

SNACKS

V BAKE PLACID PRETZEL BITES ... 11/15

Served with house ale cheese sauce or wildflower honey mustard. Regular size (8 pieces) or Large (16 pieces).

VEGAN PICKLED SHISHITOS ... 12

Chilled, pickled Shishito peppers, sweet soy drizzle, toasted sesame seeds

THE MIGHTY DUCK'S ... 18

Three smoked confit duck drumettes, sweet and spicy truffalo sauce, house made blue cheese dressing

TUNA-CHOS ... 20

Seared sesame ahi tuna, cucumber, edamame, radish, wakame seaweed salad, scallion, sweet soy drizzle, wasabi creme, wonton chips

POUTINE ... 10/16

Straight fries topped with our red wine and garlic gravy and Meier's Artisan Dairy cheese curds

V ELOTE FRITTERS ... 14

Roasted corn, scallion, queso fresco, cilantro, chipotle aioli

VEGAN BREWER'S NUTS ... 9

Mixed nuts perfect to have with a beer! Choose Sweet (maple cashew sesame cracker mix) or Spicy (Thai spiced pecan, cashew and sriracha peas mix)

V BAKE PLACID PLATE ... 14

A seasonal selection of Bake Placid bread paired with 2 New York State cheeses and seasonal accompaniments.

SALAD & SOUP

ADD A MARINATED CHICKEN BREAST TO ANY SALAD FOR 6

BOWL OF SOUP WITH BAKE PLACID FOCACCIA ... 6

GF V HOUSE SALAD ... 6/9

Mixed greens, tomato, cucumber, radish, pepitas and your choice of house ranch, bacon caesar, apple cider shandy vinaigrette or homemade blue cheese dressing

BACON KALE CAESAR ... 14

Baby kale, bacon Caesar dressing, Applewood smoked bacon, bacon fat garlic crouton, fried jalapeno straws, Meier's Mt. Titus cheese

V HARVEST SHANDY SALAD ... 14

Mixed greens, roasted root vegetables, pickled apples, candied pecans, R&G chevre, apple cider shandy vinaigrette

THE HEROES

GLUTEN-FREE BREAD IS AVAILABLE UPON REQUEST

MALONEY AND CHEESE ... 18

Bake Placid potato roll, 6 ounce Donahue Farms burger patty, bacon and onion jam, Velveeta, BSB sauce, lettuce, tomato, pickle slices

/ Served with choice of fries, cup of soup or side salad, and pickle slices

THE COOL ITALIAN ... 19

Bake Placid ciabatta, burrata, soppressata, prosciutto, marinated tomato, baby kale, red onion, basil aioli, olive oil, balsamic glaze

/ Served with choice of fries, cup of soup or side salad, and pickle slices

PULLED CHICKEN BAHN-MI ... 18

Bake Placid hoagie, hoisin honey garlic pulled chicken thighs, pickled vegetables, radish, cilantro, sambal aioli

/ Served with choice of fries, cup of soup or side salad and pickle slices

THE NEW STEAK SANDWICH ... 20

Bake Placid hoagie, shaved ribeye, Duke's bacon horseradish aioli, NYS cheddar cheese, brown ale caramelized onions

/ Served with choice of fries, cup of soup or side salad, and pickle slices

V BLACK & WHITE BEAN FALAFEL ... 16

Warm naan bread, house black and white bean falafel, feta cheese, vegan cucumber raita, green tahini, spicy harissa oil, mixed greens

/ We can make it totally vegan though, just ask us!

Scan here for all of
our allergen information



HEARTH OVEN PIZZA

OUR PIZZA DOUGH IS MADE AT OUR OWN BAKERY, BAKE PLACID, AND IS DELIVERED FRESH TO US DAILY. GLUTEN-FREE CRUST AVAILABLE UPON REQUEST. BOTH OUR REGULAR CRUST AND OUR GLUTEN-FREE CRUSTS ARE VEGAN.

→ PLEASE NOTE THAT OUR PIZZAS ARE WILDLY POPULAR, AND AT PEAK HOURS THERE MAY BE AN EXTENDED PREPARATION TIME.

▼ THE BOOMER ... 18

Garlic crème fraiche base, house cheese blend, shredded Dutch Knuckle, mixed mushrooms, baby kale, fennel pollen, balsamic glaze swirl

THE SEND-A-RONI ... 17

Red sauce base, house cheese blend, pepperoni, green pepper, hot pepper relish, grated parmesan, honey drizzle

▼ MARGHERITA ... 16

Red sauce base, fresh mozzarella pearls, basil, extra virgin olive oil

I HAM WHAT I YAM ... 17

Garlic creme fraiche base, shredded Dutch Knuckle, broccoli rabe, sweet potato, roasted red onion, prosciutto, balsamic glaze

VEGAN VEGAN BUFFALO CHICKEN PIZZA ... 17

Vegan Buffalo sauce base, vegan shredded "mozzarella", vegan chicken tendies, vegan green onions, vegan blue cheese dressing swirl

THE HUNTER ... 18

Kale and pumpkin seed pesto, smoked venison sausage, roasted red onion, shredded Dutch Knuckle, pickled blueberries

ENTRÉES AFTER 5

SAUSAGE ORECCHIETTE ... 24

Atlas Hoofed It Farm Hot Italian sausage, orecchiette, broccoli rabe, roasted root vegetables, Meier's Mt. Titus cheese, white wine cream sauce

GF THE STEAK ... 38

Wagyu bavette steak seared in beef tallow, bone marrow bacon butter, mashed sweet potato, local vegetables

▼ LENTIL SHAKSHUKA ... 20

Stewed lentils with tomato, root vegetables and North African spices topped with a local farm egg, served with warm naan

// Want this vegan? No problem !

VEAL CHOP ... 42

Seared bone-in veal chop, fire roasted Fuji apples and brown ale onions, mashed sweet potato, prosciutto, rosemary black currant Marsala wine sauce / We use Le Quebecois veal which is humanely raised, antibiotic and hormone-free, meeting the handling and welfare standards of the Food and Agriculture Organization of the United Nations and the World Organization for Animal Health

GF SLAMMIN' SALMON ... 30

Pan seared Faroe Island salmon, butternut squash risotto, maple grapefruit miso chili compound butter

FOR THE KIDS

CHICKEN FINGERS ... 10

BBQ sauce, fries, carrot sticks

HOT DOG ... 8

NE style bun, beef hot dog, fries, carrot sticks

GRILLED CHICKEN BREAST ... 10

Fries, carrot sticks

▼ GRILLED CHEESE ... 9

American cheese, fries, carrot sticks

PITA PIZZA ... 9

6" Pita bread, red sauce, mozzarella cheese, with or without pepperoni

LOCAL SUPPLIERS

SOUTH MEADOW MAPLE SUGARWORKS, LAKE PLACID

The best maple syrup

WILD WORK FARM, KEENE VALLEY

In-season fresh vegetables

ALL FROM THE WOODS, NEW RUSSIA

Microgreens, fresh vegetables, mushrooms

SUGAR HOUSE CREAMERY, UPPER JAY

Dutch Knuckle cheese

HARMONY HILLS FARM, MALONE

Pork, beef, eggs

JUNIPER HILL FARM, WADHAMS

In-season vegetables and fruit

MEIER'S ARTISANAL CHEESE, FORT COVINGTON

Cheese curds and cheddar

ATLAS HOOFED IT FARM, VERMONTVILLE

Breakfast sausage, Italian sausage, pork, eggs

DONAHUE'S LIVESTOCK FARM, MALONE

Burgers, beef, eggs, chicken

PERSONS RESPONSIBLE

HEAD CHEF

Alex Hudson

HEAD BREWER

Jason Scull

EXECUTIVE PASTRY CHEF

Luke Ayers

GENERAL MANAGER

Morgan McReynolds

BIG SLIDE SOUS CHEFS

Ed Juckett, Nashua Botala