

### 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. 16.50

**\*Eggs Benedict** - Served on an English muffin with pit cooked ham, poached eggs, hollandaise sauce. 15.50

**\*Blackened Salmon Benedict** - Hickory grilled salmon filet with cajun seasoning on an English muffin with poached eggs and hollandaise. 16.50

**\*California Salmon Cake Benedict** - Housemade salmon cake, avocado, poached egg, and hollandaise. 15.50

**Sausage Benedict** - Served on an English muffin with sausage patties, poached eggs, hollandaise sauce. 17.50

**Kid Choices** - French toast sticks and bacon OR scrambled eggs, bacon and toast. 9.50

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. 15.50

**Classic Scrambled Eggs** - With applewood smoked bacon, and brunch potatoes or grits. 13.50

**Belgian Waffle** - Dusted with powdered sugar. 12.50  
Add blueberries, strawberries or chocolate chips. 14.50

**Chicken & Waffles** - Topped with housemade maple syrup and whipped honey butter. 18.50

**\*Hickory Grilled Salmon and Eggs** - With sautéed spinach and two sunny-side up eggs. 16.50

**Ham and Cheese Omelette** - Pit cooked ham and smoked cheddar cheese omelette served with a choice of roasted asparagus, brunch potatoes or grits. 15.50

**Veggie Omelette** - Asparagus, tomatoes, onions, peppers, and mushrooms topped with goat cheese and aged balsamic glaze. Choice of roasted asparagus, brunch potatoes or grits. 14.50

#### BRUNCH SIDES



Grits 5

Asparagus 5

Sausage Patties (2) 6

Brunch Potatoes 5

Applewood Smoked Bacon 6

English Muffin 3

Gluten Free Toast 4.50

#### SALADS & SANDWICHES

**\*Very Berry Salmon Salad** - Romaine and baby greens with grilled salmon, fresh berries, bleu cheese crumbles and spiced pecans. 19.50 Petite 15.50

**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. 17.50 Petite 14.50

**Thai Chicken Salad** - Mixed greens, tomatoes, cucumbers, carrots and spiced pecans, topped with a grilled chicken breast, basted in our Thai sauce. Garnished with mandarin oranges and fried wontons Recommended with Asian Ginger Dressing. 17.50 Petite 14.50 *Substitute with grilled salmon +3*

**NEW Grilled Chicken Sandwich** - 8 oz. chicken breast with sautéed mushrooms, onions, red peppers, arugula and pepperjack cheese. 15.50

**Turkey and Brie** - Oven roasted turkey breast, brie cheese, sliced apples, cranberry sauce and arugula. 15.50 *Try as a Panini!*

**French Dip Panini** - Sautéed onions, mushrooms, shaved prime rib and brie cheese on a hoagie. With au jus and creamy horseradish dressing for dipping. 17.50

**Robinhood Chicken Wrap** - Grilled chicken, sautéed spinach, spiced pecans, cranberries and feta cheese tossed in a balsamic vinaigrette. 15.50

##### Salad Dressings

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

##### Lodge Garden Salad

Romaine and baby greens, tomatoes, cucumbers, shredded carrots, croutons and spiced pecans. 10.50 Side Salad 8.50

##### Caesar Salad

Crisp romaine with roasted red pepper croutons and parmesan cheese. 11.50 Side Salad 9.50

##### Add Ons

Grilled Chicken - 8  
Fried Chicken Tenders - 8  
Duck Breast - MKT

Portabella - 6  
Steak - MKT  
Salmon - 12  
Fried Oysters - MKT

Exotic Mushrooms - 6  
Shrimp Skewer - 9  
Scallops - MKT  
Salmon Cake - 7

Crab & Shrimp Cake - 12  
GF Chicken Nuggets - 10  
Blackened Ahi Tuna - 16

\*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 cooked to temperature and served on a brioche bun with choice of Lodge chips, fries, fresh fruit, or coleslaw.

\***Lodge Burger** - 6.5 oz. patty, ground in-house, with lettuce, tomato and red onion. 15.50 *Try it with mushrooms & swiss! +2*

\***RBL Burger** - 6.5 oz. patty, ground in-house, bleu cheese crumbles, applewood smoked bacon, caramelized onions and blackberry jam. 17.50

\***Bison Burger** - 8 oz. bison patty from the Northern Midwest, topped with lettuce, tomato and red onion. 22.50



## APPETIZERS

**Wildberry Brie Platter** - Layers of warm, creamy brie and blackberry jam wrapped in flaky phyllo pastry. Served with spiced pecans, berries and crostini. 17.50

**Lodge Chips** - Idaho and sweet potatoes sliced thin seasoned and served with our cilantro-lime ranch and goat cheese peppercorn for dipping 10.50 Petite 8.50

**Chorizo Queso** - Creamy queso dip served with hand-cut white corn tortilla chips. 11.50

**Crispy Brussels Sprouts** - with parmesan cheese, aged balsamic, and bacon jam. 12.50

**Lodge Wings** - Texas Pete® spicy or mild with cilantro-lime ranch and celery. Try them Thai or BBQ Style. MKT

## 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 garlic mashed potatoes and asparagus. 6oz / 8oz Market Price

\***Ribeye** - 14 oz. hickory grilled, marbled ribeye. Served with garlic mashed potatoes and broccolini. Market Price *Try black & bleu +2*

**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

**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! 17 Petite 15

**NEW Moroccan BBQ \*Pork Chop** - Center cut, bone-in pork chop basted with a Moroccan BBQ sauce served with jasmine rice and crispy brussels sprouts. 27



Proud to serve all Certified Angus Beef®

## 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  
Broccolini

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

**Lodge Vegetable Platter** - Choose three side items 15

## BRUNCH COCKTAILS

**Lodge Bloody Mary** - Ghost Pepper Vodka shaken with our house-made fresh tomato bloody mary mix, raw horseradish and spices. 10

**Table Mimosas** - Select bottles of sparkling wine and fresh OJ served tableside. Enough for 5-6 guests.

Wycliff Brut, California	36
Avissi Prosecco, Veneto, Italy	40
Veuve du Vernay Brut, France	40
La Torretta Moscato, Veneto, Italy	44

**Peach Bellini** - Peach schnapps, pineapple juice, peach puree, and sparkling wine. 11

**Italian Margarita** - Jose Cuervo Tequila, Disorano amaretto, house-made sour mix, and fresh-squeezed orange juice. 13

**Birch Cold Brew** - Jameson Cold Brew, Kahlua, espresso, house-made toasted caramel syrup. 13

**Wildberry Mimosa** - A combination of sparkling California Brut, fresh pineapple juice and house-made wildberry sauce. 10

## NON-ALCOHOLIC BEVERAGES

Pepsi Products	3	French Press for 2:	8	Espresso	5
Pink Lemonade	3	French Press for 4:	12	Cappuccino/Latte	6
Iced Tea	3	Hot Chocolate	5	San Pellegrino	6
IBC Root Beer	5	Fresh-Squeezed Orange Juice	5	Le Bleu Pure Water	5

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20% gratuity will be applied for groups of 8 or more.