

MENU

PUBLIC
HOUSE

NORTH CREEK

Starters

Maple Butternut Soup \$9

Silky butternut squash soup with a touch of maple syrup and nutmeg, topped with toasted pumpkin seeds.

French Onion Soup \$10

Caramelized onion broth, toasted crouton, NY cheddar gratiné.

Smoked Trout Dip \$14

House-smoked Adirondack trout blended with herbs and cream cheese, served with grilled sourdough and crudités .

Rustic Meatballs \$14

House-blend meatballs, tomato ragù, hearth-baked bread.

Cast Iron Chipotle Wings \$15

Oven-roasted wings tossed in a sweet-smoky maple chipotle glaze, served with house ranch.

Adirondack Poutine \$12

Hand-cut fries smothered in rich gravy and local cheddar curds.

Charred Onion Dip \$12

Caramelized onion, Ny white cheddar, and herb dip, served warm with hearth-baked bread.

Loaded Potato Skins \$12

Crispy potato skin boats loaded with melted NY sharp cheddar cheese, bacon bits, and scallions, served with sour cream on the side.

Salads

Add roasted chicken - \$6 Add Salmon - \$8

Trail Caesar \$14

Crisp romaine, shaved parmesan, hearth-baked croutons, lemon-garlic dressing.

Shaved Brussel Sprout \$11

Winter greens, sliced apples, toasted walnuts, maple-Dijon dressing.

Big Mountain Chopped \$16

Hearty salad with bacon, cheddar, roasted corn, tomatoes, cucumbers, scallions, and buttermilk ranch dressing.

Warm Winter Beet \$13

Roasted beets and carrots tossed with arugula and goat cheese, topped with candied pecans and a balsamic vinaigrette.

Sides

Roasted Garlic Mashed Potatoes \$8

Maple Glazed Carrots \$9

Sautéed Wild Mushrooms \$9

Garlicky Greens \$8

Crispy Fries \$8

Charred Brussel Sprouts \$8

Main Menu

Braised Short Rib **\$ 3 0**

Red wine-braised beef short rib, fork-tender, with rosemary jus, served over roasted garlic mashed potatoes.

Steak Frites **\$ 2 9**

Grilled 10oz NY strip steak topped with garlic herb butter, accompanied by a pile of crispy fries.

Cast-Iron Chicken “Under A Brick” **\$ 2 1**

half-chicken marinated in herbs, roasted under a brick in the wood oven for crackling skin, with pan jus and mash.

Trout Almondine **\$ 2 2**

Pan-seared local brook trout with brown butter, toasted almonds, lemon, and parsley; served with garlic green beans.

Adirondack Burger **\$ 1 8**

Sharp New York cheddar, thick-cut maple-glazed bacon, caramelized onions, house “46er” sauce, lettuce, tomato, on a brioche bun.

Chicken Parmigiana **\$ 2 1**

Breaded chicken breast baked with marinara and mozzarella, served with spaghetti.

Chicken Piccata **\$ 2 1**

Pan-seared chicken cutlets in a lemon-caper butter sauce, served with spaghetti aglio e olio.

Hearth Roasted Winter Vegetables **\$ 2 1**

Charred seasonal vegetables drizzled with herb oil and served over cous cous.

Mountain Pies

The Gore Mountain **\$ 1 8**

Tomato sauce, house-made fennel sausage, fire-roasted red peppers, fresh mozzarella.

The Forest Forager **\$ 1 8**

garlic ricotta base, mixed wild mushrooms, caramelized onion, fontina, rosemary .

The Maple Kind **\$ 1 8**

Maple-glazed bacon, sharp cheddar, and roasted garlic crème fraîche base.

The Woodsman Pie **\$ 1 8**

A hearty mix of pepperoni, local sausage, and bacon with mozzarella and marinara.

The Black Diamond **\$ 1 8**

Charred brussels sprout leaves, caramelized shallots, fontina + mozzarella, and lemon-ricotta dollops. Finished with aged balsamic reduction and chili flake.

Desserts

Apple Pie a la Mode **\$ 1 1**

House-made deep-dish apple pie served warm with a scoop of vanilla ice cream and caramel drizzle.

Maple Bread Pudding **\$ 1 0**

Warm bread pudding studded with raisins and maple syrup, served with bourbon caramel sauce.

Campfire S’mores Skillet **\$ 1 0**

Graham cracker crumbles, melted chocolate and marshmallow toasted in a cast iron skillet.

Adirondack Berries & Cream **\$ 8**

Mixed berries lightly macerated with lemon and a hint of maple, topped with shortbread crumble and vanilla-bean whipped cream.

Drink MENU

WINES

Whites

Riesling \$11

Finger Lakes, NY (off-dry, apple, slate).

Chardonnay \$12

– Finger Lakes, NY (oak-kissed, golden apple).

Pinot Grigio \$10

Alto Adige, Italy (light, citrusy).

Sauvignon Blanc \$10

Marlborough, NZ (gooseberry, fresh).

Reds

Cabernet Franc \$12

Finger Lakes, NY (med-bodied, dark berry, herbal).

Pinot Noir \$14

Willamette Valley, OR (red cherry, soft tannin).

Merlot \$13

North Fork Long Island, NY (black cherry, smooth).

Cabernet Sauvignon \$15

Paso Robles, CA (bold, black currant, toasty oak).

Rose

Dry Rosé \$11

Finger Lakes, NY (bright strawberry, dry finish).

Provençal Rosé \$12

Provence, France (pale, crisp, floral).

Sparkling

Finger Lakes Brut \$12

New York (traditional method, crisp apple and brioche).

Champagne Brut \$15

Champagne, France (toasty, celebratory).

COCKTAILS

Maple Old Fashion \$15

A regional take on the classic: bourbon, local maple syrup, angostura bitters, orange peel.

Adirondack Sour \$14

Apple brandy, lemon juice, a touch of maple, with a red wine float.

Evergreen Martini \$16

Dry gin infused with spruce tips, dry vermouth, cucumber garnish.

Campfire Manhattan \$15

Rye whiskey, sweet vermouth, smoked cedar bitters, brandied cherry.

Hot Apple Toddy \$14

Spiced dark rum, hot apple cider, ginger, and honey, served warm in a mug.

TRAILHEAD TONICS

Functional, Spirit-Free Drinks

Ginger-Tumeric \$11

Lemonade

Fresh ginger juice, turmeric, lemon, and a hint of maple, topped with sparkling water (anti-inflammatory & immunity boost).

Lion's Mane Elixir \$12

Brewed green tea with lemon and local honey, enhanced with lion's mane mushroom extract (focus & vitality).

Beery Beet Boost \$16

Blend of blueberry, beetroot, ginger and lime, finished with seltzer (antioxidant-rich & invigorating).

LOCAL BEERS

Lake Placid Ubu Ale \$8

Dark Strong Ale, NY

Saranac Adirondack \$7

Lager

Classic Lager, NY

Northway Perfect Day Pilsner \$7

Crisp Pilsner, NY

Paradox Beaver Bite IPA \$8

West Coast style IPA, NY