



TAVERN MENU

CHEESEBOARDS

SERVES 2-4

BEGINNERS - 28

Sugar Loaf, Three Sisters, Cheesemaker's Folly, Fig & Honey Fromage Frais, Oil & Garlic Chevre, accoutrements, seasonal fruit

THE CHAMPIONS - 32

Kunik, Adironjack, Honey Lavender Fromage Blanc, Amber Kunik, Briar Summit, Sappy Ewe, accoutrements, seasonal fruit

THE ROUGH RIDER - 32

Stinky Ewe, Briar Summit, Kunik, Strawberry Pie Schroon Moon, Caramelized Onion Chevre, Amber Kunik, accoutrements, seasonal fruit

DEALER'S CHOICE (pick 5) - 32

Kunik, Sappy Ewe, Adironjack, Sugar Loaf, Three Sisters, Breyer Summit, Honey Lavender Fromage Blanc, Cheesemaker's Folly, Stinky Ewe, Carmelized Onion Fromage Frais, Oil & Garlic Chevre, Strawberry Schroon Moon, Mixed Herb Chevre

CREME DE LA CREME - 32

Kunik, Adironjack, Sugar Loaf, Briar Summit, Truffle Kunik with Accoutrements

THE SOFTER SIDE - 24

Honey Lavender, Fig & Honey, Habanero Peach, Mixed Herb, Oil & Garlic, Caramelized Onion with Accoutrements

THE LONE RANGER - 15

Kunik Mini, accoutrements, seasonal fruit



TAVERN MENU

SAVORY BITES

POUTINE - 15

Fries, Kunik cheese gravy, scallions

NACHOS - 11

House made tortillas topped with queso, green chiles, fresh salsa, and sour cream

ARTICHOKE AND SPINACH DIP - 12

FRENCH ONION SOUP - 9

A Hitching Post Tavern original with No. 26

CHICKEN TOMATILLO CHILI - 13

With fresh tortilla chips, salsa, and No. 26

KUNIK MAC N' CHEESE - 10

A Nettle Meadow classic -add bacon +2

CALAMITY JANE SALAD - 12

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

CAESER SALAD - 12

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

CAPRESE - 12

Fresh Sheep cheese, heirloom tomatoes, balsamic vinaigrette on a bed of greens

MAINS

(ADD SIDE SALAD OR FRIES TO ANY MEAL +6)

GRILLED CHEESE OF THE WEEK - 12

FLATBREAD OF THE WEEK - 13

QUICHE OF THE WEEK - 12

CHICKEN POT PIE - 14

Topped with No. 26

TRAILBURGER - 17

Top with choice of: Truffle, Caramelized Onion, or Habanero Peach Fromage Fraises with Lettuce Tomato and Onion

Add Bacon \$2

HOT PANINI SANDWICHES

BUCKAROO - 15

Roast Beef, caramelized onions, Horseradish Chevre

GREENHORN - 13

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

FOWL PLAY - 14

Turkey, Garlic & Olive Oil Chevre, roasted red peppers, tomato, onion, spinach

DOC'S REUBEN - 15

Corned Beef, Stinky Ewe, Pickles & 1000 Island Dressing

GUN SLINGER - 14

Kunik, pear preserves, bacon, grilled ciabatta

URBAN COWBOY - 14

Lox and Chive Schroom Moon, onion, capers, toasted baguette

ASK US ABOUT OUR DESSERT MENU!





TAVERN MENU

HEARTY START

POUTINE - 15

Fries, Kunik cheese gravy, scallions

NACHOS - 11

House made tortillas topped with queso, green chiles, fresh salsa, and sour cream

ARTICHOKE AND SPINACH DIP - 12

FRENCH ONION SOUP - 9

A Hitching Post Tavern original with No. 26

CHICKEN TOMATILLO CHILI - 12

With fresh tortilla chips, salsa, and No. 26

BREAKFAST MAC - 12

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

STRATA - 14

Egg, potato, spinach and bacon with chevre and No. 26 or Green Chili, egg, potato and bacon with chevre and No. 26

CALAMITY JANE SALAD - 12

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

CAESER SALAD - 12

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

MAINS

(ADD SIDE SALAD OR FRIES TO ANY MEAL +6)

FRENCH TOAST - 14

With Orange Fromage Frais. and Maple Syrup

GRILLED CHEESE OF THE WEEK - 12

Ham, Roasted Red Peppers, Number 26 and Feta Cheese on Sourdough

QUICHE OF THE DAY - 12

Mushroom and Onion with Oil & Garlic Chevre and No. 26 Cheese and sides

CHICKEN POT PIE - 14

Topped with No. 26

TRAILBURGER and FRIES - 17

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

SANDOS, etc.

BUCKAROO - 14

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

PULLED PORK SLIDERS - 18

With Pineapple Cilantro Fromage Frais, slaw, and french fries

ASK US ABOUT OUR DESSERT MENU!





TAVERN DRINKS

WINES

WHITE

KELBY JAMES RUSSELL GRUNER VELTLINER
(NY) - 10 / 46

Similar to a Pinot Grigio

BROOKS RIESLING WILLAMETTE VALLEY
(OR) - 10 / 46

A zingy blend with minerality

POCO A POCO SAUVIGNON BLANC
(CA) - 10 / 46

Very drinkable and bright

RED NEWT RIESLING OFF DRY
(NY) - 9 / 42

Complex and pairs well with spicy foods and washed rinds

BLUE QUAIL CHARDONNAY (CA) - 9/40
CUPCAKE CHARDONNAY - 6/26

RED

HOSMER CABERNET FRANC - 11/47
Wonderful and full bodied

ANAHATA CABERNET SAUVIGNON (WA)
- 12 / 52

Organic, finished in oak, spicy, deep and complex

SONDER GRENACHE (WA) - 14/47
Bright, light, Fruity

BARRIQUE PINOT NOIR (CA) - 11 / 47
MILBRANT VINEYARDS MERLOT
(WA) - 8 / 35

APOTHIC RED - 6 / 26

SPARKLING

SCHARFFENBERGER (CA) - 14 / 62
CUPCAKE PROSECCO - 10(SPLIT)/30

SWEET

ENLIGHTENMENT ST. CRIMSON BLACK
MEAD - 14

BEERS

TAP - 7

PARADOX PILSNER

COMMON ROOTS LAGER

PARADOX BEAVERBITE IPA

ADIRONDACK BREWERY'S BARE NAKED ALE

MEAN MAX RED

CANS - 7

COMMON ROOTS PILLOW GOSSIP

BOLTON LANDING BREWING

BLACK MOUNTAIN PORTER

AWESTRUCK HARD CIDER (Pear and Apple)

NINE PIN CIDER

MEAN MAX 26 PILSNER

MEAN MAX TAHAWUS IPA

MEAN MAX SIX & CHANGE BROWN ALE

PBR

GUINNESS

SARANAC BLUEBERRY BLONDE ALE

NON-ALCOHOLIC

KOMBUCHA (ON TAP) - 6

AQUA VITEA HIBISCUS GINGER LIME KOMBUCHA
Lemon-y hibiscus, floral lime, and spicy ginger are a lovely accompaniment to soft cheeses and triple cremes

OTHER

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

SARATOGA WATER - 3

SARANAC LAKE SODA - 3

Diet Ginger Beer, Shirley Temple, Root Beer, Orange Cream, Black Cherry Cream, Sparkling Lemonade

CRANBERRY JUICE - 3