



## BRUNCH MENU

### LODGE BREAKFAST FAVORITES

#### BENEDICTS

All benedicts served with choice of roasted asparagus, brunch potatoes or grits.

**\*Eggs Nova Scotia** - English muffin, smoked salmon, tomato, red onion slices, poached eggs, hollandaise sauce. 16

**\*Eggs Benedict** - Served on an English muffin with pit cooked ham, poached eggs, hollandaise sauce. 15

**\*Blackened Salmon Benedict** - Hickory grilled salmon filet with cajun seasoning on an English muffin with poached eggs and hollandaise. 16

**\*California Salmon Cake Benedict** - Housemade salmon cake, avocado, poached egg, and hollandaise. 15

**Sausage Benedict** - Served on an English muffin with sausage patties, poached eggs, hollandaise sauce. 17

**Kid Choices** - French toast sticks and bacon OR scrambled eggs, bacon and toast. 9

Gluten-Free options also available. \*Hollandaise is made with raw eggs

**Veggie Frittata** - A soft scramble of eggs laced with asparagus tips, corn, tomato, red peppers, red onion, wild mushrooms and smoked cheddar cheese. Served with choice of roasted asparagus, brunch potatoes or grits. 14

**Classic Scrambled Eggs** - With applewood smoked bacon, and brunch potatoes or grits. 12

**Belgian Waffle** - Dusted with powdered sugar. 12  
Add your choice of blueberries, strawberries or chocolate chips. 14

**Chicken & Waffles** - Topped with housemade maple syrup and whipped honey butter. 17

**\*Hickory Grilled Salmon and Eggs** - With sautéed spinach and two fried eggs. 15

**Ham and Cheese Omelette** - Pit cooked ham and smoked cheddar cheese omelette served with a choice of roasted asparagus, brunch potatoes or grits. 14

**Veggie Omelette** - Asparagus, tomatoes, onions, peppers, and mushrooms topped with goat cheese and aged balsamic glaze. Choice of roasted asparagus, brunch potatoes or grits. 14

### BRUNCH SIDES

Grits 5	Sausage Patties (2) 6	English Muffin 3
Asparagus 5	Brunch Potatoes 5	Gluten Free Toast 4.50
	Bacon 6	

### SALADS & SANDWICHES

**\*Very Berry Salmon Salad** - Romaine and baby greens with grilled salmon, fresh berries, bleu cheese crumbles and spiced pecans. 19 Petite 15

**Chèvre Salad** - Lodge salad greens topped with lightly breaded grilled goat cheese medallions, laced with dried cherries, cranberries and spiced pecans. We suggest the wildberry vinaigrette. 17 Petite 14

**Thai Chicken Salad** - Our River Birch Lodge salad topped with a hickory grilled chicken breast, basted in our spicy garlic-ginger sauce. Garnished with mandarin oranges and friend wontons. 16 Petite 13 *Try it with grilled salmon!* 3

**BBQ Chicken Sandwich** - 8 oz. chicken breast with chipotle-apple BBQ sauce, cheddar cheese, applewood smoked bacon, lettuce, tomato, and red onions. 15

**Turkey and Brie** - Oven roasted turkey breast, brie cheese, sliced apples, cranberry sauce and arugula. 14 *Try as a Panini!*

**French Dip Panini** - Sautéed onions, mushrooms, shaved prime rib and brie cheese on a hoagie. With au jus for dipping. 17

**Robinhood Chicken Wrap** - Grilled chicken, sautéed spinach, spiced pecans, cranberries and feta cheese tossed in a balsamic vinaigrette. 15

#### Salad Dressings

Cilantro-Lime Ranch, Goat Cheese Peppercorn, Wildberry Vinaigrette, Bleu Cheese, Balsamic Vinaigrette, Apple-Shallot Vinaigrette, Caesar, Thousand Island, Honey-Mustard, Italian, Asian, Honey-Sherry Vinaigrette

#### Lodge Garden Salad

Romaine and baby greens, tomatoes, cucumbers, shredded carrots, croutons and spiced pecans. 9 Side Salad 7

#### Caesar Salad

Crisp romaine with roasted red pepper croutons and parmesan cheese. 10 Side Salad 8

#### Add Ons

Grilled Chicken - 7	Portabella - 6	Fried Oysters - 13	* Scallops - MKT
Fried Chicken Tenders - 8	* Steak - 11	Exotic Mushrooms - 6	Salmon Cake - 6
* Duck Breast - MKT	* Salmon - 12	Shrimp - 8	

**\*Notice:** The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

*\*Items on menu are cooked to order*

**Food Allergy Notice:** Food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish and shellfish.

## BURGERS

Burgers ground in-house. Served with choice of house-made Lodge chips, fresh fruit or fries.

\***Lodge Burger** - Hickory grilled burger with lettuce, tomato and red onion. 14 With mushrooms and swiss 16

\***RBL Burger** - Bleu cheese crumbles, applewood smoked bacon, caramelized onions and blackberry jam on a brioche roll. 17

\***Bison Burger** - Hickory grilled bison patty topped with lettuce, tomato and red onion. 19

**Farm Burger** - Beef burger with shredded cheddar, bacon, ham and fried egg on grilled brioche. 19

Substitute Gluten-Free bun 4.50

## APPETIZERS

**Wildberry Brie Platter** - Layers of warm, creamy brie and blackberry jam wrapped in flaky phyllo pastry. Served with spiced pecans, berries and crostini. 16

**Lodge Chips** - Idaho and sweet potatoes sliced thin seasoned and served with our cilantro-lime ranch and goat cheese peppercorn for dipping 10 Petite 8

**Chorizo Queso** - Served with hand-cut white tortilla chips. 9

**Crispy Brussels Sprouts** - with parmesan cheese, aged balsamic, and bacon jam. 11

**Lodge Wings** - Texas Pete® spicy or mild with cilantro-lime ranch dipping sauce. Try them Thai or BBQ Style. 18

**Spinach, Brie and Artichoke Dip** - Topped with candied tomatoes. Served with grilled buttered ciabatta bread. 13

## ENTREES

\***Cedar Planked or Hickory Grilled Salmon** - Roasted on a cedar plank in the Pacific Northwest style. Or hickory grilled with BBQ, Thai sauce, or bourbon-honey glaze. Served with smashed sweet potatoes and crispy brussels sprouts 29 Petite 26

\***Filet Mignon** - Wrapped with applewood smoked bacon, and grilled over our hickory fire. Served with Yukon Gold mashed potatoes and asparagus. 6oz / 8oz Market Price

**Shrimp & Grits** - Sautéed shrimp in a spicy tasso ham gravy with spinach and andouille sausage served on top of Guilford Mills white stone ground grits. 24

**Appalachia Trout** - Boneless whole trout filet, pan seared with sliced almonds. Served with roasted asparagus and a baked potato. 26

**Mama's Lasagna** - Hearty portion of lasagna made with a mozzarella-parmesan sauce, served with a ground beef and sausage tomato sauce. A house favorite! 16 Petite 14

**Baby Back Ribs** - Basted with our signature chipotle-apple BBQ sauce. Served with coleslaw and fries. Full Rack 45 Half Rack 30

## SIDES

Lodge Fries  
Baked Potato  
Yukon Gold Mashed Potatoes  
Baked Sweet Potato

Smashed Sweet Potato  
Coleslaw  
Fresh Fruit  
Sautéed Fresh Spinach

Roasted Asparagus  
Collard Greens  
Lodge Chips  
Broccoli

Gouda Mac & Cheese  
Crispy Brussels Sprouts  
Roasted Veggies  
Red Beans & Rice  
(includes Andouille Sausage)

**Lodge Vegetable Platter** - Choose three side items 12

## DESSERTS

Butter Rum Cake <sup>GF</sup> 9  
Chocolate Chocolate Cake with wildberry sauce 8  
Cheesecake - choice of fresh berries, wildberry or chocolate sauce 9  
House Crème Brûlée <sup>GF</sup> 8  
Featured Cobbler 8  
Warm Banana Pudding 7  
Five Flavor Pound Cake with Wildberry Sauce 7

## BEVERAGES

French Press: 2 people 8 4+ people 12  
Valentine Coffee - 100% organic dark roast, full body 4  
IBC Root Beer - classic in the bottle 5  
Hot Chocolate 5  
Fresh Squeezed Orange Juice 6  
Espresso 5  
Cappuccino/Latte 6  
San Pellegrino 6  
Le Bleu Pure Water 5

## BRUNCH COCKTAILS

**Wildberry Mimosa** - 8

A combination of sparkling California Brut, fresh pineapple juice and house-made wildberry sauce.

**Table Mimosas** - Your sparkling bottle selection and fresh OJ served tableside. Enough for 5-6 guests.

Veuve de Vernay Brut, Bordeaux, France 40  
Vietti, Moscato d'Asti, Piedmont, Italy 46  
Ca' Furlan Prosecco, Veneto Italy 40

**Lodge Bloody Mary** - 9

Ghost Pepper Vodka shaken with our house-made fresh tomato bloody mary mix, raw horseradish and spices

**Brunch Punch** - 9

Sutlers Gin, peach purée, fresh squeezed lime juice, cranberry, topped with sparkling wine.

**Peach Bellini** - 9

Peach schnapps, pineapple juice, peach puree, and sparkling wine.

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