Small Plates

Garlic Truffle Fries GFIA

Asiago, Herb Mayonnaise, Kicked up Ketchup 12

Red & Gold Beet Bruschetta GFIV

Herbed Ricotta, Extra Virgin Olive Oil, Pickled Lychee, Hazelnut, French Baguette 14

Edamame Hummus GF|V|A

Vegetable Crudité, Extra Virgin Olive Oil, Pita Bread 15

Smoked Salmon Dip GF

Cast Iron Broiled, Pumpkin Seed Pesto, Toast Points 16

Sausage & Cheese GF

Bison Sausage, Smoked Boar Sausage, Whiskey Pimento Cheese, Whole Grain Mustard, Tomato Jam, Toast Points 22

Cheese Board GF|V

Humboldt Fog, Manchego, Burrata, Honeycomb, Quince Paste, Assorted Crackers 27

Ahi Poke Toast GF

Fried Brioche, Avocado, Chipotle Yuzu Aioli, Green Curry Granola, Shrimp Dust 21

SOUP & SALAD

Add Grilled Chicken Breast 11 Salmon 15

Old Fashioned Tomato Soup GF Sourdough Cheddar Croutons 12

Wedge GFIV

Baby Iceberg, Bacon, Avocado, Sundried Tomato, Crushed Beer Nuts, Blue Cheese Dressing Full 17 Half 12

Strawberry Burrata GF|V

Mixed Greens, Fresh & Pickled Strawberries, Hazelnuts, Curry-Agave Dressing, Crusty Bread Full 18 Half 13

Caesar GFIV

Romaine, Baby Kale, Asiago, Pistachio, Caper-Garlic Caesar Dressing, Grilled Focaccia Full 17 Half 12

Scarlet Kale GFIVIA

Snap Peas, Goat Cheese, Fresh Mint, Radish, Champagne Mustard Vinaigrette Full 16 Half 11

LODGE FAVORITES

Stone Pressed Half Chicken GF

Herbed Beer Brine, Gremolata, Yukon Gold Frites, Tomato-Edamame Salad 30

Salmon Barley Risotto GF

Cast Iron Togarashi Salmon, Asiago Cheese, Soft Herbs, Aromatic Broth 32

Little Ears & Bacon

Orecchiette Pasta, Aged Cheddar Fondue, Garlic, Chives, Charred Broccolini, Sourdough Crumbs 26

Bucky Gulch Tofu GFIVIA

Fried Root Beer Brined Tofu, Smoked Pineapple Quinoa, Spinach, Distilled Sage Mustard Sauce 25

Grilled NY Steak GF

Bone Marrow Butter, Chimichurri, Balsamic Glaze, Seasonal Vegetables, Roasted Garlic Mashed Potatoes 40

BURGERS & SANDWICHES

Includes Choice of Cup of Soup or French Fries Substitute Side Salad 2 Add Fresh Avocado 4 Bacon 4

Espresso Cocoa Braised Tri Tip

Edamame Garlic Smear, Peppadew Pepper, Havarti, Parmesan Crusted Sourdough 21

Pesto Chicken

Sundried Tomato Mayonnaise, Bacon, Arugula, Smoked Mozzarella, Ciabatta Roll 20

Classic Burger

Housemade Pickles, Caramelized Onion, Lettuce, Herb Mayonnaise, Cheddar Cheese, Brioche Bun 20

Rosemary Agave Portobello GFIVIA Vegan Artichoke Mayonnaise, Pickled Red Onion,

Arugula, Smoked Gouda, Ciabatta Roll 18

Grilled Cheese

Bacon, Avocado, Havarti Cheese, Aged White Cheddar, Parmesan Crusted Sourdough 19

18% gratuity added for parties of 6 or more Split plate charge \$8 \$2 charge per item for take-out

SIDES

French Fries 7
Smoked Pineapple Quinoa 8
Seasonal Vegetables 9
Roasted Garlic Mashed Potato 7

KIDS MENU

Includes Choice of Fruit, French Fries, or Vegetables

House Made Mac & Cheese 12

Grilled Cheese 11

Pasta Marinara 11

Pasta Butter 10

Chicken Tenders 12

Grilled Chicken Breast 14

All Beef Hot Dog 11

Cheeseburger 14

Peanut Butter & Jelly Sandwich 9

DESSERT MENU

Flo	urles	s Choc	olate	Torte
Ras	pberry	Coulis,	Mint	12

Raspberry White Chocolate Cheesecake Melba Sauce, Whipped Cream 13

Strawberry Pound Cake Macerated Strawberries, Whipped Cream 12

Classic Root Beer Float Barq's Root Beer, Ben & Jerry's Vanilla Ice Cream 10

Build Your Own Ice Cream Sundae Ben & Jerry's Vanilla Ice Cream, Chocolate Ice Cream Sauces: Chocolate, Caramel, Raspberry Toppings: Chocolate Chip Cookie Dough, M&M's, Cherries, Sprinkles, Whipped Cream 12

BEVERAGES

Soft Drinks 4

House Brewed Iced Tea 4

Milóne Coffee 4

Numi Specialty Teas 4

Hot Chocolate 5

Hot Apple Cider 5