GENERATIONS TAP AND GRILL

\$30

APPETIZERS

BUDS & SPUDS

Deep fried brussel sprouts & potato gnocchi tossed with white truffle oil & shaved parmesan, finished with a light balsamic reduction.

FIRETOWER BITES

Miniature Bavarian pretzel bites served with our Bitberger mustard & German beer cheese sauce.

716 NIP

Our homemade creamy buffalo chicken dip made with fire braised chicken & five different cheeses. Topped off with smoked blue cheese crumbles & served in a cast iron skillet with homemade kettle chips. Let's Go Buffalo!

FNTRÉFS

GENERATIONS MAC & CHEESE

Fresh ziti pasta tossed with local beer bratwurst, stout caramelized onions & beer cheese sauce. Topped with mozzarella & baked in a cast iron skillet.

NORTH COUNTRY CHICKEN

Grilled marinated chicken breast topped with our stout gravy & roasted corn relish. Served over sour cream & chive mashed potatoes & Brussel sprout ragout.

FARMERS MEATLOAF

Donahue Farms beef, stout gravy & crispy tobacco onions. Served over sour cream, chive mashed potatoes & Brussel sprout ragout.

DESSERTS

RED VELVET SUNDAE

House made red velvet waffle topped with vanilla ice cream, raspberry sauce & chocolate chips.

ADK BAKED APPLE

A fresh apple topped with candied walnuts & brown sugar then baked & finished with caramel sauce & whipped cream

GERMAN SUNDAE

Warm pretzel bread coated in chocolate sauce & topped with vanilla ice cream, caramel sauce, crushed hazelnuts & a cherry















