

APPETIZERS

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

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

Pulled Pork Nachos - Hand-cut white corn tortilla chips topped with pulled pork, bbq sauce, chorizo queso, red onions, tomatoes, sliced fresh jalapenos, cilantro and topped with sour cream. 16.50

NEW 🍷 Crab & Shrimp Cakes - With an arugula salad, grape tomatoes, red onions, tossed in a lemon vinaigrette and served with Chef's spicy remoulade sauce 18

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

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

Spinach, Brie and Artichoke Dip - Topped with candied tomatoes. Served with grilled ciabatta bread. 14.50

Bison and Sausage Cream Cheese Dip - Served with our house flat bread. 12.50

Chorizo Queso - Creamy queso dip with chorizo sausage topped with cilantro and served with hand-cut white corn tortilla chips. 11.50

SOUPS



White Bean Chili • Tomato Basil • Chef's Daily Special
Cup 7.50 / Bowl 9.50 / Quart 19.50

SALADS

Salmon Cobb Salad - Mixed greens, bacon, tomatoes, boiled eggs, avocado, bleu cheese crumbles, granny smith apples, spiced pecans and topped with a 4 oz. grilled salmon. 16.50

Fried Oyster Salad - Mixed greens tossed in a Carolina vinaigrette with shaved red onions, corn, andouille sausage and topped with lightly fried Gulf Coast oysters. 18.50

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 grilled salmon +3

Grilled Shrimp Arugula Salad - Baby arugula, red onion, asparagus, capers, tomato and reggiano cheese, tossed with a lemon vinaigrette. 16.50 *Substitute smoked salmon +3.50*

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

Chèvre Salad - Lodge salad greens topped with lightly breaded grilled goat cheese medallions, with dried cherries, cranberries and spiced pecans. Recommended with Wildberry Vinaigrette. 17.50 Petite 14.50

NEW 🍷 Blackened Ahi Tuna - Sushi grade, seared rare. Spinach and mixed greens, apples, dried cherries, shaved onions, and goat cheese crumbles. Recommended with Apple Shallot Vinaigrette. 24

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

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 • Lemon Vinaigrette

SANDWICHES & WRAPS

Your choice of homemade Lodge chips, fries, fresh fruit, or coleslaw.

All sandwiches can be prepared as wraps.

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

Grilled Ham & Swiss - Virginia ham and swiss cheese on rye with grain mustard and shaved red onions. 13.50

Black Bean Wrap - Grilled black bean burger in a tomato-basil wrap with caramelized onions, arugula, tomato and chipotle-lime mayo. 13.50

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

Salmon Cake Sandwich - with house-made kimchi, arugula, and chipotle mayo. 14.50

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

🍷 New Menu Item

River Birch Club - Oven roasted turkey, pit cooked ham, applewood smoked bacon, swiss cheese, cheddar cheese, lettuce, tomato and mayo on whole wheat toast. 16.50

NEW 🍷 Grilled Veggie Sandwich - Grilled squash, zucchini, roasted red peppers, portabella mushrooms, arugula, pesto, balsamic glaze, and goat cheese crumbles on rosemary focaccia bread. 17

Chicken Salad - Oven roasted pesto chicken salad on wheat bread with lettuce and tomato. 13.50

Soup and Sandwich - Select half of a chicken salad, turkey and brie or ham and swiss sandwich and a cup of homemade soup. 14.50

Pulled Pork - On a brioche roll with our Lodge chipotle-apple BBQ sauce and Carolina coleslaw. 15.50

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

***Blackened Salmon** - Served with lettuce, tomato and onion on a brioche roll with a spicy remoulade sauce. 17.50

***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.

PIZZAS

Baked on a homemade, cracker-thin crust.

Cheesy One - Rustic tomato sauce or basil pesto topped with our house cheese blend. 12.50 With pepperoni 14.50

Lodge Feast - Rustic tomato sauce or Lodge BBQ sauce, cheese blend, ground beef, applewood smoked bacon, pepperoni and sausage, topped with Italian seasoning. 17.50

Thai Chicken - Our spicy garlic-ginger sauce topped with cheese blend, sliced chicken, roasted red peppers, scallions, cilantro and fried wontons. 15.50

Roasted Veggie - With rustic tomato sauce or pesto, asparagus, roasted red peppers, mushrooms, red onions and house cheese blend. 15.50

Bianco - Olive oil base, fresh garlic, caramelized onions, mozzarella cheese and grilled chicken topped with Caesar greens. 15.50

NEW **Exotic Mushroom and Goat Cheese** - Pesto base topped with goat cheese, exotic mushrooms, and sauteed onions. 16.50

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 and 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

Hickory grilled 8 oz. bison patty from the Northern Midwest, topped with lettuce, tomato and red onion. 22.50

ENTREES

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

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

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

***Prime Rib** - Roast beef cooked to order. Served with a baked potato and crispy brussels sprouts. Available after 5 PM. 10oz / 12 oz Market Price

***Filet Mignon** - Grilled over our hickory fire. Served with Yukon Gold mashed potatoes and roasted asparagus. 6oz / 8oz Market Price

Hickory Grilled Chicken - Hickory grilled chicken breast served plain or with BBQ, thai ginger sauce, or bourbon-honey glaze. Served with mashed potatoes and sautéed vegetables. 19 Petite 16

Goat Cheese Ravioli - Roasted butternut squash bechamel on a bed of sautéed spinach and topped with hickory grilled chicken 27

River Birch Lodge Pasta - Penne tossed with sautéed veggies, in a light white wine garlic cream sauce. 18 Petite 15
Try it with Cajun style and add Blackened Chicken! +9

Pasta á la Vegan - Penne pasta, tomato sauce, asparagus, sautéed veggies, onions, spinach, and hickory grilled portabella mushroom. 18

***Duck 2 Ways** - Seared duck breast over gnocchi with duck confit, oyster mushrooms and smoked sausage in a light cream sauce. Drizzled with an aged balsamic glaze and topped with shaved parmesan cheese. 35

Appalachian Trout - Boneless whole trout filet, pan seared with sliced almonds, served with roasted asparagus and a baked sweet potato. 27

***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

Blackened N.C. Catfish - Over red beans and rice and topped with mango pepper relish. (includes Andouille Sausage) 22

Sea Scallops and Pearl Pasta - Creamy sun-dried tomato and spinach pearl pasta topped with grilled sea scallops. 28

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. 25

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

Lodge Vegetable Platter - Choose any three sides. 15



Proud to serve all Certified Angus Beef®

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 - 9
GF Chicken Nuggets - 10
Blackened Ahi Tuna - 16

Sides

Lodge Fries, Coleslaw, Lodge Chips, Fresh Fruit, Baked Potato, Yukon Gold Mashed Potatoes, Baked Sweet Potato, Smashed Sweet Potatoes, Sautéed Fresh Spinach, Roasted Asparagus, Collard Greens, Broccolini, Sautéed Veggies, Crispy Brussels Sprouts, Gouda Mac & Cheese, Red Beans & Rice (includes Andouille Sausage)

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