GENERATIONS TAP & GRILL

BREAKFAST 7 A M - 11 A M

HOUSE

SPECIALTIES

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

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morning paddle

9

Two farm fresh eggs cooked any style served with seasoned home fries & choice of toast.

North Country Smokehouse uncured bacon, smoked ham, Jones Farm sausage or North Country Smokehouse uncured Canadian bacon.

5.5

alpine rancheros

Butter grilled cornbread, Pepperjack cheesy over easy eggs. Northcountry Smokehouse uncured bacon, jalapeno cream cheese & pico de gallo, served with home fries.

north country burrito 15

Bacon, sausage, ham, & pico de gallo scrambled with eggs, then wrapped up in a roasted red pepper wrap with cheddar cheese, fresh spinach & chipotle aioli. Served with home fries.

the hasselhoff

17

A jumbo salted pretzel stuffed with a cheese omelet, home fries, & choice of breakfast meat. Served with a side of cheese sauce.

the wanda

13

Two slices of grilled brioche, topped with whipped honey cream cheese, a wild mushroom spread, roasted tomatoes, fresh spinach & a sunny side up egg. Served with home fries.

the noah john

14

Butter grilled cornbread smothered in homemade sausage gravy & topped with two eggs any style & fresh scallions.

All omelets are made with three farm fresh eggs & served with seasoned home fries & choice of marble rye, brioche, wheatberry or port muffin (Gluten free bread available).

OMELETS

armstrong

Bacon, smoked ham, sausage & caramelized onion cheddar finished with roasted garlic aioli.

mt. emmons 13

Smoked ham, peppers, onions, pepper jack cheese & chipotle aioli.

van hoevenberg

Egg white omelet, stuffed with roasted tomatoes, fresh cut scallions & Great Lakes Cheddar cheese.

create your own

17

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

CREATE YOUR OWN OPTIONS

Smoked ham | North Country Smokehouse uncured bacon | North Country Smokehouse Canadian bacon | Jones Farm sausage | peppers | onions | mushrooms | fresh tomatoes | spinach | American | New York Cheddar | Caramelized Onion Cheddar | Swiss | Blue Cheese Crumbles | Pepper Jack | Muenster

OFF THE

GRIDDLE

Meats - North Country Smokehouse uncured bacon, North Country Smokehouse Canadian bacon, smoked ham or Jones Farm sausage.

buttermilk falls

12

14

13

Our signature style flapjacks layered three high & served with your choice of meat.

Add - fresh strawberries, blueberries. 1 each chocolate chips or bananas

table top

12

Belgian waffle, macerated strawberries, whipped honey cream cheese.

wright peak

12

Thick cut brioche bread dunked in our homemade French toast batter and grilled. Finished with maple thyme butter & candied walnuts. Served with choice of meat.

blue mt. lake

13

Blueberry puree infused flapjacks stuffed with more fresh blueberries stacked three high & finished with homemade lemon butter. The best blueberry pancakes you've ever had! Served with your choice of meat.

ACTIVE

whiteface oatmeal

Steel cut Irish oatmeal served in a cast iron skillet topped with candied walnuts & fresh berries.

natures candv

10

Fresh cut banana, strawberries, blueberries, grapes, & honeydew melon.

banana split parfait

13

Banana split style parfait, made with fresh berries, Greek yogurt, & Nature's Valley granola

EXTRAS

f.g.t. arnold

15

5

16

15

Two poached eggs, set on a bed of fresh spinach, topped with basil pesto hollandaise. Served with fried green tomatoes, fresh sliced mozzarella & choice of toast.

2.5 EACH

One egg any style, sliced tomato, hollandaise sauce

3.5 EACH

Seasoned home fries, fresh berries, granola, plain Greek yogurt, sauteed spinach, toast

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

4 EACH

Single flapjack

5.5 EACH

Smoked ham, North Country Smokehouse uncured bacon, North Country Smokehouse Canadian bacon, Jones Farm sausage, single blue mt. lake flapjack

6.5 EACH

Home made tater tot corned beef hash

KIDDIES

BENEDICT

Butter grilled port muffin, North Country

Smokehouse Canadian bacon, two poached eggs

& roasted broccolini. Finished with hollandaise sauce & roasted tomatoes. Served with

Home-made tater tot corned beef hash, topped with two poached eggs, basil pesto hollandaise, roasted tomatoes & roasted broccolini. Served

TYLE

eggs adirondack

seasoned home fries.

main st skillet

with choice of toast.

single buttermilk flapjack 4

Add - fresh strawberries, blueberries, I each chocolate chips or bananas

oatmeal 4.5 Served with brown sugar & berries

french toast sticks 5 Topped with whipped cream

waffle 6

With whipped cream

the roll up Scrambled eggs, American & ham rolled up in a wrap & served with home fries.

assorted cold cereal 2.5 Ask your server for our selection.

DRINKS

juice 2.5 + free refills 2.5 hot

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

milk 2 alcoholic 8

Regular & Chocolate House Mimosa or Bloody Mary