



You might be wondering
"Who was George Henry?"
Good question!

George Henry McFarland was born April 11, 1909, in New York City. A graduate of Culver Military Academy and Cornell University, he was an avid sportsman who was especially interested in hunting and hockey. He made the 1932 U.S. Olympic hockey team, but a skiing accident damaged his leg and ended his dream of competing in the 1932 Lake Placid Winter Olympics. After his injury, George headed to New York City for a career as an investment banker. After several years in the Big Apple, however, he decided that small-town life was more his speed and he moved home to Cambridge, where he would live for more than 40 years. During that time he was a member of the Cambridge Volunteer Fire Department, shot a 300-pound black bear, ran the Cambridge Hotel, and could often be found enjoying a cold Budweiser while hooking fish at Thurber Pond. George Henry McFarland passed away on November 6, 1981, in Cambridge while watching Larry Holmes fight Renaldo Snipes on television for the heavyweight boxing championship. But his legacy lives on at George Henry's, which is owned and operated by his grandson and his wife, Todd and Stacie Trulli. Although George wasn't able to see the restaurant in its current incarnation, we think he'd be proud of the fine food and service we provide to our customers each and every day. And we hope you enjoy it too!

STARTERS

CHICKEN WINGS

One dozen bone-in wings 17⁹⁹ • One dozen boneless wings 16⁹⁹
Mild • Hot • Crazy Hot • Barbecue • Peach Barbecue • Garlic Parmesan
Spicy Garlic Parmesan • Sweet Thai Chili • Spicy Thai Chili

SMOKEHOUSE NACHOS

Corn tortilla chips, house-smoked brisket, peach-barbecue sauce, guacamole, pico de gallo, banana peppers, lettuce, queso, lime-ranch dressing 18⁹⁹

CHOPPED CHEESE TOTS

Tater tots, chopped ground beef, pork belly, house pickles, red onions, queso and Monterey Jack cheese 16⁹⁹

FRIED CHEESE CURDS

Hand-breaded cheddar cheese curds fried to a golden crisp, smoked garlic aioli 11⁹⁹

GEORGE'S POUTINE

French fries, house-smoked brisket, caramelized sweet onions, black gravy, hand-breaded fried cheddar cheese curds, queso, Monterey Jack cheese, bell peppers 17⁹⁹

TRUFFLE PARM FRIES

French fries, truffle oil, Parmesan and Romano cheese, smoked garlic aioli 13⁹⁹

SPINACH DIP

Creamy blend of spinach, artichokes, Monterey Jack and Parmesan cheese, corn tortilla chips 15⁹⁹

THE BIG SOFT PRETZEL

Giant hand-rolled pretzel with queso cheese -- more than enough to share 14⁹⁹

BIRRIA TACOS

Braised short rib, Monterey Jack and cotija cheese, red onions, cilantro in pan-fried flour tortillas with a side of Mexican consomme 17⁹⁹

CHICKEN QUESADILLA

Grilled taco-seasoned chicken breast, caramelized peppers and onions, Monterey Jack cheese in a grilled flour tortilla 14⁹⁹

FIESTA POLLO NACHOS

Corn tortilla chips, grilled taco-seasoned chicken breast, banana peppers, fire-roasted tomatoes, red onions, sour cream, guacamole, queso, Monterey Jack and cotija cheese 16⁹⁹

LONE STAR TACOS

Grilled taco-seasoned chicken breast or braised pork carnitas, soft flour tortillas, pico de gallo, pickled red onions, lettuce, guacamole, Monterey Jack and cotija cheese, sour cream 16⁹⁹

MOZZARELLA STICKS

Italian-breaded mozzarella cheese sticks 12⁹⁹

ONION RINGS

Crunchy rings from sweet Spanish onions 8⁹⁹

SWEET POTATO FRIES

With raspberry melba 8⁹⁹

BURGERS

Served with homemade potato chips.
Sub French fries (2⁴⁹); sweet potato fries (3⁴⁹); onion rings (3⁴⁹)

THE LOCAL

Thin-pressed Angus burger, Oscar's More than Mustard, smoked cheddar cheese, peppered bacon, house pickles on a grilled farmhouse bun 17⁹⁹

FLAT STANLEY

Thin-pressed Angus burger, bacon, American cheese, tomatoes, house pickles, caramelized onions on grilled farmhouse white bread 17⁹⁹

BREW AND STEW

Our signature cheeseburger since 1985! Half-pound Angus burger with American cheese on a grilled farmhouse bun 15⁹⁹

DAILY DOUBLE

A pair of thin-pressed Angus burgers, peppered bacon, sauteed onions, crispy-fried onion straws, American cheese, lettuce, tomato, thousand island dressing on a grilled onion kaiser roll 19⁹⁹

GARLIC JUNKIE

Half-pound Angus burger seasoned with toasted garlic and cracked pepper, mozzarella cheese, caramelized onions, smoked garlic aioli on a grilled farmhouse bun 17⁹⁹

SANDWICHES

Served with homemade potato chips.

Sub French fries (2⁴⁹); sweet potato fries (3⁴⁹); onion rings (3⁴⁹)

SWEET HEAT CHICKEN

Crispy-fried Cajun chicken breast, bacon, smoked cheddar cheese, Adirondack wildflower honey, house pickles, lettuce, tomato on a grilled farmhouse bun 17⁹⁹

THE BEAR

Half pound of Chicago-style prime rib, caramelized onions, mozzarella cheese on a grilled onion kaiser roll with a side of housemade black gravy 19⁹⁹

PEACHY KEEN CHICKEN

Grilled chicken breast, peppered bacon, pickled red onions, smoked cheddar cheese, lettuce, tomato, peach barbecue sauce on a grilled farmhouse bun 16⁹⁹

NOT YOUR FATHER'S REUBEN

Housemade corned beef, caramelized onions, sauerkraut, bacon, Swiss cheese, thousand island dressing on grilled marble rye bread 17⁹⁹

CAPRESE CRUNCH

Breaded mozzarella cheese planks, fire-roasted tomatoes, crispy-fried peppadew peppers, roasted artichoke hearts, wilted spinach, balsamic glaze on a grilled farmhouse bun 16⁹⁹

HERE FISHY FISHY

Hand-battered Pacific Ocean perch filet, lettuce, tomato, chipotle aioli on a grilled farmhouse bun 18⁹⁹

BIG BILLY MELT

House-smoked brisket, Swiss and provolone cheese, house pickles, sweet onion jam, chipotle aioli on grilled farmhouse white bread 17⁹⁹

VERMONSTER

Oven-roasted turkey, bacon, cheddar cheese, cinnamon Granny Smith apples, cranberry mayo on grilled farmhouse white bread 16⁹⁹

46ER CLUB

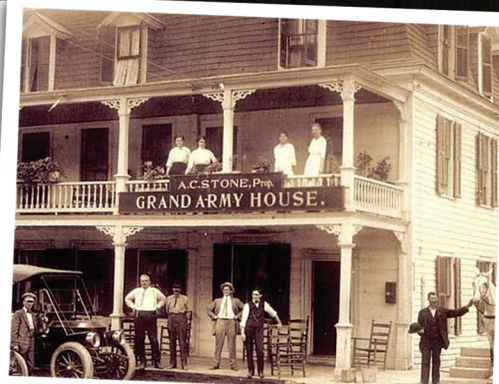
Oven-roasted turkey, bacon, lettuce, tomato, mayonnaise on grilled farmhouse white bread 15⁹⁹

CRUNCHY BIRD WRAP

Crispy-fried chicken breast, Romaine lettuce, avocado, cucumbers, fire-roasted tomatoes, provolone cheese, lime-ranch dressing in a flour tortilla 16⁹⁹

SOUP AND SANDWICH

Oven-roasted turkey or grilled cheese, homemade potato chips and Shiner Bock chili or French onion soup 13⁹⁹



The building in which you're sitting was originally constructed as a potash factory in 1804 by James Warren, for whom Warrensburg is named.

It was converted to the town's first tannery in 1810 by Kitchel Bishop, a prominent early settler who played a significant role in the development of the

Adirondacks. Benjamin Burhans purchased the site in 1836 and added a company store. Burhans sold to James Fuller in 1840 when it became the Fuller Boarding House. Patrick Heffron purchased the property in 1887 and continued its use as a boarding house primarily for the employees of the local shirt factory. Heffron remodeled and enlarged in 1889 and established the Grand Army House, named in honor of his service in the Union Army. By 1900 the Grand Army House was well established as one of the Adirondack's finest hotels. For years the hotel was a favorite stopping place for commercial salesman, a destination for tourists due to the rise of the automobile, and a popular gathering spot for local politicians and businessmen. Maurice Panneton purchased the property in 1924 and renamed it the Grand Army Hotel. The hotel continued to earn acclaim as one of the premier lodging destinations in the Adirondacks and in 1929 the name was changed to the Warren Inn. On September 3, 1929, fire tore through the building resulting in a near total loss. Panneton rebuilt Warren Inn bigger and better. The property would change hands multiple times in the 1940s and 1950s until 1963 when it was purchased by Ed and Meta McMane. On April 19, 1973, fire broke out on the third floor of the Warren Inn. The hotel was razed save for the original bathroom and the McManes remodeled and rebuilt the Warren Inn as a small tavern that reopened in November of 1974. The McManes operated the Warren Inn with great success until April of 1980 when it was purchased by John MacDonald. Fire struck again on August 27, 1984, causing severe interior damage. MacDonald sold the property to Tony Trulli on December 31, 1984, when it became Brew & Stew. We became George Henry's in 2001 after Tony passed and the business was taken over by Diana McFarland. In 2006 Tony's oldest son Todd and his wife Stacie left their home in Texas to take over and resuscitate the business.

SALAD and SOUP

COBB

Mixed greens, grilled chicken breast, cherry tomatoes, cucumbers, bacon, black olives, avocado, blue cheese crumbles 17⁹⁹

BUFFALO CHICKEN

Mixed greens, bacon, blue cheese crumbles, cucumbers, tomatoes, carrots, crispy-fried chicken breast chunks tossed in mild wing sauce 17⁹⁹

CHICKEN CAESAR

Mixed greens, grilled chicken breast, shaved Asiago and Parmesan cheese, housemade croutons, Caesar dressing 17⁹⁹

MAPLE SALMON

Maple syrup and walnut-crusted Alaskan salmon, mixed greens, carrots, fire-roasted tomatoes, cucumbers, pickled red onion, cotija cheese, sesame dressing 20⁹⁹

SHINER BOCK CHILI

Ground beef, peppers, onions, fire-roasted corn, tomatoes and kidney beans with Texas Shiner Bock Dark Lager 7⁹⁹

FRENCH ONION SOUP

Caramelized onions in a savory broth with housemade croutons and melted Swiss and provolone cheese 8⁹⁹