



BREAKFAST

MORNING FAVORITES

Oatmeal Bowl \$ 9

Warm oatmeal with cinnamon, vanilla, cream

Cambria Breakfast \$ 16

Two eggs any style, choice of sausage or bacon, breakfast potatoes, toast

Haystack Benny \$ 15

English muffin with Canadian bacon, poached egg, hollandaise sauce, breakfast potatoes

Haystack Pancakes \$ 14

Three pancakes, choice of chocolate chips, blueberries, or plain

French Toast \$ 14

Brioche bread with butter and maple syrup

Yogurt Bowl \$ 13

Vanilla yogurt, fresh berries, crunchy granola

Breakfast Sliders \$ 18

Two breakfast sliders on toasted mini bagels with eggs, cheddar cheese, hash browns, and choice of bacon, ham, or sausage

Pastrami Skillet \$ 17

Hash browns, peppers, onions, pastrami, cheddar cheese, two eggs any style

Three Cheese Omelet \$ 15

Cheddar, gouda, parmesan, breakfast potatoes

Add on items \$1 each: bacon, ham, sausage, spinach, tomato, mushroom, red pepper or onion

Avocado Toast \$ 14

Toasted sourdough topped with avocado, spinach, pico de gallo, and two eggs any style

SIDES & BEVERAGES

One Egg Your Way \$ 3

Bacon, Ham, or Pork Sausage \$ 3

Breadbasket \$ 3

Choice of white, multigrain, English muffin, or bagel

Breakfast Potatoes \$ 3

Avocado \$ 3

Mixed Berries \$ 3

Signature Blend Coffee \$ 3

Assorted Organic Teas \$ 3

Juice \$ 3

Apple, Grapefruit, Orange, Cranberry, Tomato

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**

DINNER

STARTERS / SHARED PLATES

Charcuterie Board \$ 21

Chef's selection of meats and cheeses, local honey, grapes, candied walnuts, crostini

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

Hummus Bowl \$ 10

Roasted garlic hummus, tomatoes, beets, roasted chickpeas, cucumber, avocado, crostini

Smoked Salmon Dip \$ 12

Served with cucumber & crostini

Fried Cauliflower \$ 10

Queso fresco, salsa verde, pickled onions

SOUPS & 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

Burrata Salad \$ 9 / \$ 18

Tender greens, burrata, toasted pistachios, pomegranate seeds, shaved fennel, honey vinaigrette

Red Pepper Bisque or Minestrone \$ 9

ENTRÉES

Salmon \$ 38

Farro, poblano, roasted corn, cherry tomatoes, cilantro scallion, toasted pepitas, tomatillo avocado salsa verde

Veal Milanese \$ 28

Breaded veal, smashed fingerling potatoes, arugula salad

Chicken Riggi Primavera \$ 27

Asparagus, spinach, peas, cherry peppers, creamy parmesan sauce

St. Louis Style Ribs \$ 20 / \$ 38

Dry rubbed and oven roasted, finished with house BBQ sauce served with macaroni & cheese and apple slaw

Steak n Fries \$ 40

Marinated flat iron steak served over rice with blistered tomato, onion, and French fries

HANDHELDS

Served with kettle chips. Upgrade to fries +\$2

Cambria Smash Burger \$ 20

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

Turkey BLT \$ 18

Roasted turkey, Swiss cheese, lettuce, tomato, bacon, avocado ranch, brioche bun

Toasted Mushroom Melt \$ 17

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

Pastrami Reuben \$ 18

Rye bread, house thousand island dressing, Swiss cheese, caramelized onions, sauerkraut

Fish Chalupa \$ 24

Crispy tortillas, seared cod, shredded lettuce, cheddar cheese, diced tomato, avocado crema

FOCACCIA STYLE PIZZA

Gluten-free crust available

Plain Pizza

Crushed tomato, cheddar, gouda, parmesan, mozzarella

\$ 15

Spinach & Artichoke

Spinach, artichokes, roasted red peppers, sun-dried tomatoes, mozzarella, parmesan

\$ 15

Buffalo Ranch

Buffalo ranch sauce, roasted chicken, mozzarella

\$ 15

Pepperoni & Sausage

Crushed tomato, pepperoni, Italian sausage, mozzarella

\$ 15

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KIDS MENU

Kids Pasta | \$ 8

Choice of butter or marinara sauce

Tendies & Fries | \$ 12

Three chicken tenders, served with applesauce or French fries

Cheeseburger | \$ 10

Served with applesauce or French fries

Mac & Cheese | \$ 10

Served with applesauce or French fries

Grilled Cheese | \$ 8

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

Hot Dog | \$ 8

Served with applesauce or French fries

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DESSERTS

Ice Cream | \$ 10

Two scoops with chocolate sauce and whipped cream

Fried Churros | \$ 10

With dulce de leche

Flourless Chocolate Cake | \$ 9

Served with raspberry sauce

Raspberry Lemon Drop Cake | \$ 10

Lemon cake layered with raspberry filling and finished with citrus glaze

Peanut Butter Trifle | \$ 10

Layers of chocolate cake, peanut butter mousse, 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, 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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