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

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

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

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

Lodge Favorites

Please notify staff of any allergies

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

Burgers & Sandwiches

Includes Choice of French Fries or Cup of Soup
Substitute Side Salad 3
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
Lettuce, Tomato, Spicy House Pickles,
Bacon Aioli, Brioche Bun 24

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

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

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