

STICKS & STONES

WOOD FIRED BISTRO & BAR

STARTERS

Roasted Pretzel Sticks (v) \$9.99
Wood fired jumbo soft pretzel, salted, served with beer cheese and spiced mustard

Blackened Beef Tips * \$12.99
Carved sirloin Cajun dusted, seared in a cast iron skillet, over Thai slaw, with teriyaki glaze

Fire in the Hole * \$11.99
Wood fired wings (BBQ, Buffalo, or Garlic Parmesan)

Happy Clams * \$11.69
Little necks steamed in seasoned local craft beer

Eggplant Adirondack Stack (v) \$10.99
Crispy planks, fresh mozzarella, parmesan, marinara & balsamic drizzle

Shrimp Cocktail * \$12.79
4 jumbo shrimp with cocktail sauce & lemon

Daily Soups cup \$4.99 bowl \$6.99

GREENS

ADD CHICKEN, VEGGIE BURGER OR STEAK \$3.99

ADD SCALLOPS OR SHRIMP \$4.99

Cabin Salad (vgn) * \$5.59
Spring mix, romaine, onion, cucumber, tomato & sweet drop peppers

Spinach Quinoa Salad (vgn) * \$12.99
Fresh baby spinach, apples, dried cranberries, roasted corn, onion and carrots tossed with quinoa in a lemon balsamic dressing

Pretzel Caesar Tortellini \$11.99
Crispy romaine hearts, cheese tortellini, chopped pretzel rods & parmesan

Sweet & Tart (v) * \$11.99
Spring mix, granny smith apples, grapes, dried cranberries, candied pecans, feta cheese & raspberry vinaigrette

Very Berry (v) * \$12.99
Hearts of romaine, fresh berries, almonds, dried cranberries, bleu cheese crumbles & balsamic vinaigrette

Fig & Goat Cheese (v) * \$12.99
Spring mix, goat cheese, figs, almonds, sweet drop peppers, house vinaigrette & balsamic drizzle

NEAPOLITAN WOOD FIRED PIZZA (WHEAT OR GLUTEN-FREE DOUGH ADD 99¢)

Margherita (v) \$13.99
Fresh mozzarella, basil, tomato & olive oil

Fun Guy Pie (v) \$14.99
Portabella, button & shiitake mushrooms, mozzarella & truffle oil drizzle

Meat Your Match \$15.99
Pepperoni, pancetta, prosciutto & hot Italian sausage

Farm Stand (v) \$14.99
Goat cheese, arugula, parmesan & balsamic drizzle

Micro Local Pie \$15.99
EVOO, roasted garlic, fresh mozzarella, parmesan, "Nettle Meadow" Mixed Herb Chevre, "Gather It Up Farm" micro greens

Let's Get Personal (about pizza!) \$14.99
Red or white, pick your cheese & 3 toppings

Daily Pizza Special \$13.99

SAPLINGS

(UNDER 12) - CHOICE OF FRUIT OR FRIES

Chicken Sticks \$6.99
Pasta & Marinara (vgn) \$5.99
Dack Mac & Cheese (v) \$5.99
Grilled Cheese (v) \$5.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

* Can be prepared gluten-free. Please ask your server. (v) - vegetarian (vgn) - vegan

Daiya "Mozzarella" Style Shreds available as vegan cheese substitute.

Proprietors - Gary Tromblee and Steve Holmes

PLATTERS

(WITH FRIES, ADD 99¢ FOR SWEET POTATO)

Country Clam Roll \$10.99
Crisp ale-infused clams served with tartar sauce

Pretzel Burger \$10.39
Angus burger on a rustic pretzel roll, lettuce, tomato, onion, add cheese \$1, add bacon \$1

Blackened Chicken Sandwich \$10.99
Cajun seasoned, cast iron seared, with cheddar, lettuce, tomato, onion on a hoagie roll

Schroon "Sandwich" \$13.99
Prosciutto, pepperoni, bacon, cheddar, frizzled onions, shredded romaine and parmesan mayo piled high on 7 grain artisan bread

Veggie Burger (vgn) \$10.29
Grilled with lettuce, tomato, & onion on a rustic pretzel roll with cucumber ranch wasabi for dipping

Fish & Chips \$11.99
Beer battered haddock served with tartar sauce

Sliced Sirloin Sandwich \$11.29
Hand carved Sirloin sauteed with mushrooms, peppers & onions, drizzled w/ beer cheddar cheese on a hoagie roll

Rustic Chicken Salad Sandwich \$9.99
Tender chicken, mandarin oranges, candied pecans, lettuce, tomato on a hoagie roll

Paradox Pulled Pork \$10.99
Shredded marinated rib meat, grilled pineapple, Thai slaw, and Cajun fried onions on a rustic pretzel roll

ENTREES

Scallops * \$21.99
Seasoned, pan-seared scallops with balsamic drizzle, chef's veggies & potatoes

Seafood Selection Market Price
Ask server for today's selection served with chef's veggies & potatoes

Statler Mountain Chicken \$19.89
Wood seared crisp boneless breast with attached drumette, onion, garlic & bacon in parmesan cream sauce over Lily's peppered fettuccini

10 oz. Grilled Sirloin * \$19.99
Choice Certified Angus Beef served with chef's veggies & potatoes

12 oz. NY Strip Steak * \$25.99
Choice Certified Angus Beef served with chef's veggies & potatoes

Lily's Peppered Fettuccini \$19.99
Black pepper infused fresh fettuccini – ask your server for today's special preparation

Wholly Ravioli \$19.79
Ask your server for today's feature!

Pasta Primavera (vgn) * \$14.99
Sautéed veggies in a white wine olive oil over gemelli pasta

BEVERAGES

Soft Drinks (Pepsi products) \$2.69

Unsweetened Iced Tea \$2.69

Lemonade \$2.69

White or Chocolate Milk \$2.69

Juice \$2.69

Saratoga Water (sparkling or spring) \$2.99

Hot Tea \$2.69

ADK Coffee Roasters (reg. or decaf) \$2.69

Certified fairtrade and organic

Fireball Energy Drink \$3.99