



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 wings with blue cheese, carrots and celery 17⁹⁵
Mild • Hot • Crazy (Habanero and Ghost Pepper mash)
Barbecue • Peach Barbecue • Garlic Parmesan • Spicy Garlic Parmesan
Sweet Thai Chili • Spicy Thai Chili

BONELESS WINGS

Tender crispy-fried chicken breast chunks tossed in wing sauce with blue cheese, carrots and celery 15⁵⁰

COOL RANCH FRIES

French fries with Cool Ranch Dorito spice, crushed corn tortilla chips and Mexican cotija cheese drizzled with buttermilk-lime ranch dressing 13⁹⁵

TRUFFLE PARM FRIES

French fries with truffle oil, Parmesan and Romano cheese drizzled with smoked garlic and peppercorn aioli 13⁹⁵

SPINACH DIP

Creamy blend of spinach, artichokes, Monterey Jack and Parmesan cheese with house-fried corn tortilla chips 15⁹⁵

FIVE CHEESE FLATBREAD

Oven-fired flatbread with housemade marinara and a blend of five Italian cheeses 11⁹⁵

GEORGE'S POUTINE

French fries with house-smoked brisket, caramelized sweet onions, black gravy, queso, mozzarella cheese and diced yellow and red peppers 15⁹⁵

MOZZARELLA STICKS

Italian-breaded mozzarella cheese sticks 11⁵⁰

ONION RINGS

Thick and crunchy rings cut from sweet Spanish onions 8⁰⁰

SWEET POTATO FRIES

Served with raspberry melba 8⁰⁰

MINI MEX

BIRRIA TACOS

Tender slow-braised short rib with fresh cilantro and red onions in pan-fried flour tortillas with Monterey Jack and cotija cheese served with Mexican consomme for dipping 16⁹⁵

CAJUN PESCADO TACOS

Crispy-fried Cajun-seasoned haddock and mango coleslaw in soft flour tortillas served with a side of pineapple tartar sauce and Cajun-seasoned French fries 17⁹⁵

CHICKEN QUESADILLA

Stewed Mexican chicken, caramelized peppers and onions, and Monterey Jack cheese in a grilled flour tortilla 14⁹⁵; sub birria beef for 2⁹⁵

LONE STAR TACOS

Stewed Mexican chicken, roasted corn salsa, Monterey Jack cheese and guacamole in soft flour tortillas 14⁵⁰

SMOKEHOUSE NACHOS

House-smoked brisket, peach-barbecue sauce, guacamole, roasted corn salsa, jalapenos, lettuce, queso and buttermilk-lime ranch dressing atop house-fried corn tortilla chips 17⁹⁵

FIESTA NACHOS

House-fried corn tortilla chips with guacamole, jalapenos, fire-roasted tomatoes, diced red onion, queso and cotija cheese 12⁹⁵; add 3⁵⁰ for stewed Mexican chicken or Shiner Bock chili

SOUP AND SALAD

COBB

Mixed greens, grilled chicken breast, cherry tomatoes, bacon, black olives, avocado and blue cheese crumbles 17⁹⁵

BUFFALO CHICKEN

Mixed greens, bacon, blue cheese crumbles, cucumbers, tomatoes and carrots with crispy-fried chicken breast chunks tossed in mild wing sauce 17⁹⁵

HONEY WALNUT SALMON

Adirondack wildflower honey and walnut crusted Alaskan salmon, mixed greens, carrots, fire-roasted tomatoes, cucumbers and pickled red onion drizzled with creamy sesame dressing and cotija cheese 19⁹⁵

TEX MEX CHICKEN

Mixed greens, stewed Mexican chicken, roasted corn salsa, Monterey Jack cheese, guacamole and house-fried corn tortilla chips 17⁹⁵

CHICKEN CAESAR

Mixed greens, grilled chicken breast, shaved Asiago and Parmesan cheese and housemade croutons with Caesar dressing 16⁹⁵

SHINER BOCK CHILI

Ground beef, peppers, onions, fire-roasted corn and tomatoes, and kidney beans simmered with Texas Shiner Bock Dark Lager 7⁹⁵

FRENCH ONION SOUP

Caramelized onions in a savory broth with housemade croutons and melted Swiss and provolone cheese 8⁹⁵

BURGERS

Served with homemade potato chips or deli salad. Sub French fries for 2⁰⁰ or sweet potato fries, onion rings or garden salad for 3²⁵

BREW AND STEW

Our signature burger since 1985! Half-pound Angus burger with your choice of cheese on a grilled farmhouse bun 15⁵⁰

THE BANDSTAND

Thin-pressed burger with bacon, crispy-fried pickled red onions and housemade beer cheese made with Burgh Light American Lager from our friends at Bandstand Brew Works on a grilled pretzel bun 17⁹⁵

GARLIC JUNKIE

Half-pound burger crusted with a blend of toasted garlic and cracked peppercorns, mozzarella cheese, caramelized onions and smoked garlic and peppercorn aioli on a grilled farmhouse bun 17⁵⁰

THE LOCAL

Half-pound burger with housemade whole grain dijon mustard, thick-cut dry-aged peppered bacon, house-smoked cheddar cheese and house pickles on a grilled farmhouse bun 18⁹⁵

BIRRIA BURGER

Thin-pressed burger with slow-braised short rib, red chimichurri sauce, red onions, cilantro and shredded Monterey Jack cheese on a grilled farmhouse bun served with a side of Mexican consomme 18⁹⁵

FLAT STANLEY

Thin-pressed burger with bacon, American cheese, tomatoes, house pickles and caramelized onions on grilled farmhouse white bread 17⁵⁰



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

SANDWICHES

THE SHORTY

Slow-braised short rib, red chimichurri sauce, pickled red onions, horseradish mayo and melted mozzarella and provolone cheese between grilled fluffy Naan flatbread 18⁹⁵

SWEET HEAT CHICKEN

Giant crispy-fried Cajun chicken breast, bacon, smoked cheddar cheese, Adirondack wildflower honey, house pickles, lettuce and tomato on a grilled farmhouse bun 17⁹⁵

OLD GRAND DAD CHICKEN

Maple-bourbon glazed grilled chicken breast, thick-cut dry-aged peppered bacon, cheddar cheese, lettuce and tomato on a grilled farmhouse bun 16⁹⁵

NOT YOUR FATHER'S REUBEN

Slow-cooked hand-carved corned beef, caramelized sweet onions, sauerkraut, bacon, Swiss cheese and thousand island dressing on grilled marble rye bread 17⁹⁵

THE BEAR

Half pound of Chicago-style prime rib from our friends at Jacob's & Toney's, caramelized sweet onions and melted mozzarella cheese on a grilled onion kaiser roll with a side of housemade black gravy 19⁹⁵

46ER CLUB

Oven-roasted turkey, bacon, lettuce, tomato and mayonnaise on grilled farmhouse white bread 15⁹⁵

THE WINSTON

Slow-cooked hand-carved corned beef, bourbon-glazed sweet onions, house pickles and housemade beer cheese on a grilled onion kaiser roll 16⁹⁵

BIG BILLY MELT

Tender house-smoked brisket, melted Swiss and provolone cheese, house pickles, sweet onion jam and smoked chipotle aioli on grilled farmhouse white bread 17⁹⁵

VERMONSTER

Oven-roasted turkey, bacon, cheddar cheese, cinnamon roasted Granny Smith apples and cranberry mayo on grilled farmhouse white bread 16⁹⁵

CATALINA WINE MIXER CHICKEN

Red wine and herb-grilled chicken breast, fire-roasted tomatoes and melted mozzarella cheese drizzled with smoked garlic and peppercorn aioli atop a grilled fluffy Naan flatbread 16⁹⁵

CRUNCHY BIRD WRAP

Crispy-fried chicken breast, chopped Romaine, avocado, cucumbers, fire-roasted tomatoes, Provolone cheese and buttermilk-lime ranch dressing in a fresh garlic-herb wrap 15⁹⁵

SOUP AND SANDWICH

Oven-roasted turkey or grilled cheese, bowl of homemade soup or Shiner Bock chili and homemade potato chips 13; sub French onion soup 3²⁵

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 area'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 and Diana's oldest son Todd and his wife Stacie left their home in Texas to take over and resuscitate the business.