

# THE LODGE

Executive Chef: Justin Johnson

Chef de Cuisine: Gina Vullo


## APPETIZERS

SOUP	8
soup du jour	
PIMENTO CHEESE DEVILED EGGS	11
pepper jelly, crispy shallots	
CRISPY BRUSSEL SPROUTS 	10
citrus herb sour cream, molasses	
SHISHITO PEPPERS  	12
lemon aioli, everything bagel spice	
CRISPY COCONUT SHRIMP	17
cilantro, horseradish orange marmalade	
TOMATO TOAST 	13
roasted garlic aioli, grilled sourdough	
CORNMEAL FRIED OYSTERS	15
green goddess	
CHARCUTERIE BOARD	20
chef's selection of cured meats, cheeses, house pickles, honey lavosh	

## SALADS

HOUSE 	14
artisan greens, heirloom cherry tomatoes, cucumber, cheddar croutons, ranch	
CAESAR	14
gem lettuce, herb lavosh, Parmesan, house caesar dressing	
ARTISAN SALAD 	15
artisan greens, roasted root vegetables, blue cheese, candied hazelnuts, champagne vinaigrette	

## ENTREES

RISOTTO  	20
zucchini, wild mushrooms, black garlic puree, parmesan cheese add chicken, 8 add shrimp, 11	
HOUSE TAGLIATELLE 	22
roasted eggplant, confit tomatoes, herbed ricotta add chicken, 8 add shrimp, 11	
CAULIFLOWER "STEAK"  	24
curry quinoa, vegetable medley	
FRIED CHICKEN	27
farm vegetables, whipped potatoes, black pepper gravy	
SHRIMP & GRITS 	28
blackened, logan turnpike grits, tasso gravy	
GRILLED SALMON 	38
crispy panisse, labneh, harissa, spiced chick peas	
SEARED SNAPPER 	38
fennel corn chowder, bacon lardons	
FILET 	
loaded baked potato 6oz, 41      10oz. 56	
16OZ. CENTER CUT BONE-IN RIBEYE 	65
loaded baked potato	
WAGYU BURGER	20
cheddar cheese, bacon, lettuce, tomato, onion, pickle, house cut fries, brioche bun	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.