



# APPETIZERS

<b>AHI TUNA POKE</b> Avocado, Crispy Wontons	<b>19</b>
<b>STEAMED SHRIMP AND PORK DUMPLINGS (5)</b> Thai Dipping Sauce	<b>16</b>
<b>CRISPY FRIED CALAMARI</b> Chipotle Aioli, Cocktail Sauce	<b>15</b>
<b>GRILLED SMOKED PROSCIUTTO &amp; BASIL-WRAPPED PRAWNS (4)</b> Warm White Beans, Oven-Dried Tomato & Arugula Salad, Basil Vinaigrette	<b>19</b>

# PUB FARE

<b>FARRO, KALE &amp; QUINOA BOWL</b> Yakitori-Glazed Sweet Potato & Broccolini, Green Onion, Kalamata Olive, Avocado, Soft-Cooked Egg, House Green Goddess Dressing	<b>22</b>
<b>GRILLED CUBAN SANDWICH</b> Slow-Roasted Pork, Hickory-Smoked Ham, Gruyère Cheese, Housemade Pickles, Edmond Fallot Dijon Mustard, Artisan Roll, Fries	<b>18</b>
<b>ORGANIC BRICK CHICKEN THIGH</b> Creamy Grits, Salsa Verde	<b>18</b>
<b>GRILLED FISH TACOS (2)</b> Charred Pineapple & Jalapeño Slaw, Guacamole, Pico de Gallo, Drunken Beans, Spanish Rice	<b>19</b>
<b>BAKED MAC AND CHEESE</b> Sharp White Cheddar and Chèvre Cheese, Applewood-Smoked Bacon, Ciabatta Herb Crumbs VEGETARIAN OPTION: SUBSTITUTE SEASONAL FRESH VEGETABLES	<b>16</b>
<b>THE LODGE ANGUS BURGER</b> Choice of Cheddar or Swiss, Fries <b>TOPPINGS</b> \$1 EACH: SAUTÉED ONIONS, SAUTÉED MUSHROOMS \$2 EACH: BACON, AVOCADO, POINT REYES BLUE CHEESE	<b>20</b>

# SOUPS, SALADS AND SIDES

<b>TODAY'S SOUP</b>	<b>10</b>
<b>WILTED SPINACH &amp; BABY FRISÉE SALAD</b> Balsamic-Glazed Shallots, Laura Chenel Goat Cheese, Warm Applewood-Smoked Bacon Dressing	<b>15</b>
<b>CLASSIC CAESAR SALAD</b> Contains Raw Egg ADD CHICKEN 7	<b>14</b>
<b>FARMERS MARKET SALAD</b> Organic Greens, Toy Box Tomatoes, Cucumber, Carrots, Sherry Vinaigrette	<b>13</b>
<b>SIDES</b>	
BASKET OF REGULAR OR SWEET POTATO FRIES	9
SEASONAL VEGETABLE	7
TRUFFLED WHIPPED POTATOES	6

# MAINS

<b>TODAY'S FISH</b>	<b>MP</b>
<b>PAN-ROASTED ROCKY JUNIOR CHICKEN BREAST</b> Stuffed with Goat Cheese & Fresh Herbs, Wild Mushroom Vinaigrette, Crispy Anson Mills Polenta Croutons	<b>30</b>
<b>CASSOULET</b> Duck Confit, Slow-Braised Pork Shoulder, Smoky White Beans & Hocks, Spanish Chorizo, Garlic Herb Crust	<b>38</b>
<b>GRILLED ANGUS NEW YORK STEAK</b> Savory Bread Pudding, Grilled Broccolini, Brandy Green Peppercorn Sauce	<b>45</b>
<b>BRAISED SHORT RIB</b> Truffled Whipped Potatoes, Grilled Broccolini, Port Wine Demi-Glace	<b>42</b>
<b>PAPPARDELLE BOLOGNESE</b> Topped with Sonoma Goat Cheese	<b>30</b>

All beef is certified Angus.

We pride ourselves

on using the finest ingredients in our dishes, including organic meats and locally grown produce without trans fats.