

firsts

- hush puppies** with creamed corn, micro arugula \$12
- spinach & artichoke dip** with lodge-crafted lahvosh \$10
- chicken wings** choice of buffalo, bbq or teriyaki | small \$12 | large \$14 🌿
- crab beignets** beer-battered, spicy cabbage slaw, dijon aioli \$16
- beer cheese nachos** beer cheese sauce, pico de gallo, crème fraiche, green onion | beef \$10 | chicken \$11 | pork \$12
- salmon sliders** with lemon zest, cilantro, romaine, sour cream, tomatoes \$12

spoon + fork

- kale and beet salad** kale, beet vinaigrette, squash seeds, goat cheese, sweet potato | half \$6 | full \$12 🌿
- caesar salad** romaine, shaved parmesan, roasted garlic croutons, classic caesar dressing | half \$5 | full \$11
- wedge salad** iceberg, bleu cheese, cherry tomatoes, bacon, roasted garlic croutons | half \$5 | full \$10
- field green salad** field greens, cucumbers, carrots, cherry tomatoes, red onions \$5 🌿
- sweet potato apple sage soup** cup \$4 | bowl \$6 🌿
- soup of the day** chef's creation prepared in small batches | cup \$3 | bowl \$4

with your hands

- {choice of side: lodge-cut fries, waffle cut sweet potato fries, garlic parmesan fries, beer battered onion rings, kale & blueberry slaw, fresh fruit}
- chicken bacon ranch panini** chicken, spicy mustard, ranch, bacon, cheddar, cuban bread \$14
 - triple pork club** ham, bacon, pork aioli, granny smith apple, cheddar, marble rye \$13
 - reuben** corned beef, sauerkraut, swiss, 1000 island, marble rye \$13
 - prime rib sandwich** prime rib, red onion marmalade, pecan smoked mushrooms, horseradish, provolone, french bread \$14
 - portabella panini** roasted portabella cap, red peppers, goat cheese, arugula, cuban bread \$11
 - lodge burger** seared certified angus beef, pecan smoked onions, jalapeño bacon jam, pork aioli, lodge-crafted brioche \$13
 - beer cheese burger** seared certified angus beef, lodge bacon, tomatoes, arugula \$14
 - steak and bleu** sirloin, fig spread, bleu cheese, red onion marmalade, arugula, french bread \$17

mains

- italian sausage** lodge-crafted sausage, tomatoes, rosemary gnocchi, pearl onion, spinach \$15
- sirloin** with red potatoes, crimini mushrooms, kale, pecan smoked onions \$17 🌿
- salmon** with citrus risotto, broccolini, braised red cabbage \$16

finish

our pastry chefs create indulgences daily. ask your server for today's features.

🌿 item may be prepared gluten free | please ask your server for substitutions.

house bread available by request.

thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. consult your physician or public health official for further information.

