

Sandwiches & Burgers

Grilled Chicken..... 13

Cheddar cheese, lettuce, tomato, onion and roasted garlic aioli served on a soft sesame seed bun

Cheeseburger..... 11

American cheese, lettuce, tomato, onion served on a soft sesame seed bun

Hamburger..... 11

Lettuce, tomato, onion served on a soft sesame seed bun

Garden Veggie Burger..... v 11

Lettuce, tomato, onion served on a soft sesame seed bun

Falafel..... v 11

Herbed chickpea blend with tomato, cucumber, spinach and Tzatziki sauce on a grilled pita

Gluten-Free Breads Available

"If you have a food allergy, please notify us"

FAVORITES

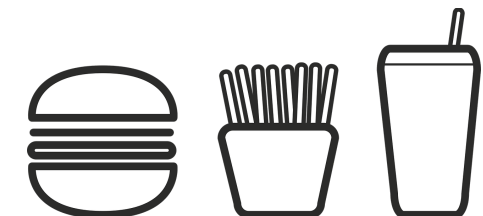
Chicken Tenders & Fries.. 14

Grilled Cheese..... 7

French Fries..... 6.5

Hot Dog..... 5

MAKE IT A VALUE MEAL



Add fries & Adirondack craft soda +5

Breakfast

Burrito	12
<i>Chorizo, eggs, potatoes, peppers and onions, cheddar & pepper jack cheese and fresh herbs</i>	
Bacon, Egg & Cheese	8.5
<i>Bacon, egg, cheese on a muffin</i>	
Sausage, Egg & Cheese	8.5
<i>Sausage, egg, cheese on a muffin</i>	
Fresh Baked Cinnamon Roll	6
Bagel W/ Cream Cheese	5

SIDES

Bagel w/Cream Cheese	5
Breakfast Potatoes	5
Sausage	5
Bacon	5
Egg	2.5
English Muffin	2.5



"If you have a food allergy, please notify us"

Hot Soup

Whiteface Chili..... GF 9.5

*Our Famous Recipe!
Cheddar cheese and jalapeño*

New England Clam Chowder..... 9.5

Tender sea clams, light cream, diced potatoes and sautéed onions

Tomato Basil..... GF 8.5

Crushed tomatoes, basil, olive oil, and a pinch of sea salt

SIGNATURE MAC & CHEESE..... 13

Creamy cheddar mac and cheese topped with apple-wood smoked bacon, herbed panko

SMOKED PORK MAC & CHEESE..... 17

Creamy cheddar mac and cheese topped with our smoked pork butt, apple-citrus BBQ sauce, and apple-wood smoked bacon

Did you know....
Whiteface Chili was
crafted by our
local team, same
great recipe since
the early 80s. In
one season we
prepare enough
that would fill all of
the gondola cabins.



Pizza By The Slice

Personal Pizza.....	GF	13
Pepperoni & Cheese.....		7
Veggie.....		7
Cheese.....		6.75



"If you have a food allergy, please notify us"

Did you know....

Stephen Ferruzza, a young entrepreneur created Al Forno Ferruzza Pizza.

He has perfected an authentic tomato sauce and a traditional rustic style dough recipe founded and created from a collaboration from his Father Francesco Ferruzza, who was born in Castellana Sicula Sicily, and through the traditional culinary arts from his own mother's home style cooking.

His dynamic interactions with his Sicilian family back in Upstate NY, who make handcrafted artisan pizzas and pastas in the basements of their modest homes, taught Stephen the secret Sicilian style dough and sauce recipes of Sicilia, Italy.

At his camp in the Adirondack Mountains, Stephen discovered a new phenomena in pizza making. His father built a stone oven from cobble stones collected from the woods over years and taught his two sons and daughters how to cook on a wood fired oven. This laid the foundation of such advanced Sicilian rustic style authentic pizza!

Asian Bowls

General Tso Chicken..... 15

Dark chicken chunks simmered with a Tso sauce with carrot, onion, green and red peppers, and water chestnut with choice of rice or noodle

Orange Chicken..... 15

Dark chicken chunks simmered with an orange sauce with carrot, onion, green and red peppers, and water chestnut with choice of rice or noodle

Fried Rice..... 6

Noodle..... 6



"If you have a food allergy, please notify us"

Chopped Salad

Greens 9

Choose 1
Field Greens
Romaine
Kale

Included

Tomato
Onion
Cucumber
Carrot

Top it Off 6

Add
Grilled Chicken
Tuna
Ham

Add

Celery
Radish
Peppers
Chickpeas
Cheese
Bacon
Boiled Egg
Crouton

Dressing

On the Side
Balsamic
Ranch
Caesar



