



## Appetizers

### CHARCUTERIE BOARD

Local cheeses and cured meats with housemade mustards and jams, served with pickled garden vegetables, 13

### ‘CHIPS & DIP’

House cut potatoes, goat cheese and bacon fondue, 10

### STEAMED MUSSELS

Prince Edward Island mussels steamed in a ginger broth with grilled bread and Benton’s bacon, 15

## Soup & Salads

### CAULIFLOWER CRÈME

Roasted cauliflower with fried potato and garlic oil, 6 bowl

### HOUSE SALAD

Wedge of Iceberg lettuce, bacon, Cheddar, baby tomatoes, cucumbers, croutons, finished with a tomato vinaigrette, 10

### CAESAR SALAD

Hearts of Romaine dressed in a housemade anchovy vinaigrette with croutons and a Parmesan crisp, 10

*Add to entrée salads: fried or grilled chicken, 8*

*Add grilled shrimp, 10*

## Steaks & Chops

*Proudly serving hand cut, Prime quality aged steaks and chops from local vendor*

*Revere Meat Company. Entrée includes a starter course of soup or salad, choice of two sides and one sauce.*

### PRIME FILET MIGNON

8 oz, 42

### PRIME RIBEYE

10 oz, 40

### DOUBLE BONE PORK CHOP

12 oz, 29

### CUT OF THE WEEK

market price

### SAUCES

bèarnaise, red wine reduction, housemade ‘A1’

## Sides

*à la carte, 5*

Zucchini hash, farm vegetables\*, fried okra, truffle polenta, Chevre whipped potatoes, house cut fries, baked potato

\*Zucchini, Squash, Asparagus, Brussel Sprouts, Eggplant, Roasted Garlic Butter

## Lodge Burger

### CHEF’S BURGER

Ground Prime beef tenderloin and short rib blend patty grilled to order with melted aged Irish Cheddar, topped with fried green tomato slice, house-cured bacon, and onion jam. Served on a house baked roll with foie gras spread and house cut French fries (or choice of sides), 19

## Main Course

*Entrée includes a starter course of soup or salad*

### SOUTHERN FRIED CHICKEN

Joyce Farms chicken breast with red pepper jam,

Chevre whipped potatoes and farm vegetables, 20

*Mumm Brut Prestige, Napa Valley, 54 - The acidity and effervesce of Champagne pairs great with fried chicken! Complementary flavors of citrus and vanilla will bring this dish to life.*

### SEARED CHICKEN

Joyce Farms chicken breast with Chevre whipped potatoes, and farm vegetables, 22

*Patricia Green Cellars, “Balcombe”, Dundee Hills, Oregon, 64 - Who said you have to drink white with chicken? This pinot has tannis to cut through that crispy skin. Bright berry notes and underlying spice are great complements to this dish.*

### CHILEAN SEA BASS

Fresh caught, sautéed and served with

spiced zucchini hash and a roasted corn cream, 34

*Fred Loimer, “Lois” Grüner Veltliner, Kamptal Region, Austria, 38 - Citrus and mineral notes of this wine tie up the flavors of this amazing fish dish!*

### CAROLINA TROUT

Grilled with lemon, topped with arugula, served with truffle polenta and fried okra, 26

*Clean Slate Riesling, Mosel, Germany, 34 - Fresh peach, crisp lime and subtle minerality combine to liven up the trout.*

### EGGPLANT RAVIOLI

Zucchini, yellow squash, fresh herbs, fried Brussels sprouts, in a tomato butter, 19 - *add grilled chicken, 8 - add grilled shrimp, 10*

*Château Teyssier, Saint-Émilion, France, 68 - This Grand Cru Bordeaux is a terrific option for this pasta dish. Ripe fruits, hints of spice, and a velvety texture will have you melting into this dish!*