



## BRUNCH MENU

### LODGE BREAKFAST FAVORITES

Served with your choice of a brunch side.

**\*Eggs Benedict** - Served on an English muffin with pit cooked ham, poached eggs, hollandaise sauce. 16.95

**\*Sausage Benedict** - Served on an English muffin with sausage patties, poached eggs, hollandaise sauce. 16.95

**\*Eggs Nova Scotia** - English muffin, smoked salmon, tomato, red onion slices, poached eggs, hollandaise sauce. 18.50

**\*Blackened Salmon Benedict** - Hickory grilled salmon filet with cajun seasoning on an English muffin with poached eggs and hollandaise. 17.95

**\*California Salmon Cake Benedict** - Housemade salmon cake, avocado, poached egg, and hollandaise. 16.95

**NEW Wildberry French Toast** - Thick cut, challah French toast, griddled until golden and fluffy, with powdered sugar, topped with a housemade Wildberry compote. 17

**Kid Choices** - Choice of scrambled eggs OR french toast with bacon. 10.95

**Veggie Frittata** - A soft scramble of eggs laced with asparagus tips, corn, tomato, red peppers, red onion, wild mushrooms and smoked cheddar cheese. 16.95

**Classic Scrambled Eggs** - With black forest bacon and a brunch side. 14.95

**Belgian Waffle** - Dusted with powdered sugar. 13.50  
Add blueberries, strawberries or chocolate chips. 15.50

**Chicken & Waffles** - Topped with maple syrup and whipped honey butter. 19.50 *Try Carolina Sweet Heat style! +1*

**Breakfast Croissant** - Fresh spinach, two over medium eggs, provolone, tomato, bacon and ham, with an avocado spread on a croissant. 18.50

**Ham and Cheese Omelette** - Pit cooked ham and smoked cheddar cheese omelette. 16.95

**Veggie Omelette** - Asparagus, tomatoes, onions, peppers, and mushrooms topped with goat cheese and aged balsamic glaze. 16.95

Gluten-Free options also available. \*Hollandaise is made with raw eggs

### BRUNCH SIDES



Grits 5  
Asparagus 6

Sausage Patties (2) 6  
Brunch Potatoes 5  
Fresh Fruit 4

English Muffin 3  
Black Forest Bacon (3) 6

### SALADS & SANDWICHES

Regular menu items available on request.

**Lodge Garden Salad** - Romaine and baby greens, tomatoes, cucumbers, shredded carrots, croutons and spiced pecans. 11  
Side Salad 8

**Caesar Salad** - Crisp romaine with roasted red pepper croutons and parmesan cheese. 11 Side Salad 8

**Chèvre Salad** - Lodge salad greens topped with lightly breaded grilled goat cheese medallions, laced with dried cherries, cranberries and spiced pecans. We suggest the wildberry vinaigrette. 18.95 Petite 14.95

**NEW Fried Oyster Salad** - Baby kale tossed in Carolina vinaigrette with shaved red onions, corn, andouille sausage and topped with lightly fried Gulf Coast oysters. 21.95

**Thai Chicken Salad** - Mixed greens, tomatoes, cucumbers, carrots and spiced pecans, topped with a grilled chicken breast, basted in our Thai sauce. Garnished with mandarin oranges and fried wontons Recommended with Asian Ginger Dressing. 19.95 Petite 14.95 *Try it with grilled salmon!*

**\*Very Berry Salmon Salad** - Romaine and baby greens with grilled salmon, fresh berries, bleu cheese crumbles and spiced pecans. 21.95 Petite 16.95

**Robinhood Chicken Wrap** - Grilled chicken, sautéed spinach, spiced pecans, cranberries and feta cheese tossed in a balsamic vinaigrette. 16.95

**French Dip Panini** - Sautéed onions, mushrooms, shaved prime rib and brie cheese on a hoagie. With au jus and creamy horseradish dressing for dipping. 19.50

**Turkey and Brie** - Oven roasted turkey breast, creamy brie cheese spread, sliced apples, cranberry sauce and arugula. 16.95 *Try as a Panini!*

#### Salad Dressings

Cilantro-Lime Ranch • Goat Cheese Peppercorn  
Wildberry Vinaigrette • Bleu Cheese • Balsamic Vinaigrette  
Apple-Shallot Vinaigrette • Caesar • Thousand Island  
Honey-Mustard • Asian Ginger • Carolina Vinaigrette

#### Add Ons

Grilled Chicken - 6/8  
Fried Chicken Tenders - 8  
\*Duck Breast - MKT  
Fried Oysters - MKT

Mushroom medley - 6  
\*Grilled Salmon - 6/9/12  
Smoked Salmon - 14  
Portabella - 6

\*Steak - MKT  
\*Grilled Shrimp Skewer - 8  
\*Grilled Scallops - MKT  
Salmon Cake - 7

\*Filet Mignon - MKT  
\*Blackened Ahi Tuna - 14  
Goat Cheese Medallion - 5

\*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

\*Items on menu are cooked to order

Food Allergy Notice: Food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish and shellfish.

## BURGERS

Regular menu items available on request.

Burgers cooked to temperature and served on a brioche bun with choice of Lodge chips, fries, fresh fruit, or coleslaw.

\***Lodge Burger** - All beef patty, ground in-house, with lettuce, tomato and red onion. 16.95 *Try it with mushrooms & swiss! +3*

\***Beast Burger** - Elk, wild boar, bison and waygu beef patty with BBQ sauce, cheddar cheese, bacon, caramelized onions and arugula. 22.95

\***RBL Burger** - All beef patty, ground in-house, bleu cheese crumbles, bacon, caramelized onions and wildberry jam. 18.95



## ENTREES

Regular menu items available on request.

\***Cedar Planked or Hickory Grilled Salmon** - Roasted on a cedar plank in the Pacific Northwest style Or hickory grilled with BBQ, Thai sauce, or bourbon-honey glaze. Served with brown rice and quinoa and crispy brussels sprouts. 30 Petite 27

**Shrimp & Grits** - Sautéed shrimp in a spicy tasso ham gravy with spinach and andouille sausage served on top of Guilford Mills white stone ground grits. 27

**NEW** **Hickory Grilled Venison** - 6 oz. venison in a red wine, juniper berry sauce, served with roasted asparagus and mushroom medley. 39

**Wildberry Brie Platter** - Creamy brie and wildberry jam baked in flaky phyllo pastry, drizzled with wildberry sauce. Served with spiced pecans, berries and grilled ciabatta bread. 18.50

**Lodge Chips** - Idaho and sweet potatoes sliced thin seasoned and served with our cilantro-lime ranch and goat cheese peppercorn for dipping. 11 Petite 9

**Chorizo Queso** - Creamy queso dip served with hand-cut white corn tortilla chips. 12.50

**Crispy Brussels Sprouts** - with parmesan cheese, an aged balsamic glaze, and bacon jam. 13.95

**Lodge Wings** - Texas Pete® spicy or mild with cilantro-lime ranch and celery. Or try them with Thai Ginger, Apple Chipotle BBQ, or our NEW **Mango-Habanero** sauce. MKT

**Moroccan BBQ \*Pork Chop** - Center cut, bone-in pork chop basted with a Moroccan BBQ sauce served with jasmine rice and crispy brussels sprouts. 29

\***Prime Rib** - Slow roasted CAB beef cooked to order. Served with a baked potato and crispy brussels sprouts. Now available during weekend brunch! 10oz / 12 oz MKT

**Mama's Lasagna** - Hearty portion of lasagna made with a mozzarella-parmesan sauce, served with a ground beef and sausage tomato sauce. A house favorite! 18 Petite 16



Proud to serve all Certified Angus Beef®

## SIDES

Lodge Fries  
Lodge Chips  
Fresh Fruit  
Coleslaw

Baked Potato  
Baked Sweet Potato  
Garlic Mashed Potatoes  
Smashed Sweet Potatoes  
Brown Rice & Quinoa

Sautéed Fresh Spinach  
Roasted Asparagus  
Collard Greens  
Broccolini  
Sautéed Veggies

Crispy Brussels Sprouts  
Gouda Mac & Cheese  
Red Beans & Rice  
(Includes andouille sausage)

**Lodge Vegetable Platter** - Choose three side items 18

## BRUNCH COCKTAILS

**Lodge Bloody Mary** - Ghost Pepper vodka shaken with our house-made fresh tomato bloody mary mix, raw horseradish and spices. 10

**Wildberry Mimosa** - A combination of sparkling California Brut, fresh pineapple juice and house-made wildberry sauce. 10

**Table Mimosas** - Select bottles of sparkling wine and fresh OJ served tableside. Enough for 5-6 guests.

Avissi Prosecco, Veneto, Italy 40  
Montparnasse Brut, France 40  
La Torretta Moscato, Veneto, Italy 44

**Peach Bellini** - Peach schnapps, pineapple juice, peach puree, and sparkling wine. 11

**Brunch Punch** - Sutlers gin, peach puree, fresh squeezed lime juice, cranberry, topped with sparkling wine. 13

**Birch Cold Brew** - Jameson Cold Brew, Kahlua, Okay nitro cold brew, house-made toasted caramel syrup. 13

**Riverside Sangria** - Fresh fruit juices, wine, & flavored liqueurs. Try one of our signature flavors: White Peach, Raspberry Rosé, or Wildberry. 14

## NON-ALCOHOLIC BEVERAGES

Soda & Pink Lemonade	4	French Press	12	Espresso	5
Iced Tea	4	Regular & Decaf Coffee	5	Cappuccino/Latte	6
IBC Root Beer	5	Hot Chocolate	5	San Pellegrino	6
Draft Nitro Cold Brew	7	Fresh-Squeezed Orange Juice	6	Le Bleu Pure Water	3

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20% gratuity will be applied for groups of 8 or more.