



AMERICA'S FORT  CAFÉ

America's Fort Café is owned and operated by Fort Ticonderoga, an independent, non-profit educational organization and museum. All proceeds support Fort Ticonderoga's mission of education and preservation.

Appetizers

- Buffalo Chicken Wings – 10
Buffalo Chicken Fries with house ranch dressing - 10
Battered Mozzarella Sticks with homemade marinara – 6
Poutine (French fries with homemade brown gravy and cheddar cheese curds) - 8
Grilled Quesadilla –tortilla grilled with your choice of chicken or veggies - 9

Log House Classic with a Twist!

A Fort Ticonderoga specialty dating back to the 1920's. Crispy chicken bites served in a crunchy waffle cone and a side of Vermont maple syrup. Twist it up with a drizzle of buffalo sauce to make your snack both sweet and spicy. Served with garden fresh coleslaw - 12

Café Specialties

All café specialty sandwiches are served with golden fries

Champlain Monster Melt

The Café's own recipe tuna salad with Cabot cheddar cheese grilled golden between two slices of fresh sourdough bread

12

Carillon Cruise

Grilled chicken breast topped with melted VT maple cheddar cheese, lettuce, bacon, and cranberry mayo served on toasted ciabatta roll

14

America's Fort

The classic B.L.T. elevated with hickory smoked bacon, garden fresh tomatoes, lettuce and Hellman's real mayonnaise on our toasted fresh sourdough bread

12

Green Mountain Special

Grilled ham and Vermont bleu cheese melted on grilled sourdough served with mayo, garden lettuce, and bacon.

14

The Mount Defiance

Fresh sliced turkey piled high, hickory smoked bacon, garden fresh tomato, lettuce, American cheese and Hellman's real mayonnaise on our toasted fresh sourdough

14

The Café

Chicken salad, diced celery, dried cranberries, our house dressing, and topped with lettuce and tomatoes on a ciabatta roll

12

BYOB – Build your own Burger!

A sizzling hamburger with your choice of Cabot cheddar, white, or swiss cheese, hickory smoked bacon, steak sauce or BBQ sauce, raw or caramelized onions, lettuce, tomato – on a ciabatta roll

12

Fife & Drum Wrap

Choose a turkey, ham, tuna, or vegetable wrap with fresh tomato and lettuce

12

King's Garden Salads

- Cajun Shrimp Salad with our own Ranch Dressing
14
Grilled Chicken Salad with our own Garlic Vinaigrette Dressing
13
Cranberry Cobb Salad with your choice of dressing
13 - Add Chicken 15
Garden Salad with your choice of dressing
8

Additional Sides

- Side Garden Salad - 3 ½
Golden French Fries - 3 ½
Cheese Fries - 4
Loaded Cheese Fries – 4 ½

Seasonal

- Soup Du Jour Cup – 3
Soup Du Jour Bowl - 4

Children's Classics

All served with kettle chips

- Deli sandwich in either turkey, ham, or tuna topped with lettuce and mayonnaise – 7
Add Cheese for an additional fee
Hamburger - 7
Cheeseburger – 7 ½
Hot Dog – 5 / Add Cheese ½
Double Hot Dog – 6 ½
Macaroni and Cheese - 6
Grilled Cheese Sandwich – 6

Cinnamon applesauce available upon request

Children's Special

- Crispy chicken bites served with golden fries and choice dipping sauce - 8

**Ask your server about our delicious seasonal desserts &
regional adult beverages!**

Grill closes at 4:00 P.M.

Limited menu and beverages will be available from 4 P.M. – 5 P.M.

Regional Beer

Black Watch IPA

Generously hopped with Nugget, Cascade, and Huell Melon hops, giving this beer a hoppy aroma and flavor that is deliciously balanced.

Bear Naked Ale

A medium-bodied amber ale with a brilliant copper color, top fermenting ale yeast and a high proportion of imported Munich Malt create a clean crisp beer with a toasty, fruity backbone.

Dirty

Unfiltered American-hopped pale ale that delivers a strong grapefruit aroma and citrus flavor.

Fat Scotsman

A big, rich and malty Scotch ale that features a robust flavor and a smooth mouthfeel. Generous amounts of caramel malt and kettle caramelization contribute to the rich flavor.

Bobcat Pilsner

Crisp, clean and light-bodied with subtle bitterness. An easy-going and highly drinkable Pilsner inspired by the Old World.

Tangerine Summer Dream

Brewed for hot summer days and balmy Adirondack nights; dried tangerine peel and tropical-aroma hop varieties are added to the whirlpool for a unique tangerine and citrus flavor that results in a crisp ale.

Headwaters Hefe

A classic Bavarian style beer lightly hopped with hints of banana and cloves in the aroma and finish.

Hard Cider

Wine Labels

Adirondack & Barefoot

(Some beer & wine labels are seasonal with limited availability)

Experience Farm-to-Fork like never before!

The Café proudly serves Fort Ticonderoga's own King's Garden produce as well as other locally sourced items.

"The King's Garden is one of the oldest cultivated landscapes in America. Our guests who dine at America's Fort Café enjoy wonderfully fresh produce grown right here at Fort Ticonderoga."



*Beth Hill
President and CEO
Fort Ticonderoga*