



DINNER

STARTERS / SHARED PLATES

Fried Plantains \$ 10

Served with salsa rosa

Half Dozen Wings \$ 13

Choice of Buffalo, BBQ, Garlic Parm, Lemon Hot Honey, or Sweet Chili
Served with ranch or Blue cheese

Spinach Artichoke Dip \$ 15

Served with mini pretzels and crostini

Hummus Board \$ 10

Roasted garlic hummus, seasonal vegetables, crostini and crackers

Chorizo Tacos \$ 12

Mini street tacos with queso fresco, pickled onion, avocado, yellow pepper crema

Soup of the Day \$ 10

Check with your server for today's creation

Flatbread of the Day \$ 12

Check with your server for today's creation

SALADS

Add steak +\$12 | chicken +\$10 | salmon +\$12

Cambria House Salad \$ 7 / \$ 14

Field greens, cherry tomatoes, carrot, cucumber, red onion, croutons, house dressing

Classic Caesar \$ 8 / \$ 16

Chopped romaine, shaved parmesan, asiago, garlic croutons

Crunchy Salad \$ 9 / \$ 18

Field greens, romaine, orange segments, radish, toasted cashews, dried cranberries, chèvre, ginger-carrot dressing

ENTRÉES

Salmon \$ 29

Pan seared over scalloped potatoes, bacon collard greens, buttermilk & herb sauce

Chicken Carbonara \$ 30

Breaded, thinly pounded chicken over pasta with creamy bacon parmesan sauce

Cavatelli Pasta \$ 28

Ricotta cavatelli with broccoli rabe, wild mushrooms, brown butter, fried sage, toasted walnuts

Fish & Chips \$ 29

Beer-battered haddock, malt vinegar fries, tartar sauce

Ribeye \$ 42

Saffron risotto, marinated olives and feta, chili crisp

HANDHELDS

Served with kettle chips. Upgrade to fries +2

Cambria Smash Burger \$ 23

Two 4oz patties, sharp cheddar, 1000 island dressing, fried pickles, brioche bun

Smoked Chicken Melt \$ 19

Toasted sourdough, bacon, pickled onion, chipotle mayo, cheddar cheese

Toasted Mushroom Melt \$ 17

Sourdough, wild mushrooms, caramelized onions, fontina, roasted garlic aioli

Po-Boy \$ 21

Fried shrimp, shredded lettuce, tomato, pickles, garlic aioli

HOURS

BREAKFAST 6:30 AM - 11:00 AM DAILY | **DINNER** 4:00 PM - 9:00 PM SUNDAY-THURSDAY, 4:00 PM -10:00 PM FRIDAY & SATURDAY
BAR OPENS 3:00 PM DAILY | **HAPPY HOUR** 3:00 PM - 6:00 PM | **OUTDOOR DINING** SEASONALLY | **OPEN TO THE PUBLIC**



KIDS MENU

Kids Cheeseburger | \$ 10

Served with applesauce or French fries

Kids Grilled Cheese | \$ 8

White bread, American cheese, served with applesauce or French fries

Kids Pasta | \$ 8

Choice of butter or marinara sauce

Kids Mac & Cheese | \$ 10

Served with applesauce or French fries

Tendies & Fries | \$ 12

Three chicken tenders, served with applesauce or French fries

Juice | \$ 3

Apple, Grapefruit, Orange, Cranberry, Tomato

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DESSERTS

Cheesecake | \$ 10

Served with strawberry sauce

Fried Churros | \$ 10

With dulce de leche

Flourless Chocolate Cake | \$ 9

Served with raspberry sauce

Peanut Butter Chocolate Trifle | \$ 10

Layers of chocolate cake and peanut butter mousse, topped with whipped cream

Bowl of Ice Cream | \$ 10

Two scoops with chocolate sauce and whipped cream

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DRINK MENU

DOMESTIC BEERS | \$7

Bud Light
Coors Light
Michelob Ultra
Miller Lite
Budweiser

IMPORTED BEERS | \$8

Corona
Guinness (can)
Heineken
Labatt's Blue
Labatt's Blue Light
Stella Artois
Peroni

DRAFT BEERS | \$10

Rotational
IPA / Hazy IPA
Local Drafts
Seasonal Drafts

NON-ALCOHOLIC BEER | \$8

Athletic Brewing
Heineken Zero

CIDERS / SELTZERS | \$7

1911 Original Hard Cider | LaFayette, NY
1911 Honeycrisp Hard Cider | LaFayette, NY
White Claw
(Black Cherry, Raspberry, Watermelon, Mango)

HAYSTACK CLASSICS | \$16

Cambria Torch
Grand Marnier, Prosecco, Aleppo pepper-infused honey syrup, lemon juice

Haystack Old Fashion
LPNY Maple Bourbon, winter spice syrup, bitters, orange twist

Salted Caramel White Russian
Vodka, Kahlúa, cream, caramel sauce

New York Sour
Bourbon, lemon, simple syrup, egg whites, red wine float

Frostbite Martini
Vanilla vodka, blue curaçao, crème de cacao, heavy cream

Espresso Martini
Vodka, fresh espresso, Kahlúa, crème de cacao, chocolate bitters

REDS

Ancient Peaks | \$15
Cabernet

Canoe Ridge | \$15
Merlot

Cambria | \$15
Pinot Noir

Faustino | \$12
Spanish Rioja

WHITES

Cambria | \$15
Chardonnay

Canyon Oaks | \$12
Chardonnay

Clean Slate | \$14
Riesling

Faustino | \$12
Sauvignon Blanc

ROTATING WINES

Pinot Grigio | \$12
Rosé | \$12 / \$16
Prosecco | \$15
Riesling | \$12
Moscato | \$14

DESSERT WINE

Fonseca LBV | \$12

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