

Small Plates

Please notify staff of any allergies

Tuscan Hummus^{GF|V|Δ}

Cannellini Beans, Pine Nut Relish, Crispy Pancetta,
Shishito Peppers, Grilled Focaccia 18

Shrimp Ceviche

Mezcal, Red Bell Pepper, Pickled Red Onion,
Cucumber, Orange Supremes, Tostones 17

Guajillo Mussels^{GF}

PEI Mussels, Guajillo Chili Broth,
Chorizo, Grilled Baguette 19

Smoked Salmon Dip^{GF}

Grilled Baguette, Pistachio Dukkah 18

Jerked Corn Rib^{V|Δ}

Crispy Corn on the Cob Sections, Huli Huli Sauce 15

Spanish Bean Dip^{GF|V|Δ}

Chorizo, Pickled Red Onion, Cotija Cheese,
Housemade Tortilla Chips 16

Wild Mushroom Bruschetta^{V|Δ}

Prosciutto, Goat Cheese, Chive,
Fig Jam, French Baguette 18

GF-can be gluten free V-can be vegetarian Δ-can be vegan

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Soup & Salad

Grilled Chicken Breast 11 Salmon 15

Corn Chowder^{GF} 14

Spring Pea Salad^{V|Δ}

Mixed Greens, Snap Peas, Israeli Couscous,
Cucumber, Toasted Pistachio, Red Bell Pepper,
Feta Cheese, Basil-Mint Vinaigrette
Full 19 Half 14

Burrata Salad^{GF|V}

Mixed Greens, Dried Peach, Crispy Shallot,
Toasted Almond, Fig Vinaigrette
Full 20 Half 15

Golden Beet Salad^{GF|V|Δ}

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

Berry Salad^{GF|V}

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

Caesar Salad^{GF}

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

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Lodge Favorites

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Grilled Trout^{GF}

Saffron Rice, Snap Peas, Onion-Tomato Jam,
Dill Beurre Blanc 36

Elk Meatloaf

Roasted Fingerling Potato, Fried Brussels Sprout,
Carrot, Apple Cider Glaze 32

Pan Seared Salmon^{GF}

Crispy Fingerling Potato, Corn Humida, Asparagus,
Red Chimichurri 42

Braised Short Rib^{GF}

Goat Cheese Herb Mashed Potato, Blackberry Demi-Glace,
Green Bean, Oyster Mushroom, Pistachio Gremolata 44

Mediterranean Chicken Bowl^{GF}

Saffron Rice, Grilled Summer Squash & Zucchini, Marinated
Tomato, Red Onion, Cucumber, Garlic Sauce 32

Cuban Pork Chop^{GF}

Cuban Black Bean Purée, Cilantro-Lime Rice, Mojo de Ajo,
Mango Pico de Gallo, Tostones 38

Chicken Pot Pie

Sage Crusted Puff Pastry 30

Mushroom Ragu^V

Pappardelle Pasta, Oyster Mushroom,
Red Wine Tomato Sauce 28

Grilled NY Steak^{GF}

Smashed Fingerling Potatoes, Grilled Broccolini,
Chimichurri 47

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Grilled NY Steak^{GF}

Smashed Fingerling Potatoes, Grilled Broccolini,
Chimichurri 47

Burgers & Sandwiches

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

Tavern Burger^{GF}

Lettuce, Tomato, Onion, Chimichurri Aioli,
Smoked Cheddar Cheese, Brioche Bun 24

Evergreen Burger^{GF}

Arugula, Caramelized Fennel Aioli, Fig Mostarda,
Smoked Gouda, Onion Tanglers, Pretzel Bun 28

BBQ Chicken Sandwich^{GF}

Lettuce, Tomato, Clover Sprouts, Bacon,
Ranch, Ciabatta Roll 22

Croque Monsieur^V

Apple-Parmesan Butter, Ham, Gruyere & Swiss Cheese,
Béchamel, Dijon Mustard, Sourdough Bread 24

Pulled Jackfruit^{GF|V|Δ}

Bourbon-Peppercorn Barbeque Sauce,
Apple Coleslaw, Brioche Bun 20

Hot Honey Chicken^{GF}

Lettuce, Tomato, Spicy House Pickles,
Bacon Aioli, Brioche Bun 24

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SIDES

- French Fries 8
- Fingerling Potato 9
- Saffron Rice 8
- Cilantro-Lime Rice 8
- Grilled Broccolini 12
- Green Bean 12

KIDS MENU 14

Includes Drink & Choice of Fruit, Fries, or Vegetables

- Macaroni & 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

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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

Vanilla or 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

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