



# Medieval Knight's Table Menu



Includes the Password to the 1920s Speakeasy, Cornbread with House Adirondack Maple Butter, Old World Salat (Salad), Chef's Seasonal Accompaniments – \$50 pp

## FIRST COURSE

### Castle Garden Shrubbery

Local Greens, Onions, Fresh Herbs, Edible Flowers, Mandarin Oranges, Adirondack Alps Herb Dressing. Nightly Variations.

## SECOND COURSE

Select One

### Hohmeyer's Chicken Schnitzel

Family Medieval Recipe: Hand-pounded Chicken, Egg, Fresh Herbs, Spices, Breadcrumbs, Sautéed in Real Butter, Homemade Spaetzle Noodles.

### Sir Loin's Beef Bozenade

A Modern Twist on a Medieval Tavern Classic: Tri-tip Sirloin, Leeks, Vegetables, Herbs, Fresh-baked Medieval Trencher (Bread) Bowl.

### Sherwood Forest Roast Duck

One Quarter Slow Roasted Naturally-raised Duck Hand-cut & Crisped, Cranberry-Orange Compote.  
+\$4 Surcharge

### Friar's Fire Smoked Pork Ribs

In-house Wood Fire Smoked Pork Ribs, Adirondack Alps Sweet & Tangy Mustard Glaze, Homemade Spaetzle Noodles.

### Medieval Manor Vegetable Strudel

Flaky Puff Pastry, Seasonal Local Farm Vegetables, Creamy Havarti Cheese, Fresh Herbs & Spices, House Wild Rice Blend.

Please let us know in advance if you have any allergies.



### Where Possible, We Proudly Source Ingredients From:

Tucker Farms, Atlas Hoofed It Farm, Whitten Family Farm, Meier's Artisan Cheeses, Lake Clear Sugar House, and more.



Substitutions may apply based on fresh deliveries. This menu is for sample purposes only. When available, special requests, substitutions, and changes may be subject to an additional charge. 20% gratuity will be added to split checks and parties of six or more. We do not accept American Express.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*