



APPS & SHARES

A5 WAGYU LOLLIPOPS GF
Yakiniku Sauce

HOUSEMADE BEET HUMMUS V
Pickled Cauliflower, Heirloom Cucumbers, Flatbread

AHI POKE TOSTADA R
Marinated Sushi Grade Ahi Tuna, Shoyu Dressing, Chili Crisp, Mashed Avocado, Furikake, Green Onions

BLISTERED PADRON PEPPERS VG
Garlic, Lemon, Calabrian Chili, Sea Salt

PICKLE JAR VG
A Selection of Seasonal Pickled Vegetables

SALADS

B.L.T SALAD
Fried Green Tomatoes, Heirloom Tomatoes, Crispy Smoked Pork Belly, Mixed Chicories, Apple Cider Vinaigrette

CHOPPED CAESAR SALAD R
Shaved Parmesan, House Croutons, Grilled Lemon, White Anchovies

HOUSE SALAD V GF
Fresh Greens, Seasonal Veggies, Choice of Dressing

CLASSICS WITH A TWIST

THAI CHICKEN SOUP
Lew’s Classic Recipe

FRIED CALAMARI
Capers, Fresh Lemon, Dipping Sauces

SHELLS AND CHEESE
“New School” American Cheese Sauce, Peas, House Smoked Pork Belly, Dorito Dust

WEDGE SALAD GF
Iceberg Lettuce, Warm Smoked Prosciutto Bits, Marinated Cherry Tomatoes, Pickled Red Onions, Schaft’s Chunky Blue Cheese Dressing

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

PUB FARE

SEASONAL GRILLED FLATBREAD
Assorted Charcuterie, Assorted Artisanal Cheeses, Seasonal Vegetables

GRILLED CHICKEN SPIEDIE SANDO
Pickled Slaw, Toasted Hoagie Roll, Fries

SHRIMP & GRITS GF
Butter Poached Shrimp, Fiscalini Cheddar Grits, Creole Sauce, Fried Okra

BAJA FISH TACOS (2)
Slaw, Escabeche, Pickled Red Onion, Flour-Corn Blend Tortilla

THE LODGE ANGUS BURGER
Half-Pound Patty, Lodge Burger Sauce, Pickled Red Onions, Brioche Bun, Choice of Swiss or Cheddar Cheese, Fries

SUBSTITUTE FOR VEGGIE BURGER V

ENTRÉES

TODAY’S FRESH CATCH

GRILLED RIB EYE GF
Grilled Broccolini with Lemon Zest and Chili Flakes, Chimichurri Butter, Fries

PISTO MANCHEGO V
Grilled Squash, Charred Tomatoes, Grilled Eggplant, Grilled Peppers, Grilled Red Onion, Poached Egg, Peri Peri Sauce

MUSHROOM BOLOGNESE V
Heirloom Summer Squash, Bucatini, EVOO, Parmesan

MARY’S ORGANIC FREE-RANGE CHICKEN GF
Tomato Salad, Grilled Peaches, Heirloom Cucumbers, Pickled Shallots, Champagne-Dill Vinaigrette

SIDES FOR THE TABLE

BASKET OF FRIES V GF
Regular or Sweet Potato Fries

FISCALINI CHEDDAR GRITS V GF

GRILLED BROCCOLINI V GF
Lemon Zest and Chili Flakes

CHEF’S MUSHROOM BLEND V GF
Herb Butter

SUMMER SQUASH MEDLEY V GF

VG Vegan

GF Gluten-Free

V Vegetarian

R Contains raw or undercooked food products

*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)