



APPETIZERS

MARINATED MIXED OLIVES	5
SMOKED GOURMET NUTS	5
FRIED BRUSSELS SPROUTS GF	16
Gochujang, Bacon, Crispy Shallots, Peppadew Peppers	
GRILLED SHRIMP "COCKTAIL" (4)	15
On a Bed of Greens, Cocktail Sauce	
CHARCUTERIE PLATE	25
Olympia Provisions Salami, Aged White Cheddar, Fig Jam, Point Reyes Blue Cheese, Honeycomb, Stone-Ground Mustard, Flatbread Crackers, Berries, Capers Berries, Candied Nuts	
SMOKED PULLED PORK SLIDERS (3)	20
Chef Matt's Smoked Pork Shoulder, Pickles, House Slaw, Brioche Bun	
CRISPY FRIED CALAMARI	19
Chipotle Aioli, Cocktail Sauce	
STEAMED SHRIMP AND PORK DUMPLINGS (5)	18
Thai Dipping Sauce, Topped with Crispy Garlic	
FOREST MUSHROOMS V	18
Port Wine, Point Reyes Blue Cheese, Herbs, Grilled Ciabatta	

MAINS

TODAY'S FISH	MP
TODAY'S PASTA	MP
DURHAM RANCH VENISON CHOPS	52
Herb Roasted Fingerling Potatoes, Dried Cherry Demi-Glacé, Grilled Broccolini	
MARY'S ALL-NATURAL CHICKEN BREAST GF	36
Fork-Mashed Garlic Confit Potatoes, Roasted Chef's Mushrooms, Lemon-Garlic Pan Jus	
RED WINE BRAISED SHORT RIB GF	45
Grilled Broccolini, White Cheddar Grits, Fig Vincotto	
GRILLED SKIRT STEAK GF	44
Medley of Califlower, Fingerling Potatoes, Blistered Tomatoes, Paquillo Peppers, Topped with Chimichurri	
FOREST MUSHROOM RISOTTO V	32
Mascarpone, Grana Padano	
ADD CHICKEN OR SHRIMP 9	
TURKEY AND SHITAKE MEATLOAF	32
Applewood Smoked Bacon, Mashed Potatoes, Roasted Carrots	

SOUPS, SALADS AND SIDES

TODAY'S SOUP	14
ARUGULA AND ROASTED BEET SALAD V	16
Feta Cheese, Candied Pecans, Orange Segments, Blood Orange 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	
BASKET OF REGULAR OR SWEET POTATO FRIES	10
SEASONAL VEGETABLES	8
ADD CHICKEN OR SHRIMP TO ANY SALAD	9

PUB FARE

RAMEN NOODLE BOWL V	26
Green Curry, Seasonal Vegetables, Mushrooms, Coconut Milk	
ADD CHICKEN OR SHRIMP 9	
GARLIC SHRIMP MAC AND CHEESE	24
Aged White Cheddar, Herbed Ciabatta Crumb	
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, Tapatío and Old Bay Aioli, Brioche Bun, Fries	
THE LODGE ANGUS BURGER	23
Smoke Sauce, Choice of Cheddar or Swiss, Fries	
SUBSTITUTE FOR BEYOND BURGER	
TOPPINGS	
\$1 EACH: SAUTÉED ONIONS, SAUTÉED MUSHROOMS	
\$2 EACH: BACON, AVOCADO, POINT REYES BLUE CHEESE	

All beef is Certified Angus Beef®.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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