



GLUTEN FREE MENU

APPETIZERS

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

Bison and Sausage Cream Cheese Dip - Served with celery, carrots, and cucumbers for dipping. 14

Lodge Wings - Traditional wings tossed in your choice of Texas Pete® mild or spicy sauce, Thai sauce, or chipotle-apple BBQ sauce. Served with celery sticks and cilantro-lime ranch for dipping. MKT

Crispy Brussels Sprouts - Crispy brussels sprouts tossed with parmesan cheese, drizzled with aged balsamic and topped with bacon jam. 12

Chorizo Queso - Creamy american cheese sauce with chorizo topped with cilantro and served with hand-cut white tortilla chips. 11

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

SOUPS

White Bean Chili • Tomato Basil
Cup 7 / Bowl 9 / Quart 19

SALADS

Salmon Cobb Salad - Mixed greens, bacon, tomatoes, eggs, avocado, bleu cheese crumbles, granny smith apples, and spiced pecans. 16

Chèvre Salad - Mixed greens topped with crumbled goat cheese, dried cherries and cranberries, spiced pecans and wildberry vinaigrette. 17 Petite 14

Smoked Salmon and Arugula Salad - Shaved red onion, capers, asparagus, tomato and reggiano cheese, tossed with a lemon vinaigrette. 20

Lodge Garden Salad - Romaine and baby greens, tomatoes, cucumbers, shredded carrots, and spiced pecans. 10 Side Salad 8

***Very Berry Salmon Salad** - Mixed greens with pan-seared salmon, strawberries, blue berries, bleu cheese crumbles and spiced pecans. 19 Petite 15

Chef Salad - Oven roasted turkey, pit cooked ham, boiled egg, mozzarella and cheddar cheese, cucumber, carrots, and tomato over romaine and baby greens. 15

Thai Chicken Salad - Mixed greens, tomatoes, cucumbers, shredded carrots and spiced pecans, topped with a pan-seared chicken breast, basted in our spicy garlic-ginger sauce. Garnished with mandarin oranges. 17 Petite 14 *Try it with grilled salmon +3*

Our Gluten Free Dressings:

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

Add Ons

Chicken - 8
*Salmon - 12
GF Fried Chicken Nuggets - 10

Shrimp - 9
*Steak - MKT
*Duck Breast - MKT
Portabella - 6

*Scallops - MKT
Exotic Mushrooms - MKT
GF Fried Shrimp - 9

This menu and the information on it is provided by River Birch Lodge, in cooperation with the Gluten Intolerance Group® (GIG®), as a service to our customers. River Birch Lodge and GIG® assume no responsibility for its use and information which has not been verified by River Birch Lodge. Patrons are encouraged to consider this information in light of their individual requirements and needs to their own satisfaction.

***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.



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SANDWICHES

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

***Pan-Fried Lodge Burger** - Our house ground beef burger with lettuce, tomato, and onion on a gluten free bun. 16 with cheese 18

***Pan-Fried Bison Burger** - Our house ground Bison burger with lettuce, tomato, onion on a gluten free bun. 21

***Pan-Fried RBL Burger** - Bleu cheese crumbles, applewood smoked bacon, caramelized onions and blackberry jam on a gluten free bun. 19

Pulled Pork - Lightly sauced with our Lodge Chipotle-Apple BBQ sauce on a gluten free bun. 14

Robinhood Chicken without the Wrap - Pan-seared chicken, sautéed spinach, spiced pecans, dried cranberries, and feta cheese tossed in balsamic vinaigrette. 15

Chicken Salad - Oven roasted pesto chicken salad on a bed of lettuce and tomato. 13

ENTREES

***Cedar Plank Salmon** - Roasted on a cedar plank in the Pacific Northwest style served with smashed sweet potatoes and crispy brussels sprouts. 29 Petite 26

***Pan-Seared Filet** - Filet wrapped with applewood smoked bacon seared to temp. Served with Yukon Gold mashed potatoes and asparagus. 6oz / 8oz Market Price

***Prime Rib** - Slow roasted black Angus beef rib loin with creamy horseradish sauce. Served with a baked potato and crispy brussels sprouts. Available after 5 PM. 10oz / 12oz Market Price

Appalachian Trout - Boneless whole trout pan-fried with toasted almonds, served with roasted asparagus and a baked sweet potato. 26

Blackened N.C. Catfish - Over red beans and rice and topped with mango pepper relish. (includes Andouille Sausage) 21

River Birch Gluten Free Lodge Pasta - Penne tossed with roasted veggies in a light white wine garlic cream sauce 19 Petite 16

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

Pan-Seared Grilled Chicken - Pan-seared chicken breast served plain or with thai ginger sauce or bourbon-honey glaze. Served with mashed potatoes and roasted vegetables. 19 Petite 15

Pan-Seared Pork Tenderloin - with Jalapeño-peach chutney and served with smashed sweet potatoes and crispy brussels sprouts. 25

Lodge Vegetable Platter - Choose three any sides. 14



Ribeyes, Filets & Prime Rib are Certified Angus Beef

SIDES

Lodge Fries
Lodge Chips
Coleslaw
Fresh Fruit

Baked Potato
Baked Sweet Potato
Yukon Gold
Mashed Potatoes
Smashed Sweet Potatoes

Sautéed Fresh Spinach
Roasted Asparagus
Collard Greens
Red Beans & Rice
(includes Andouille Sausage)

Crispy Brussels Sprouts
Broccoli
Roasted Vegetables
Exotic Mushrooms

DESSERTS

Vanilla Bean Ice Cream 6

Crème Brûlée 8

Butter Rum Cake 10

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