



APPETIZERS

FRIED BRUSSELS SPROUTS GF	16
Gochujang, Bacon, Crispy Shallots, Peppadew Peppers	
CHARCUTERIE PLATE	25
Olympia Provisions Salami, Aged White Cheddar, Fig Jam, Point Reyes Blue Cheese, Honeycomb, Stone-Ground Mustard, Flatbread Crackers, Berries, Caper Berries, Candied Nuts	
CRISPY FRIED CALAMARI	19
Chipotle Aioli, Cocktail Sauce	
SPICY KOREAN OCTOPUS GF	22
Kimchi, Green Onion, Sesame Seeds	
FOREST MUSHROOMS V	18
Port Wine, Point Reyes Blue Cheese, Herbs, Grilled Ciabatta	

MAINS

TODAY'S FISH	MP
TODAY'S PASTA	MP
CRISPY PARMESAN POLENTA AND VEGETABLES V	27
Romesco, Roasted Ice Carrots, Grilled Asparagus, Broccolini, Cauliflower, Pickled Watermelon Radish	
DURHAM RANCH VENISON CHOPS	52
Herb Roasted Fingerling Potatoes, Blackberry Demi-Glace, Grilled Asparagus	
MARY'S ALL-NATURAL CHICKEN BREAST GF	35
Fork-Mashed Garlic Confit Potatoes, Roasted Chef's Mushrooms, Lemon-Garlic Beurre Blanc	
BRAISED SHORT RIB	44
Mashed Potatoes, Crispy Brussels Sprouts, Pan Jus	
GRILLED SKIRT STEAK	43
Succotash of Fresh Corn, Blistered Tomatoes, Chimichurri Fingerling Potatoes, Roasted Poblano Peppers	

SOUPS, SALADS AND SIDES

TODAY'S SOUP	14
HEIRLOOM TOMATOES V	20
Burrata Cheese, Aged Balsamic, Micro Basil, Maldon Salt	
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
KIMCHI	6

PUB FARE

SOBA NOODLE BOWL V	26
Green Curry, Seasonal Vegetables, Mushrooms, Coconut Milk	
SHORT RIB MAC AND CHEESE	23
Gochujang Sauce, White Cheddar	
GRILLED FISH TACOS (3)	25
Corn-Flour Blend Tortilla, Pickled Red Onion, Cabbage, Cilantro, Lime, Jalapeño Crema, Schug Sauce	
BUTTERMILK FRIED CHICKEN SANDWICH	25
House Slaw, Pickles, Tapatio Old Bay Aioli, Brioche Bun, Fries	
THE LODGE ANGUS BURGER	23
Smoke Sauce, Choice of Cheddar or Swiss, 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