

SMOKE SIGNALS

(518) 523-2271
Main Street, Lake Placid

HOMEMADE STARTERS

FRIED PICKLES 9

Pickle spears, served with ranch or blue cheese

HOMEMADE HUMMUS 9

Garnished with cumin and olive oil, served warm with grilled pita

KOREAN BBQ MINI TACOS 14

Topped with local kimchi, toasted sesame seeds and cilantro

AHI TUNA WONTON 13

Crispy wonton, shallots, bacon crumbles, whipped wasabi cream

"GYRO" BITES 12

Grilled pita, smoked brisket, tzatziki, cherry tomato

SMOKEHOUSE CHILI 10

Topped with melted jack cheese

SIGNATURE RIB NACHOS 13 / 18

Wonton chips, boneless rib meat, diced pickles, corn, black beans, and salsa

BBQ NACHOS 11 / 16

Choice of grilled chicken, pulled pork, burnt ends (\$2), or smoked tofu, *small or large*

SANDWICHES

served with house made creole potato chips substitute french fries for \$1

ADK GOLD CHICKEN 13

Grilled chicken glazed in mustard based ADK Gold BBQ, apple slaw, bacon and cheddar on brioche

SMOKED REUBEN 15

House-smoked pastrami, swiss, sauerkraut, and russian dressing on marbled rye

PULLED PORK SANDWICH 14

Sweet & tangy with a hint of spice, topped with coleslaw & crispy onions

BASE BURGER 14

Kilcoyne Farms burger, cheddar cheese, lettuce, tomato

THE FLATLINER 18

Kilcoyne Farms burger topped with pulled pork, mac & cheese, bacon, crispy onions, pepper jack cheese, and Perpetual Pig (House) BBQ

HOMEMADE VEGGIE BURGER 13

Black beans, carrots, and corn, topped with provolone, roasted red peppers, and mixed greens

BRISKET FRENCH DIP 18

Sliced smoked brisket, caramelized onions, provolone & swiss with au jus

ADIRONDACK BBQ TACOS 17

3 tortillas with choice of pulled pork, grilled chicken, sliced brisket, burnt ends, or smoked tofu, topped with lettuce, jack cheese, and salsa

AWARD WINNING WINGS

Five or ten smoked chicken wings
Served with ranch or blue cheese **8/15**

PERPETUAL PIG (HOUSE) BBQ

HABANERO HOG BBQ

ADK GOLD

DRY RUB

MAPLE

HOT OR MILD

FARM FRESH SALADS

Appetizer or Entree Portion

HOUSE SALAD

6 / 8

Field greens, cornbread croutons, cherry tomatoes, pickled onion, and maple balsamic vinaigrette

GOAT CHEESE & BEET SALAD

10 / 14

Field greens, goat cheese, beets, carrots, shallots, sliced almonds, and maple balsamic vinaigrette

THE SOUTHWEST

16

Choice of grilled chicken, pulled pork, or smoked tofu, romaine, corn, black beans, onions, cherry tomatoes, jack cheese, tortilla strips, ranch and House BBQ

BBQ CLASSICS & ENTREES



Served with Choice of Side

PULLED PORK

16

Apple wood smoked with choice of ADK Gold or original pork sauce

BEEF BRISKET

24

Smoked with hickory for 14 hours and sliced to order, choice of lean or marbled
**chef suggests the marbled cut*

BABY BACK RIBS - 1/2 Rack or Full

18/26

Choice of House BBQ, Habanero BBQ, ADK Gold, Maple BBQ, or Dry Rub

SIGNALS SAMPLER

29

An unbeatable combination of ribs, sliced brisket, and pulled pork

SAMPLER FOR TWO

44

Our signature menu item- ribs, brisket, and pulled pork, choice of two sides, and two pieces of cornbread

BLACKENED SHRIMP & GRITS

20

Grilled shrimp atop jack cheese grits, served with smoked cherry tomatoes

VEGETABLE TOWER

16

Portabella mushrooms stacked with tomatoes, roasted local vegetables, goat cheese, and balsamic reduction

BRISKET BURNT ENDS

18

Layered with mashed potatoes, shallots, red peppers, and melted provolone

HALF CHICKEN

18

Free range, organic chicken, sage honey glaze, served with garlic mashed potatoes

GRILLED HANGER STEAK

20

Marinated in a citrus soy sauce, served with garlic mashed potatoes

TERIYAKI SALMON

24

Teriyaki glazed Atlantic salmon topped with toasted sesame seeds and served with apple slaw

SIDES

BUTTERMILK CORNBREAD	2.50
CHEDDAR BACON MAC & CHEESE	3.50
GARLIC MASHED POTATOES	3.50
FRENCH FRIES	3.50
COLESLAW	3.50
SAUTEED BRUSSELS SPROUTS	3.50
COLLARD GREENS	3.50
FIELD GREEN SALAD	3.50
CREOLE POTATO CHIPS	3.50