



Appetizers

CHARCUTERIE BOARD

Local cheeses and cured meats with housemade mustards and jams, served with pickled garden vegetables, 12

PORK WONTON

House ground Heritage Farms pork, mustard greens hand rolled in fresh wonton, flash fried with chili sauce, 10

PIMENTO CHEESE

Housemade pimento cheese on grilled Focaccia with pickle relish and crispy country ham, 9

LOBSTER MAC 'N CHEESE FRITTER

Served with caramelized onion and 'ketchup', 19

CRISPY ROCK SHRIMP

Fresh caught Georgia shrimp served with Hotlanta sauce, 17

Soup & Salads

BROCCOLI BISQUE

Local broccoli, herbed Chèvre, baquette tuile, 6

HOUSE SALAD

Wedge of Iceberg lettuce, bacon, Cheddar, baby tomatoes, cucumbers, croutons, finished with a tomato vinaigrette, 8

CAESAR SALAD

Hearts of Romaine dressed in a housemade anchovy vinaigrette with croutons and a Parmesan crisp, 8

Steaks & Chops

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

Revere Meat Company. Entree served with two choices of sides and one sauce.

PRIME FILET MIGNON

8 oz, 42

PRIME RIBEYE

10 oz, 40

DOUBLE BONE PORK CHOP

12 oz, 29

RACK OF LAMB

10 oz, 30

CUT OF THE WEEK

market price

SAUCES

bèarnaise, red wine reduction, housemade 'A1'

Sides

à la carte, 5

fried okra, broccolini, pea & tomato succotash, mustard greens, grilled radicchio, corn mash, truffle polenta, creamed potatoes, Parmesan risotto, house cut fries,

à la carte, 7

lobster mac 'n cheese (sub for 4)

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

SOUTHERN FRIED CHICKEN

Joyce Farms chicken breast with red pepper jam, black pepper creamed potatoes and broccolini, 19

CAROLINA TROUT

Grilled with lemon, topped with arugula, served with truffle polenta and fried okra, 25

EGGPLANT RAVIOLI

Served with Kalamata olive caponata made with pine nuts, sautéed rock shrimp, and a tomato butter, 26

ATLANTIC SALMON

Line caught and grilled with coriander, served with English pea and mint risotto and grilled radicchio, 27

LOBSTER TAIL

Butter poached cold water lobster tail served with roasted corn mash, red pea and tomato succotash and grilled bread, 32

MUSHROOM RISOTTO

Wild mushrooms with coriander, Parmesan and baby greens, 18

ROAST CHICKEN

Herb crusted Joyce Farms chicken breast with a pan jus, served with truffle polenta and beer braised mustard greens, 24