BREAKFAST

SMOKED SALMON BAGEL*  $14
Red Onion, Hard Boiled Egg, Chives, Tomato, Capers, Cream Cheese

SEASONAL FRUIT  $12
Seasonal Fruit & Berries, Greek Yogurt Honey, Banana Bread

COUNTRY BISCUIT BOWL*  $10
Scrambled Egg, Biscuit, Hashbrowns, Sausage Gravy, American Cheese

TRADITIONAL BENEDICT*  $15
English Muffin, Poached Eggs, Canadian Bacon, Hollandaise Sauce, Hashbrowns

BANANA BREAD FRENCH TOAST*  $13
Sliced Banana, Pecans, Bourbon Spiced Maple Syrup, Bacon

BIG BEACH BREAKFAST*  $15
3 Eggs, Choice of Bacon, Sausage or Canadian Bacon, Hashbrowns, Toast

OATMEAL  $9
Steel Cut, Golden Raisins, Brown Sugar, Sweet Cream

SANDWICHES/BURGERS

LODGE BURGER*  $14
Lettuce, Tomato, Onion, Smoked Gouda Pimento Cheese, Bacon, Brioche Bun

SHRIMP BLT WRAP*  $11
Wheat Tortilla, Cajun Shrimp, Smoked Bacon, Field Greens, Roasted Tomato, Chipotle Aioli

CLASSIC CLUB*  $14
Ham, Roasted Turkey, American Cheese, Bacon, Lettuce, Tomato, Local Honey Mustard, Whole Wheat Bread

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If you have any concerns regarding food allergies, please alert your server prior to ordering.

*This item may contain raw or undercooked meats, poultry, shellfish or eggs. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase or risk foodborne illnesses.
ENTRÉES
STEAK & FRIES* $25
Grilled Hanger Steak, Fresh Cut Fries, Arugula, Chimichurri Sauce
ROASTED PORTABELLA $18
Goat Cheese, Grilled Tomato, Potato Puree, Tiny Green Beans, Aged Balsamic
SHRIMP & GRITS* $24
Shrimp, Bayou Cora Grits, Trinity, Cajun Cream Reduction
DEEP SOUTH B & R $17
Red Beans, Conecuh Sausage, White Rice, Fresh Herbs
CHICKEN & WAFFLES* $18
Country Fried Bone-In Chicken, Light or Dark Meat, June Bug Rub Pecan Syrup
*gluten free

DESSERTS
CHEESECAKE MASON JAR $6
Cheesecake Mousse, Seasonal Fruit, Berry Puree, Graham Cracker Crumble
FLOURLESS CHOCOLATE TORTE $6
Chantilly Cream, Chocolate Shavings#
PECAN TART $6
Maple Whipped Cream, Caramel Drizzle
*gluten free

FLATBREADS
FOREST MUSHROOM $12
Roasted Mushroom, Goat Cheese, Rocket Greens, Charred Shallot, Balsamic
POTATO & BLU $14
Caramelized Onion, Yukon Gold, Local Blu Cheese, Smoked Bacon, Rosemary
MARGHERITA $12
Heirloom Tomato, Fresh Mozzarella, Farm Basil
Seasonal Selected Artisan Cheese from Sweet Home Farms

ROASTED PORTABELLA $18
Goat Cheese, Grilled Tomato, Potato Puree, Tiny Green Beans, Aged Balsamic
SHRIMP & GRITS* $24
Shrimp, Bayou Cora Grits, Trinity, Cajun Cream Reduction
DEEP SOUTH B & R $17
Red Beans, Conecuh Sausage, White Rice, Fresh Herbs
CHICKEN & WAFFLES* $18
Country Fried Bone-In Chicken, Light or Dark Meat, June Bug Rub Pecan Syrup
*gluten free

BEVERAGES
COFFEE
Small Pot $5
Large Pot $8
JUICE $5
Fresh Squeezed Orange Juice, Apple, Cranberry, V-8®
MILK $4
Whole, 2%, Skim, Chocolate
HOT CHOCOLATE $4
SODAS $4
Coca-Cola® Products
ICED TEA $4
Sweetened or Unsweetened
HOT TEA — HARNEY AND SONS $5
Chamomile, Earl Grey, English Breakfast, Green Sencha, Mint, Raspberry, Mint Chocolate
PERIER $5
JUST WATER® $4

SIGNATURE COCKTAILS
FRONT PORCH TEA $12
Firefly Peach Moonshine | Blackberry Shrub | Sweet Tea | Lemon
BLOOD ORANGE MARGARITA $13
El Jimador | Solerno Blood Orange Liqueur | Triple Sec | Lemon-Lime
MOSCOW MULE $10
Russian Standard Vodka | Ginger Beer | Lime | Candied Ginger
SPIRITUAL HEALER $13
Prairie Organic Cucumber Vodka | St. Germaine Elderflower Liqueur | Lemon | Cucumber
MAI TAI $12
Bumbu Aged Rum | Don Q Cristal Rum | Amaretto | Triple Sec | Lime | Orange

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All drinks contain 1 1/2 ounces of liquor, unless special ordered.

WHITE WINE
SAUVIGNON BLANC/SEMILLON
Les Roches Touraine, Loire Valley, France $37
Mouha, Marlborough, New Zealand $38
Justin, Paso Robles, California $44
PINOT GRIGIO/PINOT GRIS
Acrobat, Pinot Gris, Oregon $39
Alois Lageder, Pinot Grigio, Alto Adige, Italy $44
RIESLING
Dr. Loosen, Dr. L Riesling, Mosel, Germany $36
ROSE
L’Acoite, Coteaux Varois en Provence France $35
CHARDONNAY
Milbrandt Traditions, Columbia Valley, Washington $41
Raeburn, Russian River Valley, California $52
CrossBarn ‘Paul Hobbs’, Sonoma Coast, California $58

RED WINE
PINOT NOIR
Simple Life, California $32
Smith & Perry, Van Duzer, Willamette Valley, Oregon $45
Raeburn, Russian River Valley, California $51
MERLOT
Hahn, Central Coast, California $37
Alexander Valley, California $42
CABERNET SAUVIGNON, CABERNET FRANC AND BORDEAUX BLENDS
Lapostolle ‘Casa’ Rapel Valley, Chile $39
Éric Chevalier, Cabernet Franc, Loire Valley, France $42
Revelry Vintners, Columbia Valley, Washington $46

CHARDONNAY
Milbrandt Traditions, Columbia Valley, Washington $41
Raeburn, Russian River Valley, California $52
CrossBarn ‘Paul Hobbs’, Sonoma Coast, California $58

BEER
DOMESTIC $5
Bud Light | Coors Light | Ultra | Yuengling | Budwiser
PREMIUM/IMPORT $6
Amstel Light | Blue Moon | Corona | Dos Equis | Guinness | Heineken | Sam Adams

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