



APPETIZERS

FRIED BRUSSELS SPROUTS GF	16
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	19
Chipotle Aioli, Cocktail Sauce	
GRILLED OCTOPUS V	22
Romesco, Fresno Peppers, Manchego Cheese, Fried Leeks, Cilantro Oil	
FOREST MUSHROOMS V	18
Port Wine, Goat Cheese, Herbs, Grilled Ciabatta	
STEAMERS	22
Manilla Clams, Washington Mussels, Fresh Herbs, White Wine Saffron Broth, Grilled Ciabatta	

MAINS

TODAY'S FISH	MP
DURHAM RANCH VENISON CHOPS	52
Garlic Mashed Potatoes, Grilled Broccolini, Dried Cherry Demi-Glace	
MARY'S ALL-NATURAL CHICKEN BREAST GF	35
Fork-Mashed Garlic Confit Potatoes, Roasted Chef's Mushrooms, Lemon-Garlic Beurre Blanc	
BRAISED SHORT RIB STROGANOFF	44
Pappardelle Pasta, Roasted Chef's Mushrooms, House Crème Fraîche	
GRILLED SKIRT STEAK	43
Medley of Roasted Squash, Zucchini, Blistered Tomatoes, Eggplant, Chimichurri	
13-OUNCE ALL-NATURAL PORK CHOP GF	44
Herb-Roasted Dutch Potatoes, Roasted Ice Carrots, Apple Gastrique	

SOUPS, SALADS AND SIDES

TODAY'S SOUP	14
BEET AND ARUGULA SALAD V	16
Yellow and Red Beets, Goat Cheese, Apple Cider Vinaigrette	
CHOPPED CAESAR SALAD R	16
Parmesan Crisp, House Croutons, Contains Raw Egg ADD CHICKEN 9	
HOUSE SALAD GF V	16
Field Greens, Heirloom Cherry Tomatoes, Cucumber, Ice Carrots, Pickled Watermelon Radish, Sherry Vinaigrette	
SIDES V	
BASKET OF REGULAR OR SWEET POTATO FRIES	10
SEASONAL VEGETABLES	8

PUB FARE

CRISPY PARMESAN POLENTA AND VEGETABLES V	27
Romesco, Roasted Ice Carrots, Grilled Asparagus, Broccolini, Cauliflower, Pickled Watermelon Radish	
GRILLED FISH TACOS (3)	25
Corn-Flour Blend Tortilla, Pickled Red Onion, Cabbage, Cilantro, Lime, Jalapeño Crema, Green Schug Sauce	
BUTTERMILK FRIED CHICKEN SANDWICH	25
House Slaw, Pickles, Tapatío Old Bay Aioli, Brioche Bun, Fries	
THE LODGE ANGUS BURGER	23
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 Beef®.

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 \$35 (per 750 ml; waived with bottle purchase)

GF Gluten-Free

V Vegetarian

VG Vegan

R Contains raw or undercooked food products