



"Start Me Up" Appetizers

*Smoked Memphis Dry Rub Jumbo Chicken Wings

4 wings \$6.00 6 wings \$9.00 12 pieces \$18.00

- Buffalo, Carolina Tangy, Garlic Parm, Kentucky Bourbon,
Memphis Sweet, Mississippi Honey, Nashville Hot & Esteban's Barn Burnah (HOT)

*Catskill Nachos

Homemade salsa, Cabots sour cream,
Texas beef smoked beef brisket & red bean chili,
jalapeno peppahs & melted cheese \$14.00

*Homemade Mozzarella Sticks w/ Sue's Sauce \$8.00

-four breaded sticks-

Sweet Sausage

served on a bed of sauerkraut w/ grain mustard & cheese \$10.00

Porky Rib Tips \$10.00

served w/collard greens

Chili

*Texas Smoked Beef Brisket & Red Bean Chili

Big Cup \$7.00

Big Bowl \$13.00

*served with Tortilla Chips, Cabot's Sour Cream & Green Onion

Salad

*My Side of the Mountain Fresh Garden Salad

butterhead lettuce, tomatoes, cucumbers, red onions & bell peppers \$8.00

*add grilled steak tips \$6.00

*add chicken \$5.00

*your choice of dressing: Balsamic Vinaigrette, Blue Cheese, Italian or Ranch

Burgah Land

*The Ahhk Burgah on a German Pretzel Roll \$14.00

*1848 Hubbell Family Farm Grass-Fed Burgah on a German Pretzel Roll \$17.00-

*Impossible Veggie Burgah on a German Pretzel Roll \$17.00

*add cheese \$2.00 *add bacon \$3.00

-served with french fries-

From Our Char-Grille

*Marinated Boston Steak Tips \$16.00

-served with salad & fries-

From Our Bar-B-Que Charcoal-Wood Pit

*Dr. Baker's BBQ Marinated Chicken \$15.00

- served with your choice of two sides-

From Our Wood Smokah

*Smoked St. Louis Pork Ribs

Half a Rack of Ribs \$19.00 Full Rack of Ribs \$28.00

*Smoked Texas Beef Short Rib \$20.00

*Smoked Texas Beef Brisket Dinner \$20.00

- served with your choice of two sides-

Special Entrée

*Mac n' Cheese \$13.00

*add smoked pulled pork \$4.00

* add Texas Beef Brisket \$5.00

Pizza

* Cheese 10" \$9.00 16" \$13.00

*Pepperoni 10" \$12.00 16" \$16.00

*Mushroom 10" \$11.00 16" \$15.00

* Fresh Tomato, Mozzarella & Basil 10" \$11.00 16" \$15.00

*Roasted Bell Pepper & Italian Sausage 10" \$14.00 16" \$18.00

*Goat Cheese & Tomato 10" 14.00 16" \$18.00

Sides

- * French Fries \$5.00 * Onion Rings \$5.00
- * Corn Maque Choux \$5.00 * Cajun Jambalaya \$6.00
- * Catskill Baked Beans \$5.00 * Catskill Homemade Cole Slaw \$4.00
- * Deep South Collard Greens \$5.00 * Homemade Cornbread \$2.00

Desserts

- * Janes Ice Cream Flavors of the Week
-1 scoop \$4.00 2 scoops \$6.00 3 scoops \$8.00

- * Homemade Key Lime Pie w/ Whip Cream \$6.00

- * New Orleans Bread Pudding w/ Bourbon Sauce \$7.00

Non-Alcoholic Beverages

- * Coffee & Tea \$2.00
- * Apple, Orange, Cranberry Juice \$3.00
- * Soda – Coca Cola, Root beer, Sprite,
Ginger Ale, Mountain Dew & Diet Coke \$3.00
- * Saranac Orange Cream * Saranac Black Cherry Cream \$4.00
- * Ice Tea, Homemade Lemonade \$3.00
- * Clark's Dairy Chocolate Milk * Clark's Dairy White Milk \$3.00
- * New York Spring Water \$2.00

*****All pricing is subject to change*****

- * If there is a pink ring around your smoked wings, ribs, brisket or pulled pork please be assured it is a result of the slow cooking/smoking process.
- * We cook our meats long, low & slow, fresh throughout the day, using regional ash, apple, oak & black cherry