



GLUTEN FREE MENU

APPETIZERS

Lodge Chips - Sweet potatoes and Idaho potatoes sliced thin, seasoned and served with our cilantro-lime ranch and goat cheese peppercorn for dipping. | |
Petite 9

GF Bison & Sausage Cream Cheese Dip - Served with white corn tortilla chips. | 3.50 *Try with veggies +3*

Lodge Wings - Traditional wings tossed in your choice of Texas Pete® mild or spicy, Thai, chipotle-apple BBQ or our **NEW** 🌿 **Mango-Habanero** sauce. Served with celery sticks and cilantro-lime ranch for dipping. **MKT**

Crispy Brussels Sprouts - Crispy brussels sprouts tossed with parmesan cheese, drizzled with aged balsamic and topped with bacon jam. | 3.95

Chorizo Queso - Creamy queso dip with chorizo sausage topped with cilantro and served with hand-cut white corn tortilla chips. | 2.50

NEW 🌿 **Grilled Chicken Nachos** - Hand-cut white corn tortilla chips topped with grilled chicken, chorizo queso, red onions, tomatoes, diced jalapenos, cilantro and topped with sour cream and BBQ sauce. | 7.95

SOUPS

White Bean Chili • Tomato Basil
Cup 8 / Bowl 10 / Quart 19

SALADS

Lodge Garden Salad - Romaine and baby greens, tomatoes, cucumbers, shredded carrots, and spiced pecans. *Ask for no croutons.* | | Side Salad 8

Caesar Salad - Crisp romaine and parmesan cheese. *Ask for no croutons.* | | Side Salad 8

***Salmon Cobb Salad** - 4 oz. grilled salmon. Mixed greens, bacon, tomatoes, boiled eggs, avocado, bleu cheese crumbles, granny smith apples, spiced pecans and topped with a 4 oz. grilled salmon. | 8.95

Chèvre Salad - Mixed greens topped with goat cheese, dried cherries and cranberries, spiced pecans and wildberry vinaigrette. **Ask for goat cheese crumbles.* | 8.95 Petite 14.95

***Very Berry Salmon Salad** - Mixed greens with grilled salmon, strawberries, blue berries, bleu cheese crumbles and spiced pecans. | 21.95 Petite 16.95

Thai Chicken Salad - Mixed greens, tomatoes, cucumbers, carrots and spiced pecans, topped with a grilled chicken breast, basted in our Thai ginger sauce. Garnished with mandarin oranges. | 9.95 Petite 14.95 *Try it with grilled salmon! Ask for no fried wontons.*

***Blackened Ahi Tuna** - Sushi grade, seared rare. Spinach and mixed greens, apples, dried cherries, shaved onions, and goat cheese crumbles. Recommended with Apple Shallot Vinaigrette | 22.50

Wedge Salad - Baby tucsan romaine, bacon, heirloom tomato confit, bleu cheese crumbles and pickled red onions. Drizzled with an aged balsamic glaze and recommended with balsamic vinaigrette. | 13.50

Our Gluten Free Dressings:

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



Add Ons

GF Fried Chicken Nuggets - 10
Grilled Chicken - 6/8
*Grilled Salmon - 6/9/12
Mushroom medley - 6

*Shrimp Skewer - 8
*Steak - MKT
*Filet Mignon - MKT
*Duck Breast - MKT

Portabella Mushroom - 6
*Grilled Scallops - MKT
*Blackened Ahi Tuna - 14
Smoked Salmon - 14

This menu and the information on it is provided by River Birch Lodge, in cooperation with the Gluten Intolerance Group® (GIG®), as a service to our customers. River Birch Lodge and GIG® assume no responsibility for its use and information which has not been verified by River Birch Lodge. Patrons are encouraged to consider this information in light of their individual requirements and needs to their own satisfaction.

*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.

GLUTEN FREE MENU

SANDWICHES

Pricing includes a gluten free bun or gluten free bread.
Your choice of homemade Lodge chips, fries, coleslaw or fresh fruit.

***Lodge Burger** - All beef patty, ground in-house, with lettuce, tomato and red onion on a gluten free bun.
18.95 *Add cheese +1*

***Beast Burger** - Elk, wild boar, bison and waygu beef with BBQ sauce, cheddar cheese, bacon, caramelized onions and arugula on a gluten free bun. 24.95

***RBL Burger** - All beef patty, ground in-house, topped with bleu cheese crumbles, bacon, caramelized onions and blackberry jam on a gluten free bun. 20.95

Turkey & Brie Sandwich - Oven roasted turkey breast, brie cheese, sliced apples, cranberry sauce and arugula on gluten free bread. 18.95

Robinhood Chicken without the Wrap - Grilled chicken, sautéed spinach, spiced pecans, dried cranberries, and feta cheese tossed in balsamic vinaigrette. 16.95

Chicken Salad Sandwich - Oven roasted pesto chicken salad with lettuce, tomato, and red onion on gluten free bread. 16.95

Blackened Salmon Sandwich - Served with lettuce, tomato and onion on a gluten free bun with spicy remoulade sauce. 19.95



ENTREES

***Filet Mignon** - Grilled over our hickory fire. Served with mashed potatoes and roasted asparagus. 6oz / 8oz MKT

***Ribeye** - 14 oz. hickory grilled, marbled ribeye. Served with garlic mashed potatoes and broccolini. MKT *Try it black & bleu! +3*

***Prime Rib** - Slow roasted prime rib with creamy horseradish sauce. Served with a baked potato and crispy brussels sprouts. Available after 5 PM. 10oz / 12oz MKT

NEW 🍃 Hickory Grilled Venison - 6 oz. venison filet in a red wine, juniper berry sauce, served with garlic mashed potatoes and mushroom medley. 39

Moroccan BBQ *Pork Chop - Center cut, bone-in pork chop basted with a Moroccan BBQ sauce served with jasmine rice and crispy brussels sprouts. 28

Hickory Grilled Chicken - Grilled chicken breast served with BBQ, thai ginger sauce, bourbon-honey glaze, or plain. Served with mashed potatoes and sautéed vegetables. 20 Petite 17

***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

Appalachian Trout - Boneless whole trout pan-fried with toasted almonds, served with roasted asparagus and a baked sweet potato. 29

Blackened N.C. Catfish - Over red beans and rice and topped with mango pepper relish. *(includes Andouille Sausage)* 21

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

River Birch Lodge Pasta - Gluten free penne pasta tossed with sautéed veggies in a lemon pepper cream sauce. 20 Petite 17 *Try it with Cajun style and add Blackened Chicken! +8*

Lodge Vegetable Platter - Choose any three sides. 18



Proud to serve all Certified Angus Beef®

SIDES

Lodge Fries

Baked Potato

Sautéed Fresh Spinach

Crispy Brussels Sprouts

Lodge Chips

Baked Sweet Potato

Roasted Asparagus

Broccolini

Coleslaw

Mashed Potatoes

Collard Greens

Red Beans & Rice

Fresh Fruit

Smashed Sweet Potatoes

Sautéed Vegetables

(includes Andouille Sausage)

DESSERTS

Vanilla Bean Ice Cream 6

House Crème Brûlée 8

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