



WEEKLY EVENTS:
Wednesday:
 Quizbowl
Thursday:
 Vinyl Showcase
Friday:
 Fish Fry

KITCHEN HOURS:
Sundays & Mondays
 Closed
Tuesday - Thursday:
Snackies & Baskets at 4pm
 Full Menu 5 - 9pm
Friday & Saturday:
 Full Menu 4 - 9pm

Executive Chef: Brit Loughlin

SNACKIES

French Onion Soup (GF w/out bread) 8
 sauteed onions in a rich chicken broth topped w/
 parmesan crostinis and melted swiss & provolone

Totchos (Veg*, GF) 8 (sm) /12 (lg)
 tater tots, bacon, cheddar cheese, scallions,
 jalapenos, sour cream

Fried Brussels (Veg*, Vegan*, GF) 12
 brussels sprouts, bacon, parmesan, lemon,
 crushed red pepper

Crispy Tofu (Veg, Vegan, GF) 11
 organic tofu from Ithaca Soy, mango, cashew,
 jalapeno, scallion, cilantro

Soft Baked Pretzel (Veg) 7
 Wide Awake Bakery sour dough pretzel served
 with a side of our house-made beer cheese

Beer Cheese Dip with Tater Tots (Veg) 8
 signature herbed tater tots with
 house-made beer cheese

SANDWICHES

*We have Gluten-Free buns available for \$1.50 extra

Atlas Burger (GF*) 11 (single) / 14 (double)
 1/4 lb. patty, bacon aioli, crispy onions, American
 cheese, lettuce, tomatoes

Before the Butcher Burger™ (Vegan, Veg, GF*) 14
 Plant based "burger" patty, lettuce, tomato,
 sauteed onions and jalapenos, served on
 a sesame seed bun

Blackened Fish Sandwich (GF*) 14
 fresh haddock, blackening rub, miso mayo, greens
 & kettle chips on a sesame seed bun

CBLT (GF*) 15
 6oz grilled chicken breast, applewood-smoked
 bacon, lettuce, tomato, mayo, on a sesame seed bun

All sandwiches come with a side of tots.

Substitute french fries
 for no additional charge!

Substitute Crispy Os,
 a small Field Green Salad,
 a small Kale Parmesan Salad or
 Hot Veggies for \$2 more

Items marked as Veg, Vegan* or GF* can be
 modified in order to be Vegetarian, Vegan or
 Gluten-Free. Always alert your server to any
 allergies. Items listed as Gluten-Free may
 have components cooked in a fryer
 with gluten-containing items.

BASKETS

Tots (Vegan, GF) 5
 tater tots tossed with salt,
 pepper, parsley & thyme

Fries (Vegan, GF) 5
 french fries tossed with salt
 pepper, parsley & thyme

Crispy Os (Veg) 5
 lightly battered, butter-
 milk soaked, deep fried
 haystack onions

Bread Basket (Vegan) 4
 with roasted garlic oil,
 grated parmesan &
 crushed red pepper

ADD-ONS

Crispy Tofu (3oz) 4

Grilled Chicken (6oz) 5

Grilled Shrimp (3) 5

**Before the Butcher
 Burger Patty 6**

**Blackened Seared
 Haddock (4oz) 7.5**

**Pan-seared
 Salmon (3oz) 7.5**

SIDES

Beans & Greens (GF) 5
 Great Northern beans
 sauteed with butter, garlic,
 roasted red peppers, kale
 and crumbled house-made
 hot Italian sausage

Polenta (Veg, GF) 5
 Farmer Ground Flour
 gluten-free corn polenta
 cooked with buttermilk,
 milk, garlic & Parmesan

**Smashed Potatoes
 (Veg, GF) 5**
 Red bliss potatoes with
 garlic, heavy cream
 and butter

Hot Veggies 5
 Ask your server
 for more details!

Side Bread 1.5
 Sliced baguette

FRESHIES

Poached Pear Salad (Veg, GF) 14
 Red wine poached pears, shaved red onion, sweet
 & salty candied pecans, gorgonzola, Remembrance
 Farms field greens, cranberry shallot vinaigrette

Roasted Beet Plate (Veg, GF) 14
 Featuring Row 7 Badger Flame beets, tossed in
 orange honey brown butter with sliced Sweet Land
 Farm daikon radish, Remembrance Farm arugula,
 over whipped ricotta and crushed pistachios

Kale Parm Salad (Veg, Vegan w/o cheese, GF) 6 (sm) /10 (lg)
 Tender kale ribbons, shaved Brussels sprouts, grated
 parmesan, crushed red pepper, lemon, olive oil

Field Greens Salad (Veg, Vegan, GF) 6 (sm) /10 (lg)
 Remembrance Farm field greens with cucumber,
 tomato, red onion & date balsamic vinaigrette

ENTREES

Angus Reserve Sirloin (GF*) 26
 8 oz Angus Reserve sirloin with smashed red bliss
 potatoes, sauteed spinach, and gorgonzola cream

Grilled Shrimp (GF) 21
 Grilled Gulf Shrimp, crumbled house-made hot
 Italian sausage with beans and greens over Farmer
 Ground Flour parmesan polenta

Grilled Veggie Polenta (veg, GF, contains nuts) 16
 Grilled zucchini, red onions, roasted red peppers,
 oven-roasted tomatoes, arugula walnut pesto, fresh
 basil, balsamic reduction, served over Farm Ground
 Flour parmesan polenta

Pan Roasted Salmon (GF*) 21
 6 oz Norwegian salmon, potato wedges, sauteed
 shaved Brussels sprouts, lemon-caper butter

Handmade Gnocchi (veg) 20
 Potato gnocchi tossed with a selection of local or
 seasonal veggies, served with a gorgonzola cream
 sauce - ask your server for more details!!!

Chicken and Biscuits 18
 Hearty chicken stew served with two house-made
 buttermilk biscuits

Shepherd's Pie (GF) 18
 Featuring Backbone Farms' ground beef
 browned with ground lamb, simmered with
 carrot, onion, English peas, garlic, rosemary,
 thyme and red wine then finished with creamy
 smashed red bliss potatoes

Friday Fish Fry 14 (half) /17 (full)
 (**Sometimes available Saturday, too! Ask your server**)
 4oz (half) or 8oz (full) fresh haddock, breaded & fried
 to golden, served with creamy napa slaw, tartar
 sauce & fries



**DON'T FORGET TO CHECK
OUR SPECIALS MENU FOR
ADDITIONAL COCKTAILS
DRAFT BEERS &
WINES BY THE GLASS!**

COCKTAILS

Gin Ricky \$7

gin, lime, simple syrup, soda

Mojito \$7

rum, mint, lime, simple, soda

Whiskey Sour \$7

bourbon, lemon, simple, soda

Classic Margarita \$7

reposado tequila, triple sec, lime, simple syrup, salt rim

John Daly \$7

vodka, lemon, simple, iced tea

COCKTAILS

The Tisch \$9

Bloody Maria made with blanco tequila and a spicy house-made bloody mix inspired by a close friend of Brit's!

Tequila Sunrise \$9

reposado tequila with OJ and real grenadine

White Russian \$9

vodka, Patron XO cafe, cream

Nice Marmot \$10

Rittenhouse rye with Frangelico and angostura bitters

COCKTAILS

Bees Knees \$9

gin, honey, lemon

El Oso Contento \$9

mezcal, honey liqueur, grapefruit, pinch of salt

Hemingway \$9

rum, grapefruit, maraschino liqueur, lime, simple syrup

Pimm's Cup \$9

Pimm's cucumber, lemon, simple syrup, ginger ale

BOOZY SHAKES

Milk Stout Fudge \$9.5

nitro milk stout, chocolate fudge

The Other Lebowski \$9.5

vodka, Patron XO cafe

Caramel Rummy \$9.5

dark rum, caramel

*All Boozy Shakes include listed ingredients, vanilla ice cream and milk, and come with whipped cream and an amarena cherry

Mudslide \$9.5

vodka, Irish creme, coffee syrup

Snowflake \$9.5

vodka, peppermint schnapps

BEER & CIDER

BOTTLED CIDER

Black Diamond Slatestone dry 500mL 12
crisp, tart green apple, mineral, lime, bone dry

Black Diamond Rabblrouser dry 500mL 12
tropical, well-rounded, mild tannin, hint of sweetness

Black Diamond Somerset Jersey off-dry 500mL 12
passionfruit and vanilla, complex, with light acidity

Black Diamond Jaywalker semi-dry 500mL 12
ginger, tart green apple, light oak, vanilla sweetness

Kite & String Northern Spy semi-dry 750mL 18
Charmat method, fruit-forward, well-balanced

Redbyrd Celeste Sur Lie dry 750mL 30
creamy up front, citrusy and herbal, tart finish

Eve's Perry Pear dry 750mL 30
floral and fruity, firm acid and tannin, dry citrus

DOMESTIC & IMPORT BOTTLES

Utica Club 3

Labatt Blue 4

Labatt Blue Light 4

Coors Light 4

Miller Light (16 oz can) 4

Corona 5

Blue Moon 5.5

Buckler N/A 4

CRAFT BEER BOTTLES

Saranac Haus Lager (16 oz can) 5.5

Southern Tier Live 6

Southern Tier NuJuice IPA 6

Southern Tier 8 Days A Week Blonde 6

Leffe Blonde 6.5

Leffe Brun 6.5

Dogfish Head 90min IPA 7

Six Point Crisp Lager 7

Brewery Ommegang Rare Vos 8

Unibroue Trois Pistoles 9

BOTTLED WINE

SPARKLING

Damiani Wine Cellars Bollicine 30
grapefruit, blood orange, tangerine

WHITE

2017 Standing Stone Chardonnay 30
barrel fermented, driving acidity and minerality

2017 Hazlitt Savignon Blanc 30
gooseberry, mango, lemongrass, crisp acidity

2017 Bet the Farm Pinot Gris 30
crisp apple, citrus and slate

2017 Forge Cellars Riesling 'Classique' 35
bone-dry, white peach, citrus oil

RED

2017 Ravines Cabernet Franc 40
plum, red berry, spicy, earthy aromas

2017 Forge Cellars Pinot Noir 'Classique' 40
stone, bing cherry, plum, iron

2015 Atwater Big Red 40
raspberry, strawberry, cedar, black pepper

2017 Hector Wine Company Syrah 40
red berries, oak spices, floral notes, earthy finish

OTHER BEVS

MOCKTAILS \$5

Virgin Mojito
mint, lime, simple syrup, soda

Virgin Mary
our house-made spicy bloody mix without any booze!

Strawberry Ginger Spritzer
strawberry coulis, lemon, ginger ale

"Not" Toddy
spice-infused honey syrup, lemon, hot water

CRAFT SODA \$4

Saranac Ginger Beer
Saranac Root Beer
Saranac Sparkling Splash Meyer Lemon
Saranac Sparkling Splash Blood Orange
Beak N Skiff Sparkling Apple Cider

BOTTLED WATER (12oz) \$4

Saratoga Natural Spring Water
Saratoga Sparkling Spring Water

SOFT DRINKS (16oz) \$2

Cola · Diet Cola · Root Beer · Dr. Pepper ·
Orange · Lemon-lime · Lemonade ·
Ginger Ale · Unsweetened Iced Tea

Milk / Chocolate Milk (16oz) \$3

MILKSHAKES \$4 (9oz) / \$6 (16oz)

Vanilla · Chocolate · Strawberry · Coffee

FLOATS \$3 (9oz) / \$4 (16oz)

Root Beer · Brown Cow · Creamsicle



ATLAS

EAT · DRINK · BOWL