Vermont Country Farms Chicken. 5

Atlantic Salmon. 7

Beef Tenderloin. 9

Farm Fresh - Local field greens, cucumbers, tomatoes, carrots & sliced red onion topped with seasoned croutons & your choice of house dressing. FULL 9 / HALF 5

Cascade Caesar - Crisp romaine, creamy house Caesar dressing, garlic croutons & shaved parmesan. FULL 8 / HALF 4

German Onion Soup - Our version of the classic onion soup made with dark beer & topped with pretzels & local Swiss cheese. CUP 5 / CROCK 8

PERSONAL PIZZAS

Pizza & beer? Yes please! All pizzas are personal size on a wood fire grilled crust.

Boathouse - Grilled Vermont country farms chicken, uncured bacon, roasted tomatoes, house ranch dressing, Whiteface cheddar & green onions. 15

Green Roof - House made basil pesto, roasted tomatoes, caramelized onions, mushrooms & mozzarella cheese. Finished with local field greens & balsamic glaze. 14

Bluff Point - Creamy buffalo sauce, chicken, Whiteface cheddar & Applewood smoked blue cheese. 15

ARTISAN BURGERS

All 1/2 pound Angus beef burgers are locally sourced from Donahue Family Farms, Bangor NY.

Main Street - 8oz farm burger, local greens, tomato & onion. Served with thick cut fries on a homemade artisan challah bun. 14 Add Cheese. 1

Cheese Selections - American, Whiteface cheddar, Swiss, Smoked blue cheese.

WolfJaw - 8oz farm burger, Sawtooth BBQ, Whiteface cheddar, uncured bacon & crispy Tobacco Onions. Served with thick cut fries & on a handmade artisan challah bun. 16

Redfield - Grilled Vermont Country Farms chicken breast, maple thyme aioli, Swiss cheese, fresh field greens, sliced tomato & red onion served with thick cut fries on a toasted Challah bun. 16

Lean to - Vegetarian chipotle black bean burger, garlic sriracha aioli, roasted tomato salsa & field greens served with thick cut fries on a toasted Challah bun. 15

SAMMIES & SUCH

Proudly carrying McKenzie's artisan deli meats; no nitrates, no hormones & no antibiotics. All sandwiches served on Klinger's Artisan Bakery breads with a side of thick cut fries.

Camp Rueben - Sliced corned beef, Swiss cheese, premium sauerkraut, thousand island & grilled artisan rye bread. 16

Rachael - Honey maple roasted turkey breast, Swiss cheese, premium sauerkraut, Thousand Island & grilled artisan rye bread. 16

German Dip - Shaved roast beef, horseradish aioli, mozzarella & Swiss cheese on a toasted pretzel hoagie. Served with a cup of our German onion soup for dipping! 16

ENTREES

Saddleback - Three grilled beef tenderloin medallions finished with a smokey bourbon glaze & served with roasted potatoes & fresh green beans. 28

Forever Wild - House made basil pesto, fresh pasta, roasted tomatoes, shaved parmesan cheese, field greens & finished with a balsamic glaze. 17

Jail Island Salmon - Grilled Atlantic salmon steak finished with roasted tomato salsa, served over roasted potatoes & fresh green beans. 25

One check per party. Parties of five or more are subject to an 18% gratuity.
Entire party must be present before ordering. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.