

STICKS & STONES

WOOD FIRED BISTRO & BAR

STARTERS

Roasted Pretzel Sticks (v)	\$9.99
<i>Wood fired jumbo soft pretzel, salted, served with beer cheese and spiced mustard</i>	
Blackened Beef Tips *	\$12.99
<i>Carved sirloin Cajun dusted, seared in a cast iron skillet, over Thai slaw, with teriyaki glaze</i>	
Fire in the Hole *	\$11.99
<i>Wood fired wings (BBQ, Buffalo, or Garlic Parmesan)</i>	
Happy Clams *	\$11.69
<i>Little necks steamed in seasoned local craft beer</i>	
Eggplant Adirondack Stack (v)	\$10.99
<i>Crispy planks, fresh mozzarella, parmesan, marinara & balsamic drizzle</i>	
Shrimp Cocktail *	\$12.79
<i>4 jumbo shrimp with cocktail sauce & lemon</i>	
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
<i>Spring mix, romaine, onion, cucumber, tomato & sweet drop peppers</i>	
Spinach Quinoa Salad (vgn) *	\$12.99
<i>Fresh baby spinach, apples, dried cranberries, roasted corn, onion and carrots tossed with quinoa in a lemon balsamic dressing</i>	
Pretzel Caesar Tortellini	\$11.99
<i>Crispy romaine hearts, cheese tortellini, chopped pretzel rods & parmesan</i>	
Sweet & Tart (v) *	\$11.99
<i>Spring mix, granny smith apples, grapes, dried cranberries, candied pecans, feta cheese & raspberry vinaigrette</i>	
Very Berry (v) *	\$12.99
<i>Hearts of romaine, fresh berries, almonds, dried cranberries, bleu cheese crumbles & balsamic vinaigrette</i>	
Fig & Goat Cheese (v) *	\$12.99
<i>Spring mix, goat cheese, figs, almonds, sweet drop peppers, house vinaigrette & balsamic drizzle</i>	

NEAPOLITAN WOOD FIRED PIZZA

(WHEAT OR GLUTEN-FREE DOUGH ADD 99¢)

Margherita (v)	\$13.99
<i>Fresh mozzarella, basil, tomato & olive oil</i>	
Fun Guy Pie (v)	\$14.99
<i>Portabella, button & shiitake mushrooms, mozzarella & truffle oil drizzle</i>	
Meat Your Match	\$15.99
<i>Pepperoni, pancetta, prosciutto & hot Italian sausage</i>	
Farm Stand (v)	\$14.99
<i>Goat cheese, arugula, parmesan & balsamic drizzle</i>	
Micro Local Pie	\$15.99
<i>EVOO, roasted garlic, fresh mozzarella, parmesan, "Nettle Meadow" Mixed Herb Chevre, "Gather It Up Farm" micro greens</i>	
Let's Get Personal (about pizza!)	\$14.99
<i>Red or white, pick your cheese & 3 toppings</i>	
Daily Pizza Special	\$13.99

SAPLINGS

(UNDER 12) - CHOICE OF FRUIT OR FRIES

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

PLATTERS

(WITH FRIES, ADD 99¢ FOR SWEET POTATO)

Country Clam Roll	\$10.99
<i>Crisp ale-infused clams served with tartar sauce</i>	
Pretzel Burger	\$10.39
<i>Angus burger on a rustic pretzel roll, lettuce, tomato, onion, add cheese \$1, add bacon \$1</i>	
Blackened Chicken Sandwich	\$10.99
<i>Cajun seasoned, cast iron seared, with cheddar, lettuce, tomato, onion on a hoagie roll</i>	
Schroon "Sangwich"	\$13.99
<i>Prosciutto, pepperoni, bacon, cheddar, frizzled onions, shredded romaine and parmesan mayo piled high on 7 grain artisan bread</i>	
Veggie Burger (vgn)	\$10.29
<i>Grilled with lettuce, tomato, & onion on a rustic pretzel roll with cucumber ranch wasabi for dipping</i>	
Fish & Chips	\$11.99
<i>Beer battered haddock served with tartar sauce</i>	
Sliced Sirloin Sandwich	\$11.29
<i>Hand carved Sirloin sauteed with mushrooms, peppers & onions, drizzled w/ beer cheddar cheese on a hoagie roll</i>	
Rustic Chicken Salad Sandwich	\$9.99
<i>Tender chicken, mandarin oranges, candied pecans, lettuce, tomato on a hoagie roll</i>	
Paradox Pulled Pork	\$10.99
<i>Shredded marinated rib meat, grilled pineapple, Thai slaw, and Cajun fried onions on a rustic pretzel roll</i>	

ENTREES

Scallops *	\$21.99
<i>Seasoned, pan-seared scallops with balsamic drizzle, chef's veggies & potatoes</i>	
Seafood Selection	Market Price
<i>Ask server for today's selection served with chef's veggies & potatoes</i>	
Statler Mountain Chicken	\$19.89
<i>Wood seared crisp boneless breast with attached drumette, onion, garlic & bacon in parmesan cream sauce over Lily's peppered fettuccini</i>	
10 oz. Grilled Sirloin *	\$19.99
<i>Choice Certified Angus Beef served with chef's veggies & potatoes</i>	
12 oz. NY Strip Steak *	\$25.99
<i>Choice Certified Angus Beef served with chef's veggies & potatoes</i>	
Lily's Peppered Fettuccini	\$19.99
<i>Black pepper infused fresh fettucini — ask your server for today's special preparation</i>	
Wholly Ravioli	\$19.79
<i>Ask your server for today's feature!</i>	
Pasta Primavera (vgn) *	\$14.99
<i>Sauteed veggies in a white wine olive oil over gemelli pasta</i>	

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
<i>Certified fair trade and organic</i>	
Fireball Energy Drink	\$3.99

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