

Brunch Cocktails

MIMOSA 14

BELLINI 14

VALLEY ROCK BLOODY MARY 15

FULLY LOADED BLOODY MARY 27
thick cut bacon, shrimp cocktail

Appetizers

TOMATO CONFIT FOCACCIA 8 (v)
broccoli rabe (+5), whipped ricotta (+5), white anchovy (+7)

TUNA TATAKI 22 (df)
sesame tuna, avocado, crispy wonton, slaw, tahini ranch

BURRATA 20
prosciutto, roasted tomato, country bread

FALL HARVEST SALAD 16 (vg, gf)
kale, squash, beemster, almonds, citrus vinaigrette

THAI STYLE MUSSELS 19 (df, gf)
lemon grass, coconut milk, basil, ginger

CHICKEN LIVER PATE 15
port gelee, cornichon, country bread

Entrees

EGG SANDWICH 18
brioche, thick-cut bacon, gruyere, tomato jam, housemade potato chips

LODGE BURGER 21
two 4 oz patties, special sauce, lettuce, tomato american or gruyere, housemade potato chips

BAKED EGGS 18 (vg)
tomato confit, sweet peppers, beemster, potato hash, english muffin

SHRIMP & GRITS 31 (gf)
wild prawns, andouille, creamy grits, add eggs (+6)

LINCOLN LOG FRENCH TOAST 17 (vg)
berry coulis, local maple syrup

SMOKED SALMON AVOCADO TOAST 18
scrambled eggs, red onion, capers, everything seasoning

PAN SEARED SALMON 25
brown butter farro, butternut squash, pepper puree

VEGETABLES & GRITS 20 (vg, gf)
kale, squash, english peas, sweet peppers, beemster, add eggs (+6)

BRISKET HASH 21
2 sunny eggs, potatoes, peppers, onions, english muffin

LITTLE GEM CHICKEN CAESAR 23
parmesan cheese, sourdough crouton

Sides

ENGLISH MUFFIN 4 (vg)

THICK CUT BACON 2 slices / 12 (gf, df)

GRILLED CHICKEN APPLE SAUSAGE 12 (gf, df)