

THE LODGE

BAR MENU

HAMACHI CRUDO 32

Avocado, Pickled Red Onion, Passion Fruit & Mango Spheres, Crispy Plantain, Cucumber Jalapeño Aguachile (GF, DF)

½ DOZEN CHILLED OYSTERS 25

Champagne Vinegar Shallot Mignonette, Horseradish, Lemon (GF, DF)

WILD COLOSSAL SHRIMP COCKTAIL 25

Robust Cocktail Sauce, Lemon Dijon Aioli (GF, DF)

CHOPPED STEAKHOUSE SALAD 22

Iceberg, Cherry Tomato, Red Onion, Candied Pecans, Herb Buttermilk Dressing, Smoked Blue Cheese, Applewood Smoked Bacon (GF)

BLISTERED SHISHITO PEPPERS 18

Sweet Soy Reduction, Rice Pearls (V, GF)

CARROT TARTARE 16

Organic Carrots, Carrot Top & Herb Salad, Traditional Accoutrements, Lentil Crisp (GF, V)

POMME FRITES 13

Sea Salt, White Truffle Aioli

KUROBUTA PORK BELLY 25

Sweet Onion Soubise, Hudson Valley Apples, Maple Bourbon Gastrique (GF)

ROASTED BONE MARROW 22

Sweet Onion Jam, Parsley Salad, Pickled Shallots, Warm Baguette

CHARCUTERIE BOARD 34

Pâté de Campagne, Pork Rillettes, Saucisson Sec, Pickled Mustard Seeds, Warm Baguette

THE LODGE BURGER (Limited Availability) 27

Two Smashed American Wagyu Patties, Caramelized Onions, Dill Pickle, New School American Cheese, Not-So-Secret Sauce, Toasted Brioche Bun, Pomme Frites

V - vegan, VG - vegetarian, GF - gluten-free, DF - dairy-free

Executive Chef Matt Gibson

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.