

GENERATIONS TAP & GRILL

BREAKFAST 7 A M - 11 A M

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

HOUSE SPECIALTIES

morning paddle 8

Two farm fresh eggs any style, seasoned home fries & choice of toast.

Add North Country Smokehouse uncured bacon, smoked ham, maple sausage links or North Country Smokehouse Canadian bacon. 5.5

eggs adirondack 16

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.

north country burrito 15

Shaved ribeye, scrambled eggs, smoked onion Pico de Galo, chipotle aioli & pepperjack cheese rolled up in a grilled flour tortilla. Served with seasoned home fries.

the hasselhoff 16

One of our giant hand crafted Bavarian pretzels served with beer cheese sauce, stuffed with a cheese omelet, home fries & your choice of meat.

adk rancheros 14

Butter grilled corn bread stuffed with home fries & a bacon & scallion scramble. Finished with pepper jack cheese, chipotle aioli & smoked onion Pico de Gallo.

main street skillet 15

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

buds n' spuds hash 15

Crispy brussel sprouts, potato gnocchi, bacon & onions topped with two poached eggs & finished with roasted garlic aioli.

OFF THE GRIDDLE

Meats - North Country Smokehouse uncured bacon, North Country Smokehouse Canadian bacon, smoked ham or maple sausage links.

buttermilk falls 11

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

Add - Fresh Blueberries, Fresh Strawberries or Chocolate Chips 1 each

blue mt. lake 12

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

wright peak 12

Thick cut pretzel bread dipped in our French toast batter & grilled. Finished with whipped blueberry cream cheese & fresh berries.

table top 11

Our homemade banana bread waffle finished with macerated berries & whipped cream.

FIT + ACTIVE

whiteface oatmeal 12

Irish steel cut oatmeal topped with candied walnuts & milk chocolate chips in a cast iron skillet.

natures candy 9

Fresh seasonal hand cut fruit.

banana split parfait 10

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

parties of 5 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.

OMELETS

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 12
Shaved ribeye, smoked bacon, mushrooms, caramelized onion cheddar & roasted garlic aioli.

mt. emmons 12
Ham steak & swiss cheese stuffed in a basil pesto infused omelet.

van hoevenberg 12
Tomatoes, spinach, artichokes & creamy brie cheese stuffed in a basil pesto infused omelet.

create your own 12
Three farm fresh eggs with your choice of two items.

CREATE YOUR OWN OPTIONS

Smoked ham, North Country Smokehouse 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, Creamy Brie

EXTRAS

2.5 EACH
One egg any style, sliced tomato, cheese sauce

3.5 EACH
seasoned home fries, toast, fruit cup, granola, plain Greek yogurt, sauteed spinach

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

5.5 EACH
Smoked ham, North Country Smokehouse uncured bacon, North Country Smokehouse Canadian bacon, maple sausage links, corned beef hash.

KIDDIES

single buttermilk flapjack 4
Add - Fresh Blueberries, Fresh Strawberries or Chocolate Chips for \$1.00 each

oatmeal 4.5
Served with brown sugar or maple syrup.

assorted cold cereal 2.5
Ask your server for our selection.

french toast sticks 4
Topped with whipped cream.

DRINKS

juice 2.5
Apple, Orange, Cranberry, Passion Fruit Guava, Pineapple or Grapefruit

milk 2
Regular & Chocolate

hot 2.5 + free refills
Coffee or Tea

alcoholic 8
House Mimosa or Bloody Mary

parties of 5 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.

S T A R T E R S

generations poutine 14

Crispy French fries smothered with our house recipe goulash gravy, topped with shaved ribeye & local cheddar cheese curds.

wings 14

Ten in house rubbed & deep fried chicken wings tossed in your choice of hot, medium, mild, maple chipotle, honey garlic sriracha, sawtooth BBQ or Generations dry rub. Served with carrots, celery & your choice of blue cheese or ranch. Choice of boneless or regular.

firetower  12

Giant handmade Bavarian pretzel paired up with our house Bitburger mustard & beer cheese for dipping.

buds n' spuds  12

Deep fried Brussel sprouts & potato gnocchi smothered with melted cheddar cheese & finished with our chipotle aioli.

716 dip 13

Our homemade creamy buffalo chicken dip made with fire braised chicken & five different cheeses. Topped off with blue cheese crumbles & served in a cast iron skillet with kettle chips. Let's Go Buffalo!

flank steak street tacos 15

Grilled white corn mini tortillas stuffed with grilled flank steak, smoked onion, pico de gallo, crispy lettuce & honey garlic sriracha aioli.

S O U P & S A L A D

german onion cup 5 | crock 8

Our version of the classic onion soup made with dark beer & topped with pretzel crostini & Swiss & muenster cheese.

soup of the day cup 5 | crock 7

Ask your waiter or waitress for today's special feature!

farm fresh  full 9 | half 5

Local field greens, cucumbers, tomatoes, carrots & sliced red onion topped with homemade croutons & your choice of house dressing.

caesar full 9 | half 5

Fresh cut romaine tossed with creamy Caesar, parmesan, & garlic croutons. Finished with lemon wedges.

the heaven hill   17

Black truffle burrata accompanied by fresh heirloom tomatoes, sliced cucumbers, basil oil & balsamic glaze.

D R E S S I N G S
& E N H A N C E M E N T S

grilled chicken 8
atlantic salmon 12
fire braised flank steak 12
honey garlic sriracha shrimp salad 8

honey Balsamic | 1000 island |
maple mustard | cucumber wasabi
ranch | blue cheese

parties of 5 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.

S A M M I E S

All sandwiches are served with a choice of fries or kettle chips. (Gluten Free bread available).

camp rueben 16

Brick oven pastrami, premium sauerkraut, Swiss cheese & homemade Thousand Island dressing on grilled marble rye bread.

golden arrow club 15

Fire braised turkey, uncured bacon, honey garlic sriracha aioli, lettuce & fresh sliced tomatoes on grilled ciabatta bread.

german dip 16

Thinly sliced flank steak, house smoked onions, cheddar, mozzarella & roasted garlic aioli on a grilled pretzel knot roll.

sweet n' spicy shrimp roll 18

Honey garlic sriracha shrimp salad stuffed in a butter grilled brioche roll with smoked onion Pico de Gallo.

fire braised chicken wrap 14

Fire Braised Chicken breast, mixed greens, tomato, onion, cucumber, drizzled with maple mustard dressing & stuffed in a roasted red pepper wrap.

the cobble stone cuban 16

House smoked pulled pork, NC Smokehouse pork loin, garlic dill pickles, Swiss cheese & homemade Bitberger mustard on a grilled pretzel knot roll.

S P E C I A L T Y P I Z Z A

Proudly serving all specialty pizzas on a completely plant-based gluten free 12" cauliflower crust

boathouse 20

Fire braised chicken, uncured bacon, fresh sliced tomatoes, ranch dressing, Whiteface cheddar & green onions.

skylight 20

Extra virgin olive oil, chopped garlic, fresh sliced tomatoes, mozzarella, truffle burrata, fresh basil & a balsamic reduction.

green roof 20

Creamy Brie, spinach, grilled artichoke hearts, fresh tomatoes, mozzarella, finished with balsamic reduction drizzle.

rocky peak 20

House smoked pulled pork, sawtooth barbeque, smoked onions, cheddar, mozzarella & blue cheese.

cheese pizza 16

Topped with mozzarella & cheddar. Add any additional toppings above for \$1 per item.

A R T I S A N B U R G E R S

All 1/2 pound Angus beef burgers are locally sourced from Donahue Family Farms, Bangor NY. All burgers are served with a choice of French fries or kettle chips & a pickle.

main street 14

8oz farm burger grilled with our house dry rub & topped with lettuce, tomato & onion on a toasted Sesame seed bun.
Add Cheese +\$1
Add Bacon +\$2

Cheese Selections : American | New York cheddar | Swiss | Blue | Pepper Jack | Muenster

wolfjaw 16

8oz farm burger grilled with our house dry rub & topped with Sawtooth BBQ, carmelized onion cheddar, uncured bacon & crispy tobacco onions served on a toasted sesame seed bun.

generations 2543 17

8 oz Donahue beef burger, secret sauce, smoked Onion, black river bacon, mushroom duxelles & swiss cheese on a toasted Sesame seed bun.

german smash burger 16

Two special blend bratwurst patties, house dry rub, caramelized onion cheddar, Apple bacon sauerkraut & generations secret sauce.

lean to 16

Vegetarian beyond burger topped with pepper jack cheese, smoked onion Pico de Gallo, lettuce & chipotle aioli.

thunderbird 15

In house smoked chicken pulled and tossed in buffalo sauce, uncured bacon, celery, carrot & blue cheese slaw.

queso burger 16

8oz Donahue's Farms beef burger, house dry rub, cheddar cheese sauce & smoked onion Pico de Gallo.

parties of 5 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.

M A I N E V E N T

4 P M - 9 P M

marcy strip 42

12 oz. center cup strip steak grilled to perfection & finished with bourbon glaze & smoked onions. Served over German style mashed potatoes & roasted Brussels sprouts.

haystack 25

Cornish Game Hen, finished with a Lemon Herb Glaze. Served over German style mashed potatoes & roasted Brussels sprouts.

seared scallops 36

Cast iron seared sea scallops finished with maple chipotle glaze. Served with German style mashed potatoes & roasted brussel sprouts.

jail island salmon 28

Cajun dusted and seared in a cast iron skillet. Finished with smoked onion Pico de Gallo & served with German style mashed potatoes & roasted Brussels sprouts.

forever wild 18

Fresh ziti pasta tossed in homemade basil pesto with fresh tomatoes & artichoke hearts. Finished with a truffle burrata cheese & a light balsamic drizzle.

twin peaks 18

Two local beer bratwurst, topped with Goulash gravy, bacon & apple sauerkraut. Served over German style mashed potatoes & roasted Brussels sprouts.

K I D D I E S

All kids items include a choice of juice, milk or fountain soda.

hamburger 10

Grilled 4oz. burger served with field greens, tomatoes, pickle & fries.

chicken tenders 10

3 crispy fried chicken tenders served with fries, carrots & celery.

cheese or pepperoni pizza 16

Tomato sauce & mozzarella cheese with your choice of pepperoni.

mac n' cheese 8

Traditional Kraft macaroni & cheese served with fries.

pasta 10

Fresh pasta tossed with choice of butter, marinara or basil pesto.

grilled cheese 10

Grilled soundough & American cheese served with fries, carrots & celery.

grilled chicken 10

Grilled Vermont Country Farms chicken breast served with fries, carrots & celery.

parties of 5 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.