

firsts

- blue corn & taro chip nachos** with pulled pork, bibb lettuce, black bean-tomato relish, avocado, cotija cheese, salsa verde \$10 🌿
- spinach & artichoke dip** with toasted lodge-crafted bread \$10
- chicken drums** frenched chicken legs, peppadew pepper relish, tabasco-paprika butter, black pepper buttermilk dressing \$12 🌿
- nola shrimp** seared gulf shrimp, cajun butter sauce, lodge-crafted sour dough \$15 🌿

spoon + fork

- steak salad** chimichurri rubbed flank steak, chopped romaine, diced cucumber & tomatoes, toasted cous cous, citrus-basil vinaigrette \$13 🌿
- fried oyster salad** with field greens, pickled onion, roasted red peppers, browned butter vinaigrette \$12 🌿
- paillard chicken salad** thinly pounded plum creek farms chicken breast, baby arugula, grape tomatoes, fried leeks, white balsamic vinaigrette \$12 🌿
- smoked cauliflower and spring pea salad** with bacon-mustard vinaigrette \$9 🌿
- caesar salad** with baby red romaine, shaved parmesan, roasted garlic croutons, classic caesar dressing \$10
- bibb salad** with gorgonzola, wilderness bacon, grape tomatoes and black pepper-buttermilk dressing \$9 🌿
- lodge salad** field greens, golden beets, praline walnuts, grapefruit supremes, goat cheese croquette, lemon-scallion vinaigrette \$10
- french onion soup** classic, un-fooled around with \$6
- soup du moment** chef's creation prepared in small batches | cup \$3 | bowl \$4 🌿

with your hands

- choice of side:** lodge-cut fries, sweet potato fries, spicy fries, beer battered onion rings, kale & blueberry slaw, fresh fruit \$1}
- chipotle turkey club** honey smoked turkey, wilderness bacon, sliced tomatoes, shaved onion, arugula, chipotle-avocado aioli \$10
- “joel” reuben’s better looking brother** smoked corned beef brisket, brussel-kraut, swiss cheese and “special sauce” on griddled marble rye \$12
- french dip** shaved prime rib, red onion marmalade, smoked mushrooms, provolone cheese, and grated horseradish \$13
- catfish po’boy** fried catfish filet, chopped lettuce, diced tomato and remoulade sauce on a grilled hoagie roll \$12 {substitute fried oysters \$2}
- cucumber & portabella sandwich** on toasted wheat berry bread with roasted onions, avocado, bibb lettuce and romesco sauce \$10
- salmon blt** seared salmon filet, wilderness bacon, crisp romaine, sliced tomatoes, black pepper-lemon aioli \$12
- lodge burger** seared certified angus beef, bacon relish and sliced tomatoes on lodge-crafted sesame seed brioche \$12

mains

- seared salmon** with grilled asparagus, potato gnocchi and citrus-ginger reduction \$16
- chimichurri rubbed flank steak** with grilled sweet potatoes, wilted arugula and chipotle butter \$18 🌿
- grilled pork tenderloin** with rainbow chard, griddled potato cake and cherry gastrique \$15

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.

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.

