



BEGINNINGS

CHEF'S SOUP KETTLE

Inspired by the season and the locale

7

PRESTIGE FARMS CHICKEN WINGS

Grilled or Fried, House Ranch, Celery

8

THE LODGE TWICE BAKED POTATO SOUP (GF)

*Bacon, Aged Cheddar
Sour Cream, "Funyuns"*

7

CLASSICO FLATBREAD

*Vine Ripe Tomato, Mozzarella
GYO Basil*

11

GREENS, GARDENS & GRILLS

KNIFE & FORK CAESAR

*Toasted Anchozy Caper Dressing, Lemon, Parmesan
Focaccia, Black Pepper*

7

CHILLED SHRIMP & CRAB SALAD (GF)

*Frisee, Arugula, Cucumber, Florida Citrus
Sunflower and Sesame Vinaigrette*

14

BEET, PECAN & CHEVRE SALAD (GF)

Georgia Pecans, Chevre, Pickled & Roasted Beets

8

GRILLED ADDITIONS

Chicken 6 Shrimp 8 Salmon 8

LODGE WEDGE SALAD (GF)

*Black Pepper Bacon, Pickled Onion
Tomato, Bleu Cheese, Chervil Ranch*

8

HANDHELDS

Choice of Fries, Chips, Coleslaw or Fruit | Gluten Free Bread Upon Request

TURKEY & PIMENTO CHEESE

Oven Dried Tomato, Roasted Red Pepper, Sourdough

12

PORK BELLY BLT

Tomato, Iceberg, Smoked Aioli, Cheddar Roll

12

LODGE PHILLY CHEESESTEAK

*Shaved Prime Rib, Sautéed Onions
Mushrooms, Provolone*

13

FRESH CATCH MELT

Lemon Pepper, Tomato, Provolone, English Muffin

14

LODGE "BCS" BURGER

*House Grind, Melted Cheese
Lettuce, Tomato, Onion, Challah Bun
Add Black Pepper Bacon: 1.50*

14

PRESTIGE FARMS CHICKEN BREAST SANDWICH

Fried or Grilled, Cheese, Pickles and That's It..!

12

SALMON & AVOCADO CLUB WRAP

Bronzed Salmon, Avocado, Bacon, Crisp Greens, T-n-T Mayo

13

CAPRESE GRILLED CHEESE

Focaccia, Mozzarella, Basil

11

LARGE PLATES

JUMBO LUMP BLUE CRAB CAKE (GF)

Crispy Stone Ground Grits, Pea Tendril

18

CRISPY GULF SHRIMP

*Malt Vinegar Spuds, Pimento Cheese Hushpuppy
House Pickle Tarter Sauce*

12

FORAGED MUSHROOM AGNOLOTTI

Arugula, Toasted Walnut, Lil Moo Cheese

19

(GF) - Gluten Free

**Consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs may increase consumer risk of food borne illness.
Service charge and tax will be added for your convenience.*