BREAKFAST 7AM-11AM

OMELETES

All omelets are made with three farm fresh eggs & served with seasoned home fries & choice of sourdough, rye, wheat or Maple walnut. (Gluten free bread available).

ARMSTRONG

Black River bacon, NY Hickory smoked ham, maple sausage & Pepper Jack cheese.

\$11.00

MT. EMMONS

NY hickory smoked ham, peppers, onions & NY cheddar, \$10.00

VAN HOEVENBERG

Mushrooms, onions, peppers & fresh spinach. \$10.00

CREATE YOUR OWN

Three farm fresh eggs with your choice of two items. \$12.00 Each additional item +.50

"CREATE YOUR OWN" OPTIONS

NY hickory smoked uncured ham, Black River uncured bacon, Black River uncured Canadian bacon, maple sausage, peppers, onions, mushrooms, fresh tomatoes, spinach, Brussels sprouts, American cheese, NY cheddar, Gruyere, Munster, Pepper Jack.

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 FOODBOURNE ILLNESS.

HOUSE SPECIALTIES

Proudly serving Giroux's Poultry Farm eggs, Adirondack Red Fox Maple Syrup & locally baked artisan breads. (Gluten free bread available).

MORNING PADDLE

Two farm fresh eggs any style, seasoned home fries & choice of toast. \$8,00

Add Black River uncured bacon, New York hickory smoked ham or maple sausage links. \$4.50

GENERATIONS RANCHEROS

Two farm fresh eggs any style & seasoned home fries served over a grilled tortilla stuffed with poblano peppers, onions & local cheddar. Finished with our Generations secret sauce & fresh scallions. \$12,00

MAIN STREET SKILLET

Corned Beef Hash, two poached eggs & asparagus finished with green onion hollandaise in a cast iron skillet with your choice of toast. \$13.00

THE HASSELHOFF

One of our giant hand crafted Bavarian pretzels served with beer cheese sauce, stuffed with scrambled eggs, home fries & your choice of meat. \$15.00

NORTH COUNTRY BURRITO

Poblano peppers, onions, Black River bacon, maple sausage, hickory smoked ham, scrambled eggs, pepper jack & home made chipotle aioli all rolled up in a grilled flour tortilla. Served with seasoned home fries. \$14.00

EGGS ADIRONDACK

Two poached eggs, Black River uncured Canadian bacon, grilled asparagus & a grilled port muffin topped with hollandaise sauce & fresh tomatoes. Served with seasoned home fries. \$14.00

MT. MARCY FRITTATA

Corned beef hash, green onions, fresh tomatoes & peppers infused in an open-faced omelet. Finished with local white cheddar, seasoned home fries & our Generations secret sauce. \$14.00

OFF THE GRIDDLE

Meats - Black River uncured bacon, Black River uncured Canadian bacon, New York hickory smoked uncured ham or maple sausage links.

BUTTERMILK FALLS

Our signature Adirondack style flap jacks served with your choice of meat. \$10.00

Add - Fresh Blueberries, Fresh Strawberries or Chocolate Chips .50 Each

BLUE MT. LAKE

Three pancakes infused with blueberry puree, then stuffed with fresh blueberries & topped with lemon butter. Served with your choice of meat. \$12.00

WRIGHT PEAK

Thick hand cut brioche bread dipped in our French toast batter & grilled. Finished with maple pecan butter. \$11.00

TAPLE TOP

Our home made Belgium style waffle finished with salted caramel glaze. \$11.00

EXTRAS

\$2.50 Each

One egg any style, yogurt, fruit cup, granola, seasoned home fries, toast

Toast Selection - Proudly serving locally baked artisan breads: sourdough, rye, wheat & Maple walnut. (Gluten free bread available).

\$4.50 Each

New York hickory smoked uncured ham, Black River uncured bacon, Black River uncured Canadian bacon, maple sausage links, corned beef hash.

FIT & ACTIVE

WHITEFACE OATMEAL

30 minute steel cut oatmeal topped with a Natures Valley granola crumble. Served in a cast iron skillet with fresh barries. \$10.00

NATURES CANDY

Fresh seasonal hand cut fruit, \$8.00

BANANA SPLIT PARFAIT

A fresh banana split & stuffed with Greek yogurt, fresh berries & Natures Valley granola. \$9.00

KIDS

SINGLE BUTTERMILK FLAPJACK

\$3.00

Add - Fresh Blueberries, Fresh Strawberries or Chocolate Chips. .50

OATMEAL

Served with brown sugar or maple syrup. \$3.50

ASSORTED COLD CEREAL

Ask your server for our selection. \$2.50

FRENCH TOAST STICKS

Topped with whipped cream. \$3.00

DRINKS

IUICE \$2.50 Each

Apple, Orange, Cranberry, Passion Fruit Guava, Pineapple or Grapefruit

MILK \$2.00 Each Regular & Chocolate

HOT \$2.50 (free refills)! Coffee & Tea

ALCOHOLIC \$8.00 Each House Mimosa or Bloody Mary