



APPS & SHARES

- HAWAIIAN TUNA POKE** **R** 24
Ahi, Dried Seaweed, Toasted Sesame, Edamame Purée, Pineapple Ponzu, Wasabi Aioli, Wonton Chips
- SWEET CORN RISOTTO** **V GF** 18
Foraged Mushrooms, Heirloom Cherry Tomatoes, Charred Corn, Scallions, Mascarpone
- HOUSE-SMOKED AND FRIED ANCHO CHILI WINGS** **GF** 18
Ancho Chili Citrus Brine, BBQ Drizzle, House-Pickled Vegetables
- FRITTO MISTO** 22
Lightly Fried Bay Scallops, Shrimp, Calamari, Preserved Meyer Lemon Aioli
- B.T.A. DEVEILED EGGS** **GF** 12
Smoked Prosciutto, Tomato Jam, Avocado
- PRETZEL BITES** 12
Vidalia Onion Bacon Jam, House Beer Cheese Sauce
- PARMESAN HERB TRUFFLE FRIES** **V GF** 14

SOUPS & SALADS

- TODAY'S SOUP** 14
- K&J ORCHARDS SUMMER STONE FRUIT SALAD** **GF** 18
Artisan Greens, Crispy Pork Belly Croutons, Burrata, Five Spice Vinaigrette
- CHOPPED CAESAR SALAD** **R** 16
Shaved Parmesan, House Croutons, Grilled Lemon, White Anchovies
- ROASTED BEET CARPACCIO** **V** 18
Mixed Beets, Mustard Greens, Baby Kale, Pomegranate, Pepitas, Fried Goat Cheese, Port Wine Vinaigrette
- SEARED AHI SALAD** 26
Fennel and Cumin Crusted Ahi, Mixed Greens, Lentils, Farro, Roasted Carrots, Heirloom Cherry Tomatoes, Watermelon Radish, Fresh Herbs, Preserved Lemon Yogurt Dressing

SIDES FOR THE TABLE

- BASKET OF FRIES** **V GF** 10
Regular or Sweet Potato Fries
- CHEF'S CAST IRON MUSHROOM BLEND** **V GF** 12
- TODAY'S VEGETABLE** **V** 8
- YUKON GARLIC MASHED POTATOES** **V GF** 8

PUB FARE

- FRIED CHICKEN PIMENTO CHEESE SANDWICH** 25
Mary's Chicken Thigh, Pickled Green Tomatoes, Red Leaf Lettuce, Nashville Hot Aioli, Fries
- DYNAMITE SHRIMP** 24
Sticky Rice, Sweet and Spicy Glaze, Scallions, Ginger, Sesame Seeds, Baby Bok Choy
- BAKED FRENCH ONION MAC AND CHEESE** **V** 18
Sherry Braised Onions, Gruyère and Fontina, Crispy Onions
- BOURBON GLAZED SALMON** **GF** 26
Confit Fingerlings, Asparagus, Baby Carrots, Brown Butter Bourbon Sauce
- PRIME DENVER STEAK FRITES** **GF** 44
Truffle Fries, Miso Chimichurri Sauce
Served Medium Rare or Above
- GRILLED FISH TACOS** 25
Mahi-Mahi, Charred Corn Salsa, Avocado Crema, Cabbage and Kale Slaw, Flour Tortillas, Served with Refried Black Beans
- THE LODGE BURGER** 24
Lodge Burger Sauce, Pickled Red Onions, Lettuce, Tomato, Fries, Choice of Swiss, Cheddar or American
- TOPPINGS**
\$2 EACH: SAUTÉED ONIONS, SAUTÉED MUSHROOMS
\$2.50 EACH: BACON, AVOCADO, POINT REYES BLUE CHEESE

ENTRÉES

- TODAY'S FRESH CATCH** **MP**
- SMOKED TURKEY AND DUCK MEATLOAF** 32
Hot Mustard, Yukon Garlic Mashed Potatoes, Sugar Snap Peas, Dark Soy Ginger Demi, Hoisin BBQ
- MARY'S CHICKEN BREAST** **GF** 36
Chochoyote Dumplings, Baby Summer Squash, Mole Verde, Pico de Gallo
- PENNE PASTA ARRABBIATA** **V** 28
Brown Butter Piquillo Sauce, Broccoli Rabe, Manchego, Brown Beech Mushrooms
- DOUBLE BONE BERKSHIRE PORK CHOP** **GF** 44
Lagar and Sage Brine, Goat Cheese Polenta, Haricot Verts, Medjool Date Demi
- GRILLED PRIME NEW YORK** 59
Yukon Garlic Mashed Potatoes, Blue Cheese Demi, Asparagus, Crispy Onions

- V** Vegetarian **GF** Gluten-Free Ingredients*
R Contains raw or undercooked food products**

*Prepared in a shared kitchen. Cross-contamination is possible.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

20% gratuity for parties of 8 or more • Split charge \$5
Corkage fee \$35 (per 750 ml; waived with bottle purchase)