

Small Plates

Japanese Milk Bread Rolls ^V

Lilikoi Butter 12

Fried Corn Ribs ^Δ

Smoky Rub, Chimichurri Aioli 14

Salmon Cakes

Curry Cashew Sauce, Greens, Shaved Fennel,
Red Onion, Pickled Golden Raisin 18

Ahi Tartare ^{GF}

Rice Paper Chicharrón, Puffed Rice, Avocado
Emulsion, Edamame, Pickled Bean Sprouts,
Soy Cured Egg Yolk 21

Brisket Tacos ^{GF}

Ancho Chili-Coffee Rub, Corn Tortilla, Pickled Red
Onion, Poblano Crema, Cotija Cheese 17

Falafel Board ^{V|Δ}

Peppadew Peppers, Beet Hummus, Pita Points,
Pickled Red Onion, Cucumber 16

SOUP & SALAD

Add Grilled Chicken Breast 11 Salmon 15

Corn Chowder ^{GF} 14

Spring Berry Salad ^{GF|V|Δ}

Mixed Greens, Red Onion, Strawberry, Blueberry,
Feta Cheese, Roasted Garlic Vinaigrette
Full 19 Half 14

Golden Beet Salad ^{GF|V|Δ}

Baby Kale, Pickled Golden Raisins, Red Onion, Goat
Cheese, White Balsamic Vinaigrette
Full 18 Half 13

Caesar Salad ^{GF}

Romaine Lettuce, Pickled Golden Raisin,
Pecorino Cheese, Sourdough Croutons
Full 18 Half 13

Watermelon Salad ^{GF|V|Δ}

Spring Greens, Pickled Red Onion, Cucumber,
Feta Cheese, Mint-Lime Vinaigrette
Full 17 Half 12

GF-can be gluten free V-can be vegetarian Δ-can be vegan
Staff must be notified of any allergies

LODGE FAVORITES

Pan Seared Salmon

Pistachio Pesto, Pearled Barley Tabbouleh,
Spiraled Zucchini, Radish, Squash, Carrot 32

Kalua Pork Bowl ^{GF|V|Δ}

Rice, Pickled Red Cabbage, Grilled Rum Pineapple,
Ponzu Glaze 28 (*substitute Jack Fruit*)

Cajun Pasta

Cavatappi Pasta, Blackened Chicken Breast, Shrimp,
Andouille, Bell Pepper, Onion, Cajun Sauce 30

Chana Masala ^{GF|V|Δ}

Chick Pea Curry, Rice, Pickled Red Onion,
Zucchini, Squash 27

Grilled NY Steak ^{GF}

Yeasted Mash Potato, Seasonal Vegetable,
Chipotle Bourbon Sauce 40

Executive Chef, Daniel Curtain
Sous Chef, Ian Sharpton

BURGERS & SANDWICHES

Includes Choice of Cup of Soup or French Fries

Substitute Side Salad 2

Add Fresh Avocado 4 Bacon 4

Hot Honey Chicken

Lettuce, Tomato, Muenster Cheese, Brioche Bun 21

Tavern Burger^{GF}

Lettuce, Tomato, Onion, Chimichurri Aioli,

Smoked Cheddar Cheese, Brioche Bun 21

Mushroom Torta^{GF|V|Δ}

Jicama Slaw, Pickled Onion, Poblano Crema,

Cotija Cheese, French Roll 19

Falafel^{V|Δ}

Lettuce, Tomato, Pickled Red Onion,

Honey-Cilantro Yogurt, Pita Bread 20

Chopped Cheese^{GF}

Ground Beef, Shredded Cabbage, Tomato, Onion,

Pepperoncini, American Cheese, French Roll 21

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SIDES

French Fries	8
Pearled Barley Tabbouleh	10
Basmati Rice	9
Yeast Mashed Potato	11
Seasonal Vegetables	12

KIDS MENU 14

Includes Drink & Choice of Fruit, Fries, or Vegetables

House Made Mac & Cheese

Grilled Cheese

Pasta Marinara

Pasta Butter

Chicken Tenders

Grilled Chicken Breast

All Beef Hot Dog

Mini Cheeseburgers

*Split plate charge \$8
\$2 charge per item for take-out*

DESSERT MENU

Flourless Chocolate Torte

Raspberry 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