



APPS & SHARES

PORCINI AND FONTINA ARANCINI V	18
Butternut Squash Purée, Wild Mushrooms, Grana Padano, Lemon Thyme	
LEMON PEPPER PARMESAN CHICKEN WINGS GF	18
Tossed in Meyer Lemon Butter, Pecorino, Cracked Black Pepper, Micro Basil Served With Peperonata Vegetables	
KIMCHI DEVEILED EGGS (5) GF	14
Gochujang Candied Bacon, Togarashi Spice, Chives	
PRETZEL BITES V	13
Apricot Mostarda and Gorgonzola Cheese Sauce	
PARMESAN AND HERB TRUFFLE FRIES V GF	14

SOUPS & SALADS

TODAY'S SOUP	14
CHOPPED CAESAR SALAD R	16
Shaved Parmesan, House Croutons, Grilled Lemon, White Anchovies	
ADD CHICKEN 9 ADD FISH 12	
ROASTED BEET AND PEAR LITTLE GEM SALAD V GF	18
Pickled Fennel, Gorgonzola, Candied Walnuts, Golden Balsamic Citrus Vinaigrette	
ROASTED PUMPKIN AND KALE SALAD V	18
Pearl Barley, Crumbled Goat Cheese, Pepitas, Pie Spice Vinaigrette	

SIDES & ADDITIONS

CHICKEN BREAST GF	9
SALMON FILLET (3OZ) GF	12
CHEF'S CAST IRON MUSHROOM BLEND V GF	12
TODAY'S VEGETABLE V GF	9
ROASTED FINGERLING POTATOES WITH BLACK GARLIC HERB BUTTER V GF	10
BASKET OF FRIES V GF	12
Regular or Sweet Potato	

PUB FARE

CRISPY CHICKEN PINSA FOLD	25
Crispy Parmesan Herb Chicken Breast, Fontina Cheese, Romaine, Pickled Onion, Bacon Parmesan Aioli, Fries	
DYNAMITE SHRIMP	26
Sticky Rice, Stir-Fried Bok Choy and Carrots, Sweet and Spicy Glaze	
GRILLED TOMBO ALBACORE TUNA GF	28
Grilled Broccolini, Roasted Fingerlings, Wild Mushrooms, Yuzu-Miso Butter Sauce <i>Fished Sustainably</i>	
MASA-BATTERED FISH TACOS GF	25
Pickled Cabbage, Avocado, Achiote Crema, Black Beans, Corn Tortillas	
LODGE HALF-POUND BURGER	25
Lettuce, Tomato, Pickled Red Onion, Pickles, Choice of Swiss or Cheddar, Fries	
TOPPINGS	
\$2: SAUTÉED ONIONS, SAUTÉED MUSHROOMS	
\$3: BACON, AVOCADO, POINT REYES BLUE CHEESE	

ENTRÉES

TODAY'S FRESH CATCH	MP
MEDITERRANEAN MEATLOAF	34
Lamb and Veal Blend Married with Spinach and Feta Cheese, Lemon Herb Fingerlings, Roasted Zucchini and Red Peppers, Veal Jus	
MARY'S CHICKEN BREAST GF	36
Wild Rice, Roasted Delicata Squash, Cremini-Sage Cream Sauce, Cranberry Cider Gastrique	
FRESH PAPARDELLE BOLOGNESE	34
Veal, Lamb, and Pork, Grana Padano, Fresh Herbs, Garlic Bread	
STEAK FRITES AU POIVRE GF	46
Bavette Steak, Truffle Fries, Szechuan and Green Peppercorn Demi	

- 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)