



APPS & SHARES

- HOUSEMADE BEET HUMMUS

V

15

Pickled Cauliflower, Heirloom Cucumbers, Flatbread
- AHI POKE TOSTADA

R

24

Marinated Sushi Grade Ahi Tuna, Shoyu Dressing, Chili Crisp, Mashed Avocado, Furikake, Green Onions
- BLISTERED PADRON PEPPERS

VG

14

Garlic, Lemon, Calabrian Chili, Sea Salt
- PICKLE JAR

VG

9

A Selection of Seasonal Pickled Vegetables

SALADS

- B.L.T. SALAD

18

Fried Green Tomatoes, Heirloom Tomatoes, Crispy Smoked Pork Belly, Mixed Chicories, Apple Cider Vinaigrette
- CHOPPED CAESAR SALAD

R

16

Shaved Parmesan, House Croutons, Grilled Lemon, White Anchovies
- HOUSE SALAD

V

GF

16

Fresh Greens, Seasonal Veggies, Choice of Dressing
- ADD CHICKEN TO ANY SALAD

9
- ADD SHRIMP (4) TO ANY SALAD

12

CLASSICS WITH A TWIST

- THAI CHICKEN SOUP

16

Lew's Classic Recipe
- FRIED CALAMARI

19

Capers, Fresh Lemon, Dipping Sauces
- SHELLS AND CHEESE

22

"New School" American Cheese Sauce, Peas, House Smoked Pork Belly, Dorito Dust
- WEDGE SALAD

GF

18

Iceberg Lettuce, Warm Smoked Prosciutto Bits, Marinated Cherry Tomatoes, Pickled Red Onions, Schaft's Chunky Blue Cheese Dressing
- DYNAMITE SHRIMP (5)

20

Sushi Rice, Sweet and Spicy Glaze, Scallions, Sesame Seeds

PUB FARE

- SEASONAL GRILLED FLATBREAD

24

Assorted Charcuterie, Assorted Artisanal Cheeses, Seasonal Vegetables
- GRILLED CHICKEN SPIEDIE SANDO

25

Pickled Slaw, Toasted Hoagie Roll, Fries
- SHRIMP & GRITS

GF

28

Butter Poached Shrimp, Fiscalini Cheddar Grits, Creole Sauce, Fried Okra
- BAJA FISH TACOS (2)

25

Slaw, Pickled Red Onion, Escabeche
Flour-Corn Blend Tortilla
- THE LODGE ANGUS BURGER

24

Half-Pound American Wagyu Beef Patty, Lodge Burger Sauce, Pickled Red Onions, Brioche Bun, Choice of Swiss, Cheddar or "New School" American Cheese, Fries
- SUBSTITUTE FOR VEGGIE BURGER

V

ENTRÉES

- TODAY'S FRESH CATCH

MP
- GRILLED RIB EYE

GF

59

Grilled Broccolini with Lemon Zest and Chili Flakes, Chimichurri Butter, Fries
- PISTO MANCHEGO

V

28

Grilled Squash, Eggplant, Peppers and Red Onion, Charred Tomatoes, Poached Egg, Peri Peri Sauce
- MUSHROOM BOLOGNESE

V

30

Heirloom Summer Squash, Bucatini, EVOO, Parmesan
- MARY'S ORGANIC FREE-RANGE CHICKEN

GF

32

Tomato Salad, Grilled Peaches, Heirloom Cucumbers, Pickled Shallots, Champagne-Dill Vinaigrette

SIDES FOR THE TABLE

- BASKET OF FRIES

V

GF

10

Regular or Sweet Potato Fries
- FISCALINI CHEDDAR GRITS

V

GF

10
- GRILLED BROCCOLINI

V

GF

12

Lemon Zest and Chili Flakes
- CHEF'S MUSHROOM BLEND

V

GF

12

Herb Butter
- SUMMER SQUASH MEDLEY

V

GF

10

- VG

 Vegan

GF

 Gluten-Free

V

 Vegetarian
- R

 Contains raw or undercooked food products

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)