



APPETIZERS

AHI TUNA POKE	17.95
avocado, sesame ginger sambal, wasabi crème fraiche, taro chips	
BEEF CARPACCIO	13.95
arugula and baby frisee salad, shaved grana padano, capers, dijon vinaigrette, grilled baguette	
SHRIMP & PORK STEAMED DUMPLINGS (5)	12.95
thai dipping sauce	
CALAMARI	12.95
chipotle aioli & cocktail sauce	
VEAL AND PORK MEATBALLS (5)	11.95
marinara sauce	
WITH ORGANIC PARMESAN POLENTA	15.95

PUB FARE

PARMESAN POLENTA	12.95
anson mills organic polenta, sauté onion, cremini mushroom, spinach, roasted red pepper coulis	
FISH TACOS	17.95
pineapple-jalapeño slaw, guacamole, pico de gallo, drunken beans, spanish rice	
MAC AND CHEESE	12.95
sharp white cheddar and chevre, applewood smoked bacon, ciabatta herb crumbs	
VEGGIE OPTION: SUB BROCCOLINI FOR BACON	
SURF & TURF SLIDER DUO	17.95
bison, applewood smoked bacon, cheddar, ahi tuna sesame, ginger, sambal glaze, fries	
THE LODGE BURGER	14.95
cheddar or swiss, fries	
TOPPINGS	
\$1 EACH: SAUTÉED ONIONS, SAUTÉED MUSHROOMS	
\$2 EACH: BACON, AVOCADO, POINT REYES BLUE CHEESE	

SOUP & SALAD

BURRATA & SMOKED PROSCIUTTO SALAD	12.95
ruby port poached pear, frisee, sherry vinaigrette, balsamic gastrique, grilled baguette	
CLASSIC CAESAR SALAD	9.95
(contains raw egg)	
ADD CHICKEN	14.95
FARMERS MARKET SALAD	9.95
KALE AND GRILLED ACORN SQUASH SALAD	16.95
wild rice, red quinoa, wheat berries, baby chioggia beets, house green goddess dressing	
SOUP OF THE DAY	8.95

MAINS

SEAFOOD SPECIAL	MP
HOUSEMADE PASTA	MP
THAI NOODLE BOWL	19.95
organic chicken, soba noodles, bean sprouts, jalapeño, thai basil, lime, sriracha broth	
PORK TENDERLOIN	24.95
anson mills polenta, braised red cabbage, caramelized apple, calvados demi	
TURKEY & SHIITAKE MEATLOAF	21.95
applewood smoked bacon, whipped potatoes, roasted carrots	
BRAISED SHORT RIB	31.95
truffled whipped potatoes, grilled broccolini, port wine demi	
SKIRT STEAK	31.95
brussel sprout-butternut squash-cremini mushroom succotash, oven dried tomato, onion ring	
NEW YORK STRIP	38.95
shiitake bread pudding, grilled broccolini, béarnaise	

all beef is certified angus

We pride ourselves
in using the finest ingredients in our dishes, including organic meats, locally grown produce, and no trans fats.