



APPETIZERS & SIDES

ARTICHOKE DIP 12

Farmhouse Cheddar, Herbs, Crostini
Vegetarian

SMOKED SHORT RIB STEAM BUN (3) 18

Pickled Vegetables, Ginger, Basil, Mint, Cilantro, Slaw, Lime, Plumb Sauce
Vegetarian Option Available

GRILLED OCTOPUS 20

Romesco, Patatas Bravas
Gluten-Free

HAMACHI POKE 24

Meyer Lemon, Yuzu Kosho, Gochujang, Tamari, Avocado, Wakame, Fresh Wontons
Contains Raw Ingredients

DEILED EGGS (4) 12

Smoked Trout Roe, Dill, Crème Fraîche
Gluten-Free

BASKET OF FRIES 10

Choice of Regular or Sweet Potato Fries
Vegan, Gluten-Free

SIDE OF SEASONAL VEGETABLES 8

Vegetarian, Gluten-free

SIDE OF MASHED POTATOES 6

Vegetarian, Gluten-Free

SOUPS & SALADS

FRENCH ONION SOUP 16

Gruyère Cheese, Crostini, Herbs

BABY KALE SALAD 18

Point Reyes Blue Cheese, Candied Pecans, Roasted Grapes, Pomegranate Vinaigrette
Vegetarian, Gluten-Free

ROASTED BEET SALAD 18

Savory Macadamia Nut Brittle, Mixed Greens, Citrus, Vanilla Bean Vinaigrette
Vegetarian, Gluten-Free

CHOPPED CAESAR SALAD 16

Shaved Parmesan, House Croutons, Grilled Lemon, White Anchovies
Contains Raw Ingredients

HOUSE SALAD 16

Field Greens, Heirloom Cherry Tomatoes, Cucumber, Shaved Red Onion, Sherry Vinaigrette
Vegan, Gluten-Free

ADD CHICKEN TO ANY SALAD 9

ADD SHRIMP (4) TO ANY SALAD 12

MAINS

SPAGHETTI & MEATBALLS 26

Housemade Pancetta and Beef Meatballs, Fresh Pasta, Parmesan, Marinara, Basil, Garlic Bread

STEAK FRITES 42

Flat Iron Steak, French Fries, Béarnaise Sauce, Herbs
Gluten-Free

MARY'S NATURAL CHICKEN BREAST 36

Wild Mushrooms, Butternut Squash, Pine Nuts, Brown Butter Maple Au Jus
Gluten-Free

TODAY'S FRESH CATCH MP

BRAISED SHORT RIBS 45

Mashed Potatoes, Baby Carrots, Cipollini Onions, Espresso Demi-Glacé
Gluten-Free

ROOT & GRAIN 28

Quinoa, Lentils, Delicata Squash, Romanesco, Baby Kale, Pickled Red Onion, Winter Citrus Vinaigrette
Vegan, Gluten-Free

PUB FARE

MISO CHICKEN RAMEN 22

Marinated Chicken, Egg, Ginger, Bonito, Tokyo Turnip, Mustard Greens, Scallions

SHRIMP TACOS (3) 25

Marinated Shrimp, Crema Poblana, Slaw, Pineapple Salsa, Corn and Flour Blend Tortilla
Vegetarian Option: Substitute for Squash and Wild Mushrooms

MARY'S NATURAL BUTTERMILK FRIED CHICKEN 32

Half a Chicken, Braised Greens, Mashed Potatoes, Pickled Green Bean Salad, Gravy

COTTAGE PIE 24

Ground Beef, Carrots, Peas, Onions, Corn, Mushrooms, Mashed Potatoes, Farmhouse Cheddar
Gluten-Free

THE LODGE ANGUS BURGER 24

Half-Pound Patty, Roasted Tomato, Arugula, Truffle Brie, Black Garlic Aioli, Brioche Bun
SUBSTITUTE FOR VEGGIE 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)