

Lil Plates

Soup Ask Your Server!

Zesty Avocado Dip 7.50 Served With Tortilla Chips

Buffalo Dip 9.25 Pulled Chicken, Cheeses, Celery, Hot Sauce Baked & Topped With Crumbled Blue Cheese. Served With Tortilla Chips.

Gravlox 13.00 Cured On Premises In The Norwegian Fashion. Served On Croustade With Dilled Dijon Mustard, Red Onion, Chopped Egg And Capers.

Crab Cakes 11.50 Two Homemade Cakes Served Over Mixed Greens With Croustade & A Sweet Corn & Pepper Remoulade.

Rondack Bread 8.95 Our Cafe Batta Topped With Canaras Greens (Leafy Greens Sauteed With Shallots, Garlic, A Touch O Pepper, Italian Cheeses And A Splash Of Cream. Topped With A Touch More Cheese And Baked. Add Homemade Sausage 10.00

House Salad 4.00 Mixed Greens, Tomato, Red Onion & Croutons

Caesar Salad 7.50 Our Rendition Of The Classic, Fresh Romaine, Homemade Croutons & Shaved Asiago Cheese Tossed With A Fresh Dressing Made To Order. Dressing Not Available On The Side.

Mediterranean Salad 9.50 Mixed Greens, Roasted Red Peppers, Olives, Tomato, Red Onion, Croutons, Feta Cheese Laced With Balsamic Vinaigrette.

Cheeses

We Offer A Variety Of Imported And Artisan Cheeses To Enjoy Here Or Take Home.

- *Taster Plate* One Cheese with Crackers
- *Chatter Platter* For Two Or Four A Variety Of Our Daily Featured Cheeses With An Assortment Of Appropriate Condiments, Crackers And Croustade.

Retail Cheese Pricing Is Available At The Counter.

Bowls Add a Cuppa soup, House or Caesar Salad To Any Bowl or Favorite 2.00

Spanish Cassoulet 15 Pan Seared Fresh Sea Scallops, Homemade Chorizo Sausage And Chick Peas In A Light Pan Broth. Comes With Croustade.

Amelia Island Gumbo 18 Shrimp, Sea Scallops, Homemade Andouille Sausage And Smoked Applewood Bacon Cooked Up In Bayou Broth. Served With The Traditional Scoop 'O' Rice.

Parma Pasta 14 Farfalle Pasta Tossed with Prosciutto, Sweet Peas, a splash of White Wine, Parmesan and a touch of cream.

Wilted Spinach with Crab 13 Fresh Warmed Baby Spinach Served Over Croustade With Olive Oil, Fresh Lemon, Sea Salt, Fresh Cracked Pepper, Crab and a sprinkling of Asiago Cheese.

Cafe Ratatouille 13 A Robust Vegetable Stew Served over Soft Polenta.

Favorites Add a Cuppa soup, House or Caesar Salad To Any Bowl or Favorite 2.00

Country Galette 13 Four Cheeses & Artichoke Heart Baked In A Homemade Pastry Shell Dressed With Warmed Olives and Roasted Peppers, A Garnish Of Parma Prosciutto, Sopressata and greens.

Souvlaki 17 Two Skewers Of Fresh Grilled Chicken Breast In A Greek Marinade Over Cafe Batta and our Mediterranean Salad

Chicken & Shrimp Chimichurri 18 Fresh Grilled Chicken Breast & Large Shrimp Dressed With An Argentinean Condiment Of Parsley, Olive Oil, Garlic And Lemon. Served Over Mixed Greens With Southwestern Rice.

Seafood Quesadilla 18 Shrimp, Scallops And Crab Cooked "La Plancha"... Fast And Hot With Cilantro, Lime & Olive Oil. Folded In A Tortilla With Mild Cheeses. Dressed With Pico De Gallo And Sour Cream.

NY Strip Steak 19 w/Chefs Vegetable and Potatoes

As a Sandwich 14 Open faced With Onion, Peppers & CafeTaters

Sandwich Etc

Lonesome Bay Chicken Sandwich 9.75 Grilled Chicken, Fresh Avocado, Tomato, Red Onion And Zesty Avocado Sauce On Cafe Batta.

Rueben or Rachel 9.75 House Prepared Corned Beef Or Fresh Roast Turkey Grilled On Homemade Rye Bread With Fresh Sauerkraut, 1000 Island Dressing & Swiss Cheese.

Nada Burger 8.75 Our Homemade Original- Grains, Beans, & Veggies In A Patty On Cafe Batta Or Over a House Salad With Cheese 9.25 Anything else, priced accordingly.

Sara Burger - 8oz Of Kilcoyne Farms All Natural Goodness Cooked The Way You Want It. Served On Cafe Batta. Nekid 10.00 Cheese 10.75 Bacon & Cheese 11.50

Beer

Smith & Forge Cider 16 oz can 4.75
Sam Adams Light 4.25
Labatt's Blue 4.00
Blue Moon Belgian White 4.25
Lagunitas Czech Pilsner 4.50
Stella Artois Lager 4.50

Saranac Pale Ale 4.25
Lake Placid Big Slide IPA 4.25
Six Points Bengali Tiger 4.50
Lagunitas Lil Sumpin 5.50
Guinness Draught in a can 16 oz 5.00
Sam Smiths Oatmeal Stout 6.00
Lake Placid UBU Ale 4.25

Wine

Bubbly Or Pink

Prosecco , Zonin, Friuli, Venezia, 187ml 6.50, A Classic Prosecco

Cava, Blanc De Blanc, Freixinet, Spain 6.50 / 21 Light Bodied With Baked Apple And Vanilla Notes

Rose Tempranillo, Bujanda, Spain 6.75 / 23 Red Fruit With A Fresh Clean Finish

White

Riesling , Chateau St Michelle, Washington 7.50 / 27

Crisp Apple With A Light Mineral Finish

Falerio, Saladini Pilastris, Organic, Italy 6.50 / 21

Full Bodied, Medium Dry With A Delicate Nose. Think Pinot Grigio Plus!

Torrontes ,Tilia, Argentina 7.25/ 24

Dry Flowers With Yellow Plum And Citrus, A Buttery Finish.

Sauvignon Blanc , Los Vascos, Chili 7.25 / 24 Aromatic Notes With Citrus And Exotic Fruit

Sauvignon Blanc, White Grass, Mara, California 9.75/ 35

Candied Apples And Pears, Green Apple And Melon. Good Body With A Clean Crisp Finish.

Graham Beck Unoaked Chardonnay Viogner Blend 7.25 / 24

Tropical Fruit And Vanilla On The Nose. Moderate Body. Crisp Finish With Citrus And Peach Notes.

Bogle Chardonnay, Monterey 7.75 / 26 Apple And Pear With A Creamy Mouth Feel, Medium Oak With Hints Of Vanilla And Nutmeg

Red

Granache, La Cantera, Spain 7.25 / 24 Aromas Of Black Fruit A Medium Body With Bright Acidity. A Balanced Long Finish.

Shiraz, Windham Bin 555, Australia 7.50 / 27 Spicy Plum, Black Pepper And Clove. Good Tannins And Black Cherry Finish

Amarone IGT , Passimento Italy 8.75 / 32 Velvety And Elegant In Its Style, Made By Drying Grapes For 3 Months Before Pressing To Yield A Rich Deep Flavor.

Tempranillo, Ramon Bilbao, Crianza 8.00 / 27 Ripe Berries, Bay Leaf And Chocolate On The Nose, Red Currant And Strawberry Hints With A Spicy Earthlike Finish. A Classic Rioja Oaked For A Minimum Of One Year

. Cabernet Sauvignon, Los Vascos Chile 7.75 / 26 Black Cherry And Plum Aromas, A Silky Mouth Feel With Soft Tannins.

Cabernet Sauvignon, Raymond "R" Collection California 9.00 / 33 Rhubarb And Black Pepper Aromas. Black Currant And Cocoa With Finely Melded Tannins Lead Into A Long Finish.

Dow's Late Bottled Vintage Port 5.75