



APPETIZERS

- FRIED BRUSSELS SPROUTS** **GF** 15
Gochujang, Bacon, Crispy Shallots
- CHARCUTERIE PLATE** 25
Olympia Provisions Salami, Aged White Cheddar, Fig Jam, Point Reyes Blue Cheese, Honeycomb, Stone-Ground Mustard, Flatbread Crackers, Berries
- CRISPY FRIED CALAMARI** 18
Chipotle Aioli, Cocktail Sauce
- GRILLED OCTOPUS** **GF** 22
Romesco, Fresno Peppers, Manchego Cheese, Fried Leeks, Cilantro Oil
- FOREST MUSHROOMS** **V** 18
Port Wine, Point Reyes Blue Cheese, Herbs, Grilled Ciabatta

MAINS

- TODAY'S FISH** **MP**
- GRILLED ANGUS NEW YORK STEAK** **GF** 52
Fork Mashed Garlic Confit Potatoes, Grilled Asparagus, Chimichurri
- MARY'S ALL-NATURAL CHICKEN BREAST** **GF** 34
Fork Mashed Garlic Confit Potatoes, Roasted Chef's Mushrooms, Lemon-Garlic Beurre Blanc
- BRAISED SHORT RIB STROGANOFF** 42
Pappardelle Pasta, Roasted Chef's Mushrooms, House Crème Fraîche
- GRILLED SKIRT STEAK** 42
Broccolini, Lemon Gremolata, Sunchoke Purée
- 13-OUNCE ALL-NATURAL PORK CHOP** **GF** 43
Smashed Maple Yams, Fried Brussels Sprouts, Apple Gastrique

SOUPS, SALADS AND SIDES

- TODAY'S SOUP** **MP**
- TUSCAN KALE SALAD** **GF** **VG** 18
Tricolored Quinoa, Glazed Pecans, Pomegranate Seeds, Tarragon-Dijon Dressing
- CLASSIC CAESAR SALAD** **R** 16
Contains Raw Egg
ADD CHICKEN 9
- HOUSE SALAD** **GF** **V** 16
Roasted Beets, Arugula, Sprouts, Goat Cheese, Fresh Herbs, Apple Cider Vinaigrette
- SIDES** **V**
- BASKET OF REGULAR OR SWEET POTATO FRIES 9
SEASONAL VEGETABLES 8
YUKON GOLD FORK-MASHED POTATOES 8

PUB FARE

- FALAFEL BOWL** **V** 26
Spicy Bulgur, Pomegranate Molasses, Toasted Pistachios, Roasted Broccoli, Miso Dressing, Tuscan Kale, House Naan Bread
- GRILLED FISH TACOS (3)** 25
Corn-Flour Blend Tortilla, Pickled Red Onion, Cabbage, Cilantro, Lime, Jalapeño Crema, Green Schug Sauce
- BUTTERMILK FRIED CHICKEN SANDWICH** 24
House Slaw, Pickles, Tapitio Old Bay Aioli, Brioche Bun, Fries
- THE LODGE ANGUS BURGER** 22
Smoke Sauce, Choice of Cheddar or Swiss, Black Garlic Aioli, Fries
- TOPPINGS**
- \$1 EACH: SAUTÉED ONIONS, SAUTÉED MUSHROOMS
\$2 EACH: BACON, AVOCADO, POINT REYES BLUE CHEESE

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.

Prices do not include sales tax | Split charge \$5 | 20% gratuity for parties of 8 or more | Corkage fee \$30 (per 750 ml; waived with bottle purchase)

GF Gluten-Free

V Vegetarian

VG Vegan

R Contains raw or undercooked food products