

APPETIZERS

Bison and Sausage Cream Cheese Dip - Served with our house flatbread. 13.50

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

NEW 🌿 **Grilled Chicken Nachos** - Hand-cut white corn tortilla chips topped with grilled chicken, chorizo queso, red onions, tomatoes, diced jalapenos, cilantro, topped with sour cream and BBQ sauce. 17.95

Crispy Brussels Sprouts - Crispy brussels sprouts with parmesan cheese, drizzled with aged balsamic, topped with 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

Wildberry Brie Platter - Layers of warm, creamy brie and wildberry jam wrapped in flaky phyllo pastry drizzled with wildberry sauce. Served with spiced pecans, berries and grilled ciabatta bread. 18.50

Spinach, Brie and Artichoke Dip - Topped with candied tomatoes. Served with grilled ciabatta bread. 15.95

Chorizo Queso - Creamy queso dip with chorizo sausage topped with cilantro and served with hand-cut white corn tortilla chips. 12.50



SOUPS

White Bean Chili • Tomato Basil • Chef's Daily Special
Cup 8 / Bowl 10 / Quart 19

SALADS

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

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

***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

***Salmon Cobb Salad** - Mixed greens, bacon, tomatoes, boiled eggs, avocado, bleu cheese crumbles, granny smith apples, spiced pecans and topped with a 4 oz. grilled salmon. 18.95

Wedge Salad - Baby Tucsan romaine, bacon, heirloom tomato confit, bleu cheese crumbles, pickled red onions, drizzled with an aged balsamic glaze. Recommended with Balsamic Vinaigrette. 13.50

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

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

Chèvre Salad - Lodge salad greens topped with lightly breaded grilled goat cheese medallions, with dried cherries, cranberries and spiced pecans. Recommended with Wildberry Vinaigrette. 18.95 Petite 14.95

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 *Substitute grilled salmon!*

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

SANDWICHES & WRAPS

Your choice of homemade Lodge chips, fries, fresh fruit, or coleslaw.
All sandwiches can be prepared as wraps. Gluten free bread or bun +2.

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

Grilled Ham & Swiss - Virginia ham and swiss cheese on marbled rye with grain mustard and shaved red onions. 14.95

Black Bean Wrap - Grilled black bean patty in a tomato-basil wrap with caramelized onions, arugula, tomato and spicy remoulade sauce. 14.95

Grilled Chicken Panini - 8 oz. chicken breast with sautéed mushrooms and onions, gruyere cheese and spicy remoulade sauce on rosemary focaccia bread. 17.95

Salmon Cake Sandwich - with house-made kimchi, arugula, and spicy remoulade sauce on a brioche bun. 16.50

Grilled Veggie Sandwich - Grilled squash, zucchini, roasted red peppers, portabella mushrooms, arugula, pesto, an aged balsamic glaze, and goat cheese crumbles on rosemary focaccia bread. 16.50

River Birch Club - Oven roasted turkey, pit cooked ham, bacon, swiss cheese, cheddar cheese, lettuce, tomato and mayo on whole wheat toast. 17.95

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

***Blackened Salmon** - Served with lettuce, tomato and onion on a brioche bun with a spicy remoulade sauce. 17.95

Chicken Salad - Oven roasted pesto chicken salad on wheat bread with lettuce, tomato and onion. 14.50

Soup and Sandwich - Select half of a chicken salad, turkey and brie or ham and swiss sandwich and a cup of homemade soup. 16.95

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

***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.

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

PIZZAS

Baked on a homemade, cracker-thin crust.

Cheesy One - Rustic tomato sauce or basil pesto topped with our house cheese blend. 13.95 With pepperoni 15.95

Sundried Tomato & Goat Cheese - Rustic tomato sauce, house cheese blend, sundried tomatoes, bacon, sauteed spinach and topped with fresh goat cheese. 17.95

Lodge Feast - Rustic tomato sauce or Lodge BBQ sauce, cheese blend, ground beef, bacon, pepperoni and sausage, topped with Italian seasoning. 18.50

Bianco - Olive oil base, fresh garlic, mozzarella cheese, caramelized onions and grilled chicken topped with Caesar greens. 16.95

Thai Chicken - Our spicy garlic-ginger sauce with cheese blend, sliced chicken, roasted red peppers, topped with scallions, cilantro and fried wontons. 16.95

NEW Shrimp & Arugula - Lemon pepper cream sauce base, mozzarella, peppers, mushrooms, caramelized onions, baby shrimp. Topped with arugula tossed in a lemon vinaigrette. 18.50

BURGERS

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 and 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

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

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

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

***Prime Rib** - Roast beef cooked to order. Served with a baked potato and crispy brussels sprouts. Available Monday - Friday after 5 PM, on weekends available all day! 10oz / 12 oz 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

Baby Back Ribs - Basted with our signature chipotle-apple BBQ sauce. Served with coleslaw and fries. Full Rack 40 Half Rack 29

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

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

Goat Cheese Ravioli - Roasted butternut squash bechamel on a bed of sautéed spinach and topped with hickory grilled chicken and a drizzle of aged balsamic glaze. 29

***Duck 2 Ways** - Seared duck breast over gnocchi with duck confit, oyster mushrooms and smoked sausage in a light cream sauce. Drizzled with an aged balsamic glaze and topped with shaved parmesan cheese. 38

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

***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

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

***Scallops Pappardelle** - Pappardelle pasta in a shrimp and lobster sauce, with portabella mushrooms, asparagus, red peppers, topped with grilled scallops, garnished with crushed red pepper. 37

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 - Pappardelle pasta tossed with sautéed veggies, in a lemon pepper cream sauce. 19 Petite 16
Try it with Cajun style and add blackened chicken! +9
Ask about our vegan pasta option.

Lodge Vegetable Platter - Choose any three sides. 18



Proud to serve all Certified Angus Beef®

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

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)

***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.

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