

DINNER

STARTERS / SHARED PLATES

Spicy Grilled Cilantro Shrimp	\$ 18
Served with Cucumbers and Cilantro Lime Ranch Drizzle, (gf)	
French Charcuterie Board	\$ 16
Our selection of Cured Meats and Cheeses, Bacon Jam, Pickled Onions, Maple Mustard	
Burrata Caprese	\$ 12
Burrata, Ripe Tomatoes, Fresh Basil, Olive Oil Balsamic Glaze, (gf)	
Crispy Chicken Wings	\$ 14
Buffalo or BBQ, or Maple Bourbon, Served with Carrot Sticks, Celery, Ranch or Blue Cheese.	
Crispy Brussel Sprouts	\$ 12
Feta Cheese and Candied Caramel Nuts	
Chesapeake Bay Oyster	\$ 12 / \$ 24
1/2 Dozen \$12 Full Dozen \$24	
Haystack Homemade Hummus	\$ 10
Served with carrots, celery and house made chips	

SOUPS & SALADS

New England Clam Chowder	\$ 10
Served in a Sourdough Bun	
Homemade Chili	\$ 10
Cheese, Onions, Sour Cream in a Sourdough Bun	
Lobster Bisque	\$ 12
Served in a Sourdough Bun (regular bowl available)	
Cambria House Salad	\$ 12
Field Greens, Cherry Tomatoes, Shredded Carrots, Cucumber & Red Onions with a Choice of Ranch, Blue Cheese, or Italian Dressing (gf)	
Snow on the Mountain	\$ 14
Romaine Hearts, Bacon, Blue Cheese, Hard-boiled Eggs, Cauliflower Crumbles, Peppercorn Parmesan Dressing (gf)	
Classic Caesar	\$ 12
Romaine Hearts, Shaved Parmesan, Herb Croutons	

LAND & SEA

Crab Crusted Salmon	\$ 30
Hollandaise Sauce, Sautéed Spinach, Creamy Risotto, Grilled Lemon	
Pan Seared Scallops	\$ 28
Served over Risotto with Creamy Saffron Sauce and Green Beans	
Filet Mignon	\$ 36
8 oz Center Cut Filet; With a Creamy Blue Cheese Topping, Mashed Red Skin Potatoes, Asparagus (gf) add Shrimp \$ 12	
Steak Frites	\$ 32
Seared NY Strip, Bourbon Peppercorn Demi, Fried Onions, Crispy Fries	
Herb Roasted Chicken	\$ 26
Airline Chicken Breast, Roasted Fingerling Potatoes, Garlic Haricots Verts, Blistered Tomatoes (gf)	
Pork Osso Buco	\$ 30
Served over Garlic Mashed Potatoes with Green Beans (gf)	
Pasta Primavera	\$ 22
Tossed in an assortment of vegetables add chicken \$8 shrimp \$12	

HANDHELDS

Haystack Signature Burger	\$ 20
Maple Bourbon, Blue Cheese, Bacon Jam with Lettuce, Tomato, and Onion, Served on Brioche Bun with French Fries (veggie option available)	
Chicken Flatbread	\$ 16
Creamy Mornay, Roasted Chicken, Mushrooms, Oven Roasted Tomatoes, Applewood Smoked Bacon, Fresh Burrata	
Caprese Flatbread	\$ 16
Fresh Burrata, Roma Tomatoes, Fresh Basil, Grilled Lemon (Cauliflower Crust Available)	
Chicken Sandwich	\$ 14
Provolone, Pickled Onion, Tomatoes, Garlic Aioli, Served on Ciabatta Bun with French Fries	

(Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.)

HOURS

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

DRINK MENU

DOMESTIC BEERS | \$7

Montauk Wave Chaser IPA

Bud Light

Coors Light

Michelob Ultra

Miller Light

Budweiser

CRAFT / IMPORTED BEERS | \$8

Corona

Guinness (can)

Heineken

Labatt's Blue Light

Stella Artois

Peroni

Athletic Brewing

DRAUGHT BEERS | \$10

Seasonal Wheat Ale

Hazy IPA

Lake Placid UBU Ale

Lake Placid, NY

Paradox Pilsner

North Hudson, NY

Big Slide IPA

Lake Placid, NY

CIDERS / SELTZERS | \$7

1911 Original Crisp

1911 Hard Crisp Honeycrisp

White Claw

(Black Cherry, Raspberry, Watermelon, Mango)

HAYSTACK CLASSICS | \$16

Cambria Signature Margarita

Casamigos Blanco, Cointreau, Lime, Agave

Haystack Old Fashioned

NY Maple Bourbon, Turbinado Sugar, Bitters, Orange Twist

Brooks French 75

BHAKTA 1928 Rye, Fresh Lemon juice, Simple Syrup, Sparkling Wine, Lemon Twist

Bistro Negroni

Bare Hill Reserve Gin, Campari, Sweet Vermouth, Orange Slice

Wild Blue Mojito

Bacardi Rum, Fresh Blueberries, Mint

Fall Festival Mule

Angel's Envy Bourbon, Ginger Beer, Apple Cider

Chocolate Espresso Martini

Kettle One Vodka, Dark Chocolate Liquor, Espresso

REDS

Ancient Peaks | \$14

Cabernet

Canoe Ridge | \$15

Merlot

Cambria Estates | \$15

Pinot Noir

Lytic | \$12

Pinot Noir

Faustino | \$12

Spanish Rioja

WHITES

Matuna | \$12

Sauvignon Blanc

Cambria Express | \$15

Chardonnay

De Loach | \$12

Chardonnay

ROTATING WINES DESSERT

Pinot Grigio | \$12

Fonseca LBV | \$12

Rose | \$12

Prosecco | \$12

Riesling | \$12

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