



BRUNCH

BREAKFAST

Tropical Delight Smoothie GF / VEGAN	9
Kiwi / Mango / Dragon Fruit / Pineapple Juice Coconut Flakes / Almond Milk	
Toasted Coconut Oatmeal	9
Sliced Almond / Toasted Coconut / Banana Blueberry / Brown Sugar / Flax Seed	
Honey-Mint Yogurt Bowl GF	12
Mango / Dragon Fruit / Kiwi / House-Made Granola	
House-Made Granola GF / VEGAN	7
Coconut Flakes / Walnut / Sunflower Seed / Almond Pumpkin Seed / Maple Syrup / Choice of Milk	
Smoked Salmon Charcuterie	15
Toasted Bagel Chips / Scallion-Herb Cream Cheese House-Made Dill Pickled Cucumber / Capers Heirloom Tomato	
Fruit & Berries GF	10
Local Honey / Mint	
Vegan Potato Hash GF	14
Sweet Potato / Black Beans / Onion / Red Pepper Spinach / Portobello Mushroom	
Avocado Toast	15
French Baguette / Smashed Avocado / Poached Egg Lemon Vinaigrette / Heirloom Tomato / Lava Salt Arugula Salad	

Farmers Breakfast	15
Three Eggs Your Way / Applewood Smoked Bacon House Made Breakfast Sausage / Toast / Hash Browns	
King of The Mountain Omelet GF	15
Short Rib / Caramelized Onions / Poblano Pepper Smoked Cheddar / Hash Browns	
Crab Cake Benedict	19
Crispy English Muffin / Cajun Bearnaise Poached Eggs / Hash Browns	
Traditional Eggs Benedict	16
Crispy Muffin / Buttery Hollandaise / Poached Eggs Canadian Bacon / Hash Browns	
Grilled Pork Chop & Eggs GF	17
Sliced Tomato / Two Eggs Your Way Scalloped Breakfast Potatoes	
Classic French Toast	15
Cinnamon Dipped Brioche Bread / Blueberry Compote Lemon Creme Fraiche / Applewood Smoked Bacon	
Biscuits, Gravy & Fried Chicken	16
Buttermilk Biscuits / Sausage Gravy Two Eggs Your Way / Hash Browns	

SOUP & SALADS

Tuscan Soup GF	5 / 9
Italian Sausage / Kale / Potato / Pecorino Cheese	
Grilled Romaine Caesar	12
Rye Bread Croutons / Shaved Parmesan / Anchovy Caesar Dressing	
Strawberry & Curly Kale Salad GF	15
Avocado / Red Onion / MoonRabbit™ Cheese Poppy Seed & Agave Vinaigrette	

FOR THE TABLE

Fried Brie Cheese	14
Huckleberry Jam / Pistachios / Ciabatta Crostini	
Ahi Tuna Tataki GF	18
Citrus Ponzu / Lemon Zest / Edamame / Wasabi	
Marinated Chicken Wings 10 pc	15
Choice of House-Made Hot Wing Sauce, Habanero-Pineapple Sauce or Bourbon BBQ Ranch or Blue Cheese Dressing / Carrots / Celery	

BURGERS SANDWICHES & MORE

Hamburgers & sandwiches are served with french fries or house made kettle chips. All burgers are cooked to a medium temperature unless otherwise specified.

Lodge Burger	17
Double R™ Beef Patty / Potato Bun / LTO / Provolone / Lodge Fry Sauce	
Crab Cake BLT	22
Sourdough Bread / Chesapeake Aioli / Swiss Cheese / Applewood Smoked Bacon / Spring Greens	
Shore Lodge French Dip Sandwich	21
Thin Sliced Slow Roasted Prime Rib / Au Jus / Creamy Horseradish / French Baguette	
Fried Chicken Sandwich	16
Spicy Mayo / LTO / Bacon / Pepper Jack Cheese / Potato Bun	
Mediterranean Chicken Pita Pocket	16
Lettuce / Tomato / Feta / Hummus / Tzatziki / Cucumber Salad	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if you have any allergens so we are aware. 5.25.21