



RIVER BIRCH LODGE

BRUNCH MENU

LODGE BREAKFAST FAVORITES

***Eggs Benedict** - Served on an English muffin with pit cooked ham, poached eggs, hollandaise sauce. 15.95

***California Salmon Cake Benedict** - Housemade salmon cake, avocado, poached egg, and hollandaise. 15.95

***Eggs Nova Scotia** - English muffin, smoked salmon, tomato, red onion slices, poached eggs, hollandaise sauce. 16.95

***Blackened Salmon Benedict** - Hickory grilled salmon filet with cajun seasoning on an English muffin with poached eggs and hollandaise. 16.95

NEW *Crab & Shrimp Cake Benedict - Two crab and shrimp cakes on a bed of arugula. Topped with poached eggs, hollandaise sauce, red peppers and onions. 21.95

***Sausage Benedict** - Served on an English muffin with sausage patties, poached eggs, hollandaise sauce. 17.95

Kid Choices - French toast sticks and bacon OR scrambled eggs, bacon and toast. 9.95

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. 15.95

Classic Scrambled Eggs - With applewood smoked bacon, and brunch potatoes or grits. 13.95

Belgian Waffle - Dusted with powdered sugar. 12.95
Add blueberries, strawberries or chocolate chips. 14.95

Chicken & Waffles - Topped with maple syrup and whipped honey butter. 18.95 *Try Carolina Sweet Heat style! +1*

***Hickory Grilled Salmon and Eggs** - With sautéed spinach and two sunny-side up eggs. 16.95

Ham and Cheese Omelette - Pit cooked ham and smoked cheddar cheese omelette served with a choice of roasted asparagus, brunch potatoes or grits. 15.95

Veggie Omelette - Asparagus, tomatoes, onions, peppers, and mushrooms topped with goat cheese and aged balsamic glaze. Choice of roasted asparagus, brunch potatoes or grits. 14.95

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

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. 9 Side Salad 7

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. 17.95 Petite 13.95

NEW *Wedge Salad - Crisp bib lettuce, bacon, heirloom tomato confit, bleu cheese crumbles and pickled red onions, drizzled with balsamic reduction. Recommended with Balsamic Vinaigrette. 11

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. 18.95 Petite 13.95 *Substitute with grilled salmon +3*

***Very Berry Salmon Salad** - Romaine and baby greens with grilled salmon, fresh berries, bleu cheese crumbles and spiced pecans. 21.95 Petite 15.95

Robinhood Chicken Wrap - Grilled chicken, sautéed spinach, spiced pecans, cranberries and feta cheese tossed in a balsamic vinaigrette. 15.95

French Dip Panini - Sautéed onions, mushrooms, shaved prime rib and brie cheese on a hoagie. With au jus and creamy horseradish dressing for dipping. 17.95

Turkey and Brie - Oven roasted turkey breast, creamy brie cheese spread, sliced apples, cranberry sauce and arugula. 15.95 *Try as a Panini!*

Salad Dressings

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

Add Ons

Grilled Chicken - 7
Fried Chicken Tenders - 8
*Duck Breast - MKT
Mushroom medley - 4

*Grilled Salmon - 6/9/12
Smoked Salmon - 13
Portabella - 5
Bistro Steak - MKT

*Grilled Shrimp Skewer - 8
*Grilled Scallops - MKT
Salmon Cake - 7
Crab and Shrimp Cake - 12

*Filet Mignon - MKT
*Blackened Ahi Tuna - 13
Goat Cheese Medallion - 2

*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** - All beef patty, ground in-house, with lettuce, tomato and red onion. 15.95 *Try it with mushrooms & swiss! +2*

***RBL Burger** - All beef patty, ground in-house, bleu cheese crumbles, bacon, caramelized onions and blackberry jam. 17.95

NEW ***Beast Burger** - Elk, wild boar, bison and waygu beef patty with BBQ sauce, cheddar cheese, bacon, caramelized onions and arugula. 21.95



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*



Proud to serve all Certified Angus Beef®

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. 17.95

Lodge Chips - Idaho and sweet potatoes sliced thin seasoned and served with our cilantro-lime ranch and goat cheese peppercorn for dipping 10.95 Petite 8.95

Chorizo Queso - Creamy queso dip served with hand-cut white corn tortilla chips. 11.95

Crispy Brussels Sprouts - with parmesan cheese, an aged balsamic glaze, and bacon jam. 12.95

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

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

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

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

SIDES

Lodge Fries

Lodge Chips

Fresh Fruit

Coleslaw

Baked Potato

Baked Sweet Potato

Garlic Mashed Potatoes

Smashed Sweet Potatoes

Brown Rice & Quinoa

Sautéed Fresh Spinach

Roasted Asparagus

Collard Greens

Broccolini

Sautéed Veggies

Crispy Brussels Sprouts

Gouda Mac & Cheese

Red Beans & Rice
(Includes andouille sausage)

Lodge Vegetable Platter - Choose three side items 17

BRUNCH COCKTAILS

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

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

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

Avisi 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 - José Cuervo Tequila, Disorano amaretto, house-made sour mix, and fresh-squeezed orange juice. 13

Birch Cold Brew - Jameson Cold Brew, Kahlua, Okay nitro cold brew, house-made toasted caramel syrup. 13

Riverside Sangria - Fresh fruit juices, wine, & flavored liqueurs. Try one of our signature flavors: White Peach, Raspberry Rosé, or Wildberry.

NON-ALCOHOLIC BEVERAGES

Soda & Pink Lemonade	3	French Press for 2 or 4:	8/12	Espresso	5
Iced Tea	3	Regular & Decaf Coffee	4	Cappuccino/Latte	6
IBC Root Beer	5	Hot Chocolate	5	San Pellegrino	6
Draft Nitro Cold Brew	7	Fresh-Squeezed Orange Juice	5	Le Bleu Pure Water	4

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