

GENERATIONS TAP & GRILL

BREAKFAST 7:30AM-11AM

HOUSE SPECIALTIES

Proudly serving Giroux's Poultry Farm eggs, Adirondack Red Fox Maple Syrup & 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, smoked ham, maple sausage links or North Country Smokehouse Canadian bacon.

\$4.50 Each

ADK RANCHEROS

Butter grilled cornbread stuffed with a bacon, scallion, tomato, pepper jack scramble. Finished with chipotle aioli & candied jalapenos. Served with

seasoned home fries.

\$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 a cheese omelet, home fries & your choice of meat.

\$15.00

NORTH COUNTRY BURRITO

Shaved ribeye, scrambled eggs, poblano peppers, stout caramelized onions, white cheddar & chipotle aioli rolled up in a grilled flour tortilla. Served with

seasoned home fries.

\$14.00

EGGS ADIRONDACK

Two poached farm fresh eggs served on a grilled port muffin over North Country Smokehouse Canadian bacon & roasted asparagus. Finished with

hollandaise sauce & heirloom tomatoes. Served with seasoned home fries.

\$14.00

ZUCCHINI HASH

Grated Summer Squash, onion, & rosemary potato baked in a cast iron skillet. Topped with two poached eggs & finished with pesto aioli. Served

with your choice of toast.

\$14.00

OMELETES

All omelets are made with three farm fresh eggs & served with seasoned home fries & choice of marble rye, ciabatta, wheatberry or port muffin

(Gluten free bread available).

ARMSTRONG

Shaved ribeye, smoked bacon, mushrooms, caramelized onion cheddar & roasted garlic aioli.

\$12.00

MT. EMMONS

Ham steak & swiss cheese stuffed in abasil pesto infused omelet.

\$12.00

VAN HOEVENBERG

Tomatoes, spinach, artichokes & creamy brie cheese stuffed in a basil pesto

infused omelet.

\$12.00

CREATE YOUR OWN

Three farm fresh eggs with your choice of two items.

\$12.00 Each additional item **+.50**

"CREATE YOUR OWN" OPTIONS

Smoked ham, Black River uncured bacon, North Country Smokehouse

Canadian bacon, maple sausage, peppers, onions, mushrooms, fresh

tomatoes, spinach, Brussels sprouts, American cheese, NY cheddar,

Caramelized onion cheddar, Swiss, Muenster, Pepper Jack,

Havarti Dill, Creamy Brie

OFF THE GRIDDLE

Meats - Black River uncured bacon, North Country Smokehouse Canadian

bacon, smoked ham or maple sausage links.

BUTTERMILK FALLS

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

Add - Fresh Blueberries, Fresh Strawberries or Chocolate Chips

\$10.00 Additions **.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

Texas toast brioche bread dipped in our French toast batter & grilled.

Finished with Macerated Berries.

\$11.00

TAPLE TOP

Our home made Belgium style waffle finished with blueberry butter butter

& candied walnuts.

\$11.00

FIT & ACTIVE

WHITEFACE OATMEAL

30 minute steel cut oatmeal served in a cast iron skillet topped with maple

cranberry glaze.

\$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

EXTRAS

\$2.50 Each

One egg any style, yogurt, fruit cup, granola,

seasoned home fries, toast

Toast Selection - Proudly serving baked artisan breads: marble rye, ciabatta, wheatberry or port muffin (Gluten free bread available).

\$4.50 Each

Smoked ham, Black River uncured bacon, North Country Smokehouse

Canadian bacon, maple sausage links, corned beef hash.

KIDS

SINGLE BUTTERMILK FLAPJACK \$3.00 Additions **.50 Each**

Add - Fresh Blueberries, Fresh Strawberries or Chocolate Chips.

OATMEAL \$3.50

Served with brown sugar or maple syrup.

ASSORTED COLD CEREAL \$2.50

Ask your server for our selection.

FRENCH TOAST STICKS \$3.00

Topped with whipped cream.

DRINKS

JUICE \$2.50

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

MILK \$2.00

Regular & Chocolate

HOT \$2.50

Coffee & Tea

STARTING EARLY \$8.00

House Mimosa or Bloody Mary

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.