

STARTERS

Fried Brussels Sprouts (V) \$15 <i>Almonds, Pickled Grapes, Blue Cheese, Maple Whiskey Butter</i>	Shrimp Basket \$22 <i>Fried Shrimp, Coleslaw, Tartar Sauce, Cocktail Sauce, Fries</i>
Calamari \$17 <i>Fried Cherry Peppers, Arugula, Herb Mayo, Lemon</i>	Artichoke Dip (V) \$14 <i>Four Cheese Blend, Spinach, Artichoke, Grilled Toast Points</i>
Bourbon Mac and Cheese \$18 <i>Three Cheese Bechamel, Beef Tips, Housemade BBQ, Panko, Gremolata</i>	Smoked Wings (GF) \$16 <i>9 Crispy Wings with Chef's Signature Habanero Hot Sauce, BBQ Sauce</i>

SALADS

Caesar \$16 <i>Romaine, Parmesan, White Anchovy, Burnt Lemon, Garlic Croutons, Smokey Caesar Dressing</i>	Beet (V) \$24 <i>Marinated Beet, Fresh Kale, Honey, White Balsamic Vinaigrette, Goat Cheese, Candied Pecans</i>
Winter (V) \$15 <i>Spinach, Tomatoes, Candied Pecans, Feta, Blueberries, Croutons, Honey Mustard Dressing</i>	<i>Add Chicken 8 Shrimp 10 Steak 11</i>

FLAT BREADS

Pizza Bianca \$16 <i>Garlic Whipped Ricotta, Tomato, Red Onion, Arugula, Prosciutto, Sunny Side Up Eggs</i>	Caprese Pizza (V) \$15 <i>House Made Marinara, Fresh Mozzarella, Heirloom Tomatoes</i>
Fig Jamming \$17 <i>Mozzarella, Fig Jam, Prosciutto, Gorgonzola, Arugula, Balsamic Reduction</i>	<i>Gluten-Free Available Upon Request Vegan Cheese Available Upon Request</i>

PROUD TO SUPPORT OUR LOCAL ARTISANS & FARMS

Argyle Cheese Farmer | Candy Mountain Maple | Mean Max Brewing | Paradox Brewery

ENTREES

LSL Chicken <i>Choice of: Fried or Grilled Chicken, Lettuce, Tomato, Pickled Onion, Chili Lime Aioli, Brioche Bun, Fries</i>	\$18	Patty Melt <i>8oz Beef Burger, Thousand Island Dressing, Swiss Cheese, Caramelized Onions, White Bread, Fries</i>	\$18
Chicken Caprese Sandwich <i>Grilled Chicken, Lettuce, Tomatoes, Mozzarella, Ciabatta Bread</i>	\$17	Classic Burger <i>8oz Angus Beef Burger, Lettuce, Tomatoes, American Cheese, Brioche Bun, Fries</i>	\$15
Fish & Chips <i>Beer Battered Haddock, Coleslaw, Lemon Chive Tartar Sauce, Fries</i>	\$22	Black & Blue Burger <i>8oz Beef Burger, Blue Cheese, Caramelized Onions, Bacon Jam, Brioche Bun, Fries</i>	\$17
Fish Tacos <i>3 Tacos, Fried Haddock, Pineapple Slaw, Chipotle Aioli</i>	\$18	Rodeo Burger <i>8oz Angus Beef Burger, Onion Rings, Bacon, BBQ Sauce, Brioche Bun, Fries</i>	\$18
Cold Lobster Roll <i>Crispy Onions, Buttered Brioche Bun, Fries</i>	\$22	BLT <i>Sourdough, Lettuce, Tomatoes, Mayo, Fries</i>	\$15
Corned Beef Reuben <i>NY Apple Slaw, Classic Sauce, Swiss Cheese, Rye Bread, Fries</i>	\$17	Swap Fries for: Sweet Potato Fries, Onion Rings, or Mozzarella Sticks +\$1	
Mac & Cheese Bowl <i>Chicken, Bacon</i>	\$15		



SERVING THE ADKS SINCE 1917

The Brown Swan Club Construction Began in 1916 with the construction of the first building, a framed two story brown clapboard sided cottage named “Windemere.” The main building of the Brown Swan Club, where we are now, was added just to the west of Windemere Cottage. The first floor contained a reception desk and lounge at the entrance. The dining room occupied the left third of the building. The kitchen was located to the rear of the first floor. The second floor contained rental rooms and the third floor housed staff. The Brown Swan has proudly been serving Adirondack residents and guests for over 100 years.

20% gratuity will be added to groups of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

If you have an allergy, please notify us. Allergen information is available for prepared food items.

Gluten free options are available upon request. | Gluten Free (gf) Vegan (vg) Vegetarian (v)