

## Breakfast

### Grilled Sandwiches

(On your choice of bread)

Mirror Lake eggs and cheese \$5.50

Lake Placid eggs, meat & cheese \$7.50

Heart Lake eggs, cheese, tomato, avocado & red onion \$7.50

Cascade Lake eggs, bacon, goat cheese with baby spinach & roasted red peppers \$8.50

Lower Ausable Lake eggs, brie cheese, sausage & maple mayo \$8.50

Upper Ausable Lake eggs, smoked salmon & lemon caper cream cheese \$10

### Breakfast Burritos

(Served with sour cream & homemade salsa)

Gulf Brook eggs, home fries, cheese & choice of meat \$8.50

Roaring Brook eggs, fresh baby spinach, cheese with black beans, avocado & tomato \$8.50

John's Brook eggs, cheddar cheese, home fries, bacon, ham & sausage \$10

Dart Brook eggs, provolone, fresh baby spinach, mushrooms & roasted red peppers \$8.50

Extras: Extra Home Fries \$3; Extra Egg or Egg Whites \$1;

Toast w/Butter \$1.50; Double Meat \$3; Maple Syrup \$2; Avocado \$2

(All breakfasts with eggs are served with two scrambled unless otherwise noted)

Cheese: Cheddar, Swiss, Provolone, American or Pepper Jack; Meats: Vermont All Natural Sausage, Boar's Head Applewood Smoked Bacon or Ham

## Breakfast Bowls

Chapel Pond oatmeal with brown sugar \$5

Copperas Pond homemade granola with milk \$6  
Add fresh banana, dried cranberries, walnuts or homemade granola \$.75 ea

## Breakfast Plates

Lincoln Pond two eggs any style with home fries & toast \$6.50

Round Pond two eggs any style with home fries, toast and choice of meat \$ 8.50

## Omelets

(Served with Home Fries & Toast)

Hulls Falls eggs & cheese \$8

Champagne Falls eggs, meat & cheese \$9

Clifford Falls eggs, roasted veggies, spinach & goat cheese \$10

## Simply Salads

Mount Pisgah mixed greens with tomatoes, red onions, sprouts, homemade croutons & cukes Lg \$7 / Sm \$5

Mount Whitney (Caesar) romaine, homemade croutons, fresh grated Pamesan Lg \$8 / Sm \$6

Mount Jo fresh apples, NY cheddar & chopped walnuts on a bed of mixed baby greens \$9

Baxter pears, crumbly blue cheese & crunchy pecans on a bed of mixed greens \$9

Little Crow spinach, bacon, hard-boiled egg, goat cheese & red onions \$10

Hurricane mixed greens with tomato, cucumber, topped with ham, turkey, fresh mozzarella, cheddar, onions, croutons & hard-boiled egg \$11

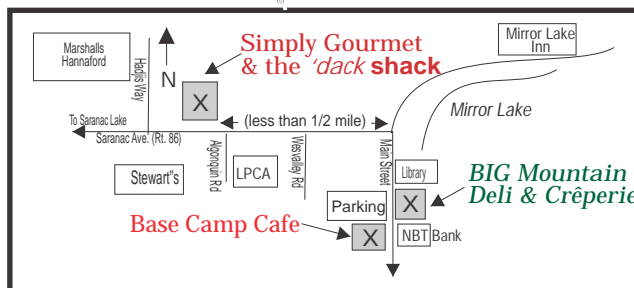
Paleface mixed greens, roasted red peppers, cucumbers, banana peppers, salami & provolone \$10

Cobble Mountain mixed greens with bacon, avocado, tomatoes, crumbled blue cheese & grilled chicken \$11

Salad dressings - (Served on the side) Balsamic, Caesar, Ranch, Russian, Creamy Blue Cheese, Oil & Vinegar, Maple Vinaigrette  
Add grilled chicken, tuna or chicken salad \$4

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**Eat Lake Placid**



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Menu & prices effective 5/1/18 and subject to change.

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# Simply the 46 Best Sandwiches in the High Peaks

- 1 Marcy roast turkey, cranberry horseradish sauce, cheddar, apple & cracked pepper mayo \$8.75
- 2 Algonquin roast turkey, applewood smoked bacon, avocado, lettuce & Russian dressing \$8.75
- 3 Haystack roast turkey, smoked cheddar, roasted red peppers & maple mayo \$8.75
- 4 Skylight smoked turkey, brie cheese & honey mustard \$8.75
- 5 Whiteface cracked pepper turkey, provolone, avocado, lettuce & mayo \$8.75
- 6 Dix roast turkey, pastrami, Swiss & whole grain mustard \$8.75
- 7 Gray roast turkey, sopressata (Italian salami cured in wine), provolone, roasted red peppers & pesto mayo \$8.75
- 8 Iroquois Peak chicken salad, lettuce & cracked pepper mayo \$8.75
- 9 Basin roast beef, smoked cheddar, red onion, bbq sauce & cracked pepper mayo \$8.75
- 10 Gothics roast beef, caramelized onion, blue cheese & horseradish mayo \$8.75
- 11 Colden roast beef, blue cheese, chutney & garlic mayo \$8.75
- 12 Giant roast beef, roast turkey, Swiss, coleslaw & Russian dressing \$9.50
- 13 Nippletop comed beef, Swiss, apple onion relish & horseradish mayo \$8.75
- 14 Santanoni pastrami, Swiss, coleslaw & Russian dressing \$8.75
- 15 Redfield albacore tuna salad, red onion, spinach & cracked pepper mayo \$8.75
- 16 Wright Peak albacore tuna salad, caramelized onions, cucumber & lemon caper mayo \$8.75
- 17 Saddleback smoked salmon, applewood smoked bacon, lettuce, tomato & cracked pepper mayo \$9.50
- 18 Panther smoked salmon, lettuce, tomato, red onion & lemon caper mayo \$8.75
- 19 Table Top applewood smoked bacon, lettuce, tomato & maple mayo \$8.75
- 20 Rocky Peak maple honey ham, smoked cheddar, apple & apple butter \$8.75
- 21 Macomb maple honey ham, cheddar, apple onion relish & cracked pepper mayo \$8.75
- 22 Armstrong ham, Swiss & dijon \$7.75
- 23 Hough ham, brie, banana peppers & honey mustard \$8.75
- 24 Seward salami, fresh mozzarella, basil, tomato, oil/vin \$8.75
- 25 Marshall sopressata, provolone, banana peppers, oil/vin \$8.75
- 26 Allen bologna, American, yellow mustard & mayo \$7.50
- 27 Big Slide ham, salami, bologna, provolone, banana peppers, garlic mayo and oil & vinegar \$9.50
- 28 Esther liverwurst, provolone, red onion, cracked pepper mayo & spicy brown mustard \$8.50
- 29 Upper Wolfjaw egg salad, bacon, lettuce & tomatoes \$8.75

- 30 Lower Wolfjaw egg salad, red onions, spinach & tapenade \$8
- 31 Street fresh vegetables, Swiss & garlic hummus \$8.50
- 32 Phelps tomato, fresh mozzarella, basil & balsamic \$8.50
- 33 Donaldson warm grilled vegetables, provolone & tapenade \$8.75
- 34 Seymour warm grilled vegetables, fresh mozzarella & pesto mayo \$8.75
- 35 Sawteeth peanut butter, homemade granola, banana (apple at Simply Gourmet) & apple butter \$7.50
- 36 Cascade peanut butter & jelly \$5

## Hot, Grilled Sandwiches

(any other sandwich can be grilled if you wish)

- 37 South Dix hand pulled, slow roasted BBQ pork, smoked cheddar & red onion \$9.50
- 38 Porter tuna salad, provolone, tomato & red onion \$9.50
- 39 Colvin comed beef, Swiss, sauerkraut & Russian dressing \$9.50
- 40 Emmons homemade meatballs, provolone & our marinara \$9.50
- 41 Dial grilled American cheese \$6
- 42 Grace Peak cheddar, avocado, onion & tomato \$8.50
- 43 Blake Peak Buffalo chicken, pepper jack cheese & your choice of ranch or blue cheese dressing \$10
- 44 Cliff grilled chicken club, bacon, lettuce, tomato, garlic mayo & avocado \$10
- 45 Nye apple, brie & honey mustard \$7.50

Create your Own

- 46 Couchsachraga your choice of one meat: turkey, roast beef, ham, comed beef, pastrami, bologna or salami (tuna & chicken salad +\$1 extra); One cheese: cheddar, American, Swiss or provolone; Condiments: mayo, mustard, Russian or oil & vinegar; lettuce, tomato & onion \$7.75  
Double meat any sandwich +\$3

Bread Choices (order by number)

Homemade Rolls, made fresh daily:

- 1 Asiago Peppercom 2 Caramelized Onion 3 Rosemary Garlic  
4 Basil Pesto 5 Hearth (Plain) vegan friendly  
Sliced Bread: 6 Whole Wheat 7 Seeded Rye 8 Gluten Free  
9 Farmhouse White  
Wraps: 10 Whole Wheat Wrap 11 Flour Wrap

*Don't want to cook when you are here on vacation? Let our sister store, Simply Gourmet do it for you. Lots of breakfast lunch and dinner options available by the half and full tray. Pick up or delivery. Private chef's available. Call for menus. 518.523.3111*

## Savory Crêpes buckwheat batter not GF

47. Buffalo Chicken homemade Buffalo wing sauce, pepper jack cheese & your choice of ranch or blue cheese dressing \$12
48. Philly Cheese Steak London Broil style shaved beef, caramelized onions, roasted peppers & melted cheddar \$12
49. Pesto Chicken basil pesto, roasted red peppers & melted provolone cheese \$12
50. Homemade Mac & Cheese creamy sauce with five cheeses \$10  
Add bacon \$2
51. Smoked Salmon lemon caper cream cheese, fresh baby spinach & red onion \$12
52. California turkey, bacon, spinach, tomato, avocado & ranch \$12
53. Maple Ham Swiss cheese, asparagus & maple syrup \$12
54. Double Swine BBQ pulled pork, bacon, smoked cheddar, coleslaw \$12
55. Grilled Vegetables zucchini, red peppers, portabello mushrooms, basil pesto & tangy goat cheese \$12
56. Rancheros com & black beans, baby spinach, pepper jack, tomato, avocado & sour cream \$12
57. Hash & Egg homemade pastrami hash, melted cheddar & fried eggs \$12
58. Sausage Gravy Southern style chunky sausage gravy & two fried eggs \$12
59. Make Your Own Crepe \$5 Add cheese, veggies or 1 egg +\$1.50 each; avocado +\$2, Meat +\$4 each

## Sweet Crepes French vanilla bean batter

60. Vanilla dusted in granulated and powdered sugars & served with fresh lemon wedge & butter \$5
61. S'mores marshmallows, graham cracker crumbs & dark chocolate chips \$8
62. Apple Pie a la mode baked cinnamon sugar apples, vanilla ice cream & whipped cream \$10
63. Bananas & Nutella sliced bananas & chocolate hazelnut spread \$8
64. Key Lime Pie homemade lime custard, graham cracker crumbs, whipped cream & raspberry sauce \$10
65. Blueberry & Lemon wild Maine blueberries & homemade lemon curd \$10
66. Crème Brulee French vanilla custard & caramelized sugar \$10
67. Raspberry Mascarpone tart berries & soft Italian sweet cheese \$10
68. Strawberry Short Crepe strawberries, sugar & whipped cream \$10
69. Pear & Blue Cheese juicy pears, crumbly blue cheese, honey & walnuts \$10
70. Brie & Brown Sugar crisp apples, melted brie, brown sugar, crunchy pecans & raspberry sauce \$10
71. French Toast bread pudding, whipped cream & NY maple syrup \$10