

APPETIZERS

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

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 corn tortilla chips. 9



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. 16

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

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

RBL Meatballs - Creamy bechamel, meat sauce, topped with fresh mozzarella cheese. Served with grilled ciabatta. 11

Bison and Sausage Cream Cheese Dip - Served with our house flat bread. 11

SOUPS

Cup 7 / Bowl 9 / Quart 19

Chicken & Vegetable • **Tomato Basil** • **Chef's Daily Special**

SALADS

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

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. 17

Thai Chicken Salad - Mixed greens, tomatoes, cucumbers, shredded carrots and spiced pecans, topped with a hickory grilled chicken breast, basted in our spicy garlic-ginger sauce. Garnished with mandarin oranges and fried wontons. 16
Petite 13 *Try it with grilled salmon! 3*

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

***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, with dried cherries, cranberries and spiced pecans. 17 Petite 14

Grilled Shrimp Arugula Salad - Baby arugula, red onion, asparagus, capers, tomato and reggiano cheese, tossed with a lemon vinaigrette. 16 *Or try with smoked salmon 20*

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, Lemon Vinaigrette

Lodge Garden Salad

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

Caesar Salad

Crisp romaine with roasted red pepper croutons and parmesan cheese. 11 Side Salad 9

Add Ons

Grilled Chicken - 7
Fried Chicken Tenders - 8
* Duck Breast - MKT

Portabella - 6
* Steak - 11
* Salmon - 12

Fried Oysters - 13
Exotic Mushrooms - 6
Shrimp - 8

* Scallops - MKT
Salmon Cake - 6



PIZZAS

Baked on a homemade, cracker-thin crust.

Cheesy One - Rustic tomato sauce or basil pesto topped with our house cheese blend. 12 With pepperoni 14

Lodge Feast - Rustic tomato sauce or Lodge BBQ sauce, cheese blend, ground beef, applewood smoked bacon, pepperoni and sausage, topped with Italian seasoning. 17

Thai Chicken - Our spicy garlic-ginger sauce topped with cheese blend, sliced chicken, roasted red peppers, scallions, cilantro and fried wontons. 15

Roasted Veggie - With rustic tomato sauce or pesto, asparagus, roasted red peppers, mushrooms, red onions and house cheese blend. 15

Bianco - Olive oil base, fresh garlic, caramelized onions, mozzarella cheese and grilled chicken topped with Caesar greens. 15

Buffalo Chicken - Chicken tenders tossed in wing sauce with house cheese blend, bleu cheese crumbles and celery. 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.



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

Grilled Ham & Swiss - Virginia ham and swiss cheese on rye with grain mustard and shaved red onions. 13

Black Bean Wrap - Grilled black bean burger in a tomato-basil wrap with caramelized onions, arugula, tomato and chipotle-lime mayo. 13

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

Salmon Cake Sandwich - with house-made kimchi, arugula, and chipotle mayo. 14

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

River Birch Club - Oven roasted turkey, pit cooked ham, applewood smoked bacon, swiss cheese, cheddar cheese, lettuce, tomato and mayo on whole wheat toast. 15

Grilled Veggie Panini Wrap - Zucchini, squash, eggplant, portabellas, red peppers, red onions, cheddar, provolone and arugula with herb mayo, and balsamic glaze. 12

Chicken Salad - Oven roasted pesto chicken salad on wheat bread with lettuce and tomato. 12

Soup and Sandwich - Select half of a chicken salad, turkey and brie or ham and swiss sandwich and a cup of homemade soup. 13

Pulled Pork - On a brioche roll with our Lodge chipotle-apple BBQ sauce and Carolina coleslaw. 14

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

***Blackened Salmon** - Served with lettuce, tomato and onion on a brioche roll with chipotle lime mayo. 17

BURGERS

Burgers ground in-house served on a brioche roll. Served with choice of Lodge chips, fries, fresh fruit, or coleslaw.

*LODGE BURGER

Hickory grilled burger with lettuce, tomato and red onion. 14
Try it with mushrooms and swiss! 16

* RBL BURGER

Bleu cheese crumbles, applewood smoked bacon, caramelized onions and blackberry jam. 17

* BISON BURGER

Hickory grilled bison patty topped with lettuce, tomato and red onion. 19

ENTREES

New World Chicken and Pasta - Fresh mozzarella, warm heirloom tomatos and creamy penne pasta. 24

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

***Heritage Farms BBQ Pork Chop** - Center cut, bone-in pork chop served with gouda mac and cheese and collard greens. 25

***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** - Wrapped with applewood smoked bacon, and grilled over our hickory fire. Served with Yukon Gold mashed potatoes and 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 roasted vegetables. 19 Petite 15

Goat Cheese Ravioli - Roasted butternut squash bechamel, hickory grilled chicken, wilted spinach. 26

River Birch Lodge Pasta - Penne tossed with roasted veggies, in a light white wine garlic cream sauce. 17 Petite 14

Try it with Cajun style and add Blackened Chicken!

***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. 34

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

***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) 20

Sea Scallops and Pearl Pasta - Creamy sun-dried tomato and spinach pearl pasta topped with grilled sea scallops. 27

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! 16 Petite 14

Pasta á la Vegan - Penne pasta, tomato sauce, asparagus, onions, spinach, and hickory grilled portabella mushroom. 17



Ribeyes, Filets & Prime Rib

***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.