



TAVERN MENU

CHEESEBOARDS

with accoutrements and seasonal fruit

Serves 2-4

THE CHAMPIONS - 40

Adirondack, Amber Kunik, Briar Summit, Honey Lavender Fromage Blanc, KUNIK, Sappy Ewe

THE ROUGH RIDER - 38

Amber Kunik, Briar Summit, Caramelized Onion Chevre, KUNIK, Stinky Ewe, Strawberry Pie Schroon MOON

DEALER'S CHOICE (pick 5) - 44

Pick from our large selection of award winning cheeses. Ask your server for the list

THE ADIRONDACK - 40

Adirondack, Crane Mountain, Early Snow, Potash, Prospect Mountain, Sugar Loaf, Thunder Nest

THE WAGON WHEEL- 38

Amber Kunik, Cheesemaker's Folly, Number 26, Peppered Ewe, and Stinky Ewe

Smaller Boards -

BEGINNERS - 27

Cheesemaker's Folly, Fig & Honey Fromage Frai, Garlic & Olive Oil Chevre, Sugar Loaf, Three Sisters

THE SOFTER SIDE - 25

Caramelized Onion Chevre, Fig & Honey Fromage Frai, Habanero Peach Fromage Frai, Honey Lavender Fromage Blanc, Mixed Herbs Chevre, Garlic & Olive Oil Chevre

DATE NIGHT BOARD - 28

Sappy Ewe, Cherry Chocolate Chip, Meyer Lemon & Cardamom Chevre, Honey Lavender Fromage Blanc, Fig & Honey Fromage Frai

THE LONE RANGER - 18

KUNIK



NEW!



SUBS!

TAVERN MENU

FULL SUB (11")/HALF SUB/SUB IN A TUB

FS

HS

FT/ HT

All subs come with lettuce, tomato, onion, choice of hard cheese (North Country, #26, or Cheesemaker's Folly) or specialty chevres (Garlic & Olive Oil, Horseradish, Caramelized Onion, Black Pepper & Garlic) mayo, mustard, chipotle aoli, white or regular balsamic dressing

CIRCLE YOUR MEAT CHOICE

FS/HS FT/HT

\$14.25/\$7.15/\$13.75/\$6.90

AMERICAN MIX

ITALIAN MIX

HAM

PEPPERONI

SALAMI

TURKEY

SOPRESSATA

\$16.25/\$8.15

ROAST BEEF

\$12.25/\$6.15

BOLOGNA

VEGGIE

HOT DOG CHOICE

\$1.75

PLAIN

\$2.75

HITCHING POST DOG

(with chili, cheese, onions, and mustard)

CIRCLE YOUR EXTRAS

\$1.00/\$2.00

BACON

\$.75

BANANA PEPPERS, HOT PEPPERS,
OLIVES, PICKLES
ROASTED RED PEPPERS

SALAD CHOICE

\$15.00

CALAMITY JANE

\$13.00

CAESAR

(Add chicken \$4 or bacon \$2 to either salad)



CHILI CHEESE FRIES \$5.00
HAL'S CHIPS AND SODAS \$3.00

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TAVERN MENU

LIGHTER BITES

SOUPS, SALADS etc.

SOUP OF THE DAY - 9
(GF Options)

FRENCH ONION SOUP -10
A Hitching Post original with No. 26

COMPLEX SPICY BEEF CHILI-11 (GF)
Served with baguettes and No. 26 on top

BEET & KUNIK SALAD - 15 (GF)
Mixed Green Salad with roasted beets and kunik with a housemade white balsamic dressing and walnuts

CALAMITY JANE SALAD - 15
Mixed greens, dried cranberries, Calamity Crumbles, Toad Hill Maple walnuts, balsamic vinaigrette - add chicken + 4; salmon + 8

CAESER SALAD - 13
Romaine, house made dressing, shaved Stinky Ewe, croutons - add chicken + 4

QUICHE OF THE DAY - 12

(GF) items can be prepared gluten-free, however, we are not a gluten-free kitchen or cheese plant. Our grill and fryer are in contact with wheat nuts, and other potential allergens. Please notify your server of any food allergies before ordering.

SANDWICHES

(ADD SIDE SALAD OR REGULAR FRIES TO ANY MEAL +4
OR CHILI FRIES +5)

GRILLED CHEESE - 14
Tomato, bacon and No. 26; OR
Kunik, apple, and caramelized onions-add turkey +3

BUCKAROO - 15
Roast Beef, caramelized onions, Horseradish Chevre

GREENHORN - 13
Garlic & Olive Oil Chevre, roasted red peppers, tomato, onion, spinach

GUN SLINGER - 14
Kunik, pear preserves, bacon, grilled ciabatta

FOWL PLAY - 14
Turkey, Garlic & Olive Oil Chevre, roasted red peppers, tomato, onion, and spinach

DOC'S REUBEN- 15
Corned beef, Stinky Ewe, pickles, and 1000 Island dressing

FOR THE KIDDOS

GRILLED CHEESE with No. 26 and Fries - 12
CHEESE QUESADILLA -12
CHICKEN FINGERS and Fries - 12

ASK US ABOUT OUR DESSERT MENU!



TAVERN MENU

HEARTIER BITES

STARTERS

BAKED KUNIK - 20

Kunik baked in a flaky puff pastry served with farmhouse chutney, apples, and french baguette

ARANCINI - 15

Fried Kunik filled risotto balls with No. 26 bread crumbs served with spicy marinara dip

SPINACH AND ARTICHOKE DIP - 15 (GF)

Garlic & Olive Oil Chevre and Caramelized Onion Chevre; served with tortillas and baguette slices

POUTINE - 15

House made fries, Kunik cheese gravy, scallions

CHEESE QUESADILLA - 12

No. 26 perfectly melted between two flour tortillas. Add pulled pork \$4

NACHOS - 14

House made tortillas topped with queso, green chiles, lettuce, tomatoes, fresh salsa and sour cream. Add chicken \$4. or beef chili \$6

BURGERS

TRAILBURGER* - 17 (GF Option)

Choice of: Truffle, Caramelized Onion, Horseradish or Habanero Peach Fromage Frais with Lettuce Tomato and Onion. Add Bacon \$2

PRAIRIE BURGER - 15 (GF Option)

Veggie burger with house made aioli, mixed greens, and french fries; Add cheese \$.75

POST FAVES

(ADD SIDE SALAD OR REGULAR FRIES TO ANY MEAL +4 OR CHILI FRIES +5)

KUNIK MAC N' CHEESE - 12

A Nettle Meadow classic with wagon wheel pasta-add bacon +3; or beef chili +3

CHICKEN POT PIE - 15

Flaky crust filled with chicken, carrots, celery, onions, peas, corn, and topped with No. 26

FISH AND CHIPS - 16

Cod with house made French fries

PULLED PORK SLIDERS - 18

With Pineapple Cilantro Fromage Frais and slaw with house made fries

SHEPHERD'S PIE - 20 (GF)

Ground beef, corn, and peas, are topped with creamy Garlic & Olive Oil Chèvre mashed potatoes

FLAME-BROILED STEAK MEDALLIONS - 25 (GF)

Topped with a beef demi-glace and mixed herb butter; served with Garlic & Olive Oil Chevre mashed potatoes, winter squash, and charred asparagus

SHRIMP SCAMPI - 17

Shrimp sauteed in butter, garlic, lemon, and spices served over a bed of fusilli pasta with Garlic and Olive Oil Chèvre sauce



TAVERN MENU

BRUNCH ITEMS

(ADD BACON TO ANY MEAL FOR \$3)

BLUEBERRY FRENCH TOAST -14

With home made blueberry compote and maple syrup

OMELETTES 3 WAYS

All served with sweet potato hash

- CHEESE - 13 (Mixed Herb & No. 26)
- VEGGIE - 13 (Mushroom, Spinach, Onion, Tomato, Red Onion, No. 26)
- BACON TOMATO CHEESE - 14

POTATO PANCAKE - 14

Served with egg over easy, garlic mushrooms and sweet potato hash

BREAKFAST MAC- 13

Nettle Meadow's classic Kunik Mac n' Cheese with an egg over easy - add bacon +2

STRUFFINS - 13

Egg, potato, bacon, brussel sprouts, and onions covered in melted kunik and topped with fried No. 26 and scallions. Served with fruit and sweet potato hash

BREAKFAST QUESADILLA - 13

With No. 26, egg and bacon with a side of sweet potatoes

CRANBERRY ORANGE MUFFINS - 3

LUNCH ITEMS

(ADD SIDE SALAD OR REGULAR FRIES TO ANY MEAL +4 OR CHILI FRIES +5)

POUTINE - 15

With Fries, Kunik Cheese gravy & scallions

FRENCH ONION SOUP - 10

A Hitching Post Tavern Original with No. 26

QUICHE - 12

Brussel sprouts, bacon and onion

CHICKEN POT PIE - 15

Topped with No. 26

TRAILBURGER W/ FRIES - 17

Top with choice of: Truffle, Caramelized Onion, Horseradish, or Habanero Peach Fromage Frais with lettuce tomato & onion
Add Bacon \$2

PRAIRIE BURGER - 15

Veggie burger with house made aioli, mixed greens, and french fries;
Add cheese \$.75

PULLED PORK SLIDERS - 18

With Pinapple Cilantro Fromage Frais, house made slaw, and hand cut fries with aoli.

BAKED KUNIK - 20 (Minis - 10!)

Served in a puff pastry with farmhouse chuntney, apples and baguette

SHEPHERD'S PIE - 20

A layer of ground beef, corn, and peas, are topped with creamy Garlic & Olive Oil Chèvre mashed potatoes on top



DRINK MENU

WINES

WHITE

- KELBY JAMES RUSSELL GRUNER VELTLINER (NY) - 10/46
- FREECLIMBER REISLING MOSEL (GERMANY) - 10/46
- POCO A POCO SAUVIGNON BLANC (CA) - 10/46
Very drinkable and bright
- RED NEWT RIESLING (NY) OFF DRY - 9/40
Complex and pairs well with spicy foods and washed rinds
- BLUE QUAIL CHARDONNAY (CA) - 9/40
- CLINE CHARDONNAY - 8/26
- WARWICK VALLEY WINERY HARVEST MOON (NY) 8/32
- WARWICK VALLEY PINOT GRIS 9/40
- PENGUIN BAY PINOT GRIGIO - 10/42
- ADIRONDACK WINERY PROSPECT MOUNTAIN PEACH 9/40

RED

- HOSMER CABERNET FRANC - 11/47
Wonderful and full bodied
- ANAHATA CABERNET SAUVIGNON (WA) - 12/52
- SONDER GRENACHE (WA) - 14/47
Bright, light, Fruity
- BARRIQUE PINOT NOIR (CA) - 11/47
- MILBRANT VINEYARDS MERLOT (WA) - 8/35
- APOTHIC RED - 7/26
- WARWICK VALLEY WINERY BLACK DIRT RED (NY) - 8/32
- KELBY JAMES RUSSELL ROSE - 10/46
- ADIRONDACK WINERY RUBY RED 9/40

SPARKLING

- SCHARFFENBERGER (CA) - 11
- BROTHERHOOD BLANC DE BLANC - 8

SWEET

- ENLIGHTENMENT ST. CRIMSON BLACK MEAD - 14
- WARWICK VALLEY WINERY WINSTON'S HARLEQUIN PORT - 10 / 40

"WINETAILED"

- MIMOSA - 9
Sparkling wine with orange juice (Bottomless \$29.95)
- BELLINI - 9
Sparkling wine with peach puree
- CRANBERRY SPRITZ - 9
Sparkling wine with cranberry juice
- MICHELADA - 8
Lager with tomato juice, hot sauce, and lime

BEERS

TAP

- PARADOX PILSNER 6.50
- COMMON ROOTS LAGER 7.00
- ADIRONDACK BREWERY'S BARE NAKED ALE 6.00
- NORTHWAY BREWING COMPANY'S LITTLE MAGGIE BROWN ALE 7.00
- PARADOX BEAVER BITE IPA 7.00
- MEAN MAX ARTIST ROCK RED ALE 7.00
- YUENGLING TRADITIONAL LAGER 4.00
- SLYBORO HIDDEN STAR HARD CIDER (dry & sparkling) 8.00
- BUD LIGHT 4.00

CANS

- COMMON ROOTS PILLOW GOSSIP 7.50
- COMMON ROOTS ORIGINAL CONCEPT 7.50
- COMMON ROOTS CITRA 7.50
- COMMON ROOTS SNOWY NIGHT DOUBLE CREAM STOUT 7.00
- BOLTON LANDING BREWING BLACK MOUNTAIN PORTER 7.50
- PARADOX DROPZONE DEVELOPED BY VETERANS 7.00
- FROG ALLEY CHOCOLATE STRAWBERRY STOUT 5.00
- MEAN MAX 26 PILSNER 7.00
- MEAN MAX TAHAWUS IPA 7.00
- MEAN MAX SIX & CHANGE BROWN ALE 7.00
- NORTHWAY BREWING COMPANY'S CRIMSON BERRY SPARKLING HARD TEA in collaboration with Saratoga Tea & Honey
- PABST BLUE RIBBON 3.50
- GUINNESS 6.00
- SARANAC BLUEBERRY BLONDE 5.50
- BUDWEISER 4.00
- BUD LIGHT 4.00
- MILLER LITE 4.00
- COORS LIGHT 4.00

CIDERS & SELTZERS

- AWESTRUCK APPLE PEAR HARD CIDER 6.00
- CITIZEN CIDER STRAWBERRY CRUSH 7.50
- ADIRONDACK BREWING COMPANY CIDER PROJECT (Chardonnay style) 6.00
- ADIRONDACK BREWING COMPANY FARMHOUSE HARD CIDER (sweet) 6.00
- SLYBORO CIDERS: Black Currant Hard Cider (sweet & sparkling); Cherry Hard Cider (sweet & sparkling); Night Pasture (traditional) 8.00
- WHITE CLAW: Raspberry, Black Cherry, Lime or Grapefruit 5.50

NON-ALCOHOLIC

- SAM ADAMS 'JUST THE HAZE' NA BEER - 7
- BROOKLYN BREWING CO. Special Effects IPA - 7
- SODA - 3
Sprite, Mystic Tea, A&W Root Beer, Ginger Ale, Coke, Diet Coke, Lemonade
- SARATOGA WATER - 3
- SARANAC LAKE SODA - 3
Diet Ginger Beer, Shirley Temple, Root Beer, Orange Cream, Black Cherry Cream, Sparkling Lemonade
- STEWARTS - Cream Soda & Diet Root Beer
- CRANBERRY JUICE - 3
- HOT APPLE CIDER WITH CINNAMON - \$5
- COFFEE / TEA - 4