Small Plates

Please notify staff of any allergies

Focaccia VIA

Whipped Mushroom-Garlic Goat Cheese 12

Fried Brussels Sprout $V|\Delta$

Apple Cider Vinaigrette, Pickled Golden Raisin, Black Currant, Queso Fresco 16

Salt Baked Pear GF|V|A

Camembert Cheese, Walnut, Dried Cranberry, Spiced Honey 15

Smoked Salmon Dip GF

Grilled Baguette, Pistachio Dukkah 16

Beet Carpaccio GF|V|A

Smoked Vanilla Mousse, Pistachio Gremolata, Arugula, Crispy Shallot 14

Spanish Bean Dip GF

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

Wild Mushroom Bruschetta VIA

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

Soup & Salad

Grilled Chicken Breast 11 Salmon 15

Butternut Squash Soup GF|V|A

Pepita Seed, Apple, Pickled Cranberry 14

Rainbow Carrot Salad GF|V|A

Arugula, Spiral Carrot, Garlic Chips, Roasted Almond, Dried Cranberry, Apple Cider Vinaigrette Full 19 Half 14

Burrata Salad GF|V

Mixed Greens, Dried Peach, Crispy Shallot, Toasted Almond, Fig Vinaigrette Full 19 Half 14

Golden Beet Salad GF|V|A

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

Quinoa Salad GF|V|A

Mixed Greens, Blue Cheese, Candied Pecans, Apple, Dried Cranberry, Red Onion, Maple Vinaigrette Full 19 Half 14

Caesar Salad GF

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

Lodge Favorites

Please notify staff of any allergies

Grilled Trout

Herbed Ricotta Gnocchi, Blue Cheese Béchamel, Anjou Pear, Arugula, Toasted Walnut, Lavender Gremolata 34

Elk Meatloaf

Roasted Fingerling Potato, Fried Brussels Sprout, Carrot, Apple Cider Glaze 30

Pan Seared Salmon

Smoked Cauliflower, Sage-Pea, Butternut Squash Purées, Crispy Fingerling Potato, Swiss Chard 32

Braised Short Rib

Goat Cheese Herb Mashed Potato, Blackberry Demi-Glace, Green Bean, Oyster Mushroom, Pistachio Gremolata 42

Cornish Game Hen GF

Quinoa & Sweet Potato Hash, Green Bean, Thyme-Peach Chutney 30

Butternut Squash Steak VIA

Dill Spätzle, Pepita Pesto, Puffed Quinoa 26

Chicken Pot Pie

Sage Crusted Puff Pastry 30

Mushroom Ragu VIA

Pappardelle Pasta, Oyster Mushroom, Red Wine Tomato Sauce 26

Grilled NY Steak GF

Yeasted Mash Potato, Seasonal Vegetable, Chipotle Bourbon Sauce 40

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 23

Bison Burger GF

Arugula, Caramelized Fennel Aioli, Fig Mostarda, Smoked Gouda, Pretzel Bun 30

Grilled Brie GFIV

Arugula, Tuscan Salami, Apple, Fig Jam, Ciabatta Roll 22

Croque Monsieur V

Apple-Parmesan Butter, Ham, Gruyere & Swiss Cheese, Béchamel, Dijon Mustard, Sourdough Bread 22

Pulled Jackfruit GF|V|A

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

Hot Honey Chicken GF

Lettuce, Tomato, Muenster Cheese, Brioche Bun 22

SIDES

French Fries 8

Fingerling Potato 9

Quinoa & Sweet Potato Hash 9

Yeasted Mashed Potato 8

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

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