

## BREAKFAST

### LODGE BREAKFAST BUFFET

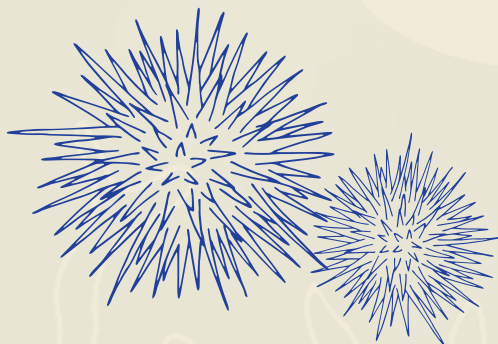
Enjoy Fresh Seasonal Fruits, Oatmeal, Southern Grits, Applewood Bacon, Buttermilk Biscuits, Peppered Gravy, Country Pleasin' Sausage & Breakfast Potatoes. Made-to-Order Eggs & Omelets are Featured, in Addition to Fresh Breads & Pastries with Local Jams & Preserves. BREAKFAST JUICES, MILK & COFFEE ARE INCLUDED. 22.95 | 8.95 FOR KIDS 12 & UNDER

### COFFEE & BEVERAGES

SOFT DRINKS \$3  
FRESH JUICE \$4  
BREWED COFFEE | REGULAR  
OR DECAF \$3 MILK \$3  
ESPRESSO \$3  
LATTE \$4  
CAPPUCCINO \$4  
EXTRA SHOT \$2  
HARNEY & SONS HOT TEA \$5



If you have any concerns regarding food allergies, please alert your server prior to ordering.  
\*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



### A LA CARTE

#### AVOCADO & TOAST\* \$14

Smashed Avocado, Roasted Tomato, Two Poached Eggs, Local Field Greens, Shaved Radish, Farmers Cheese

#### BANANA BREAD FRENCH TOAST\* \$13

Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon

#### CRAB CAKE BENEDICT\* \$22

Petite Crab Cakes, Sauteed Spinach, Poached Eggs, English Muffin, Cajun Citrus Tarragon Sauce, Choice of One Side

#### BIG BEACH BREAKFAST\* \$16

Three Eggs Your Way Bacon or Sausage, Choice of One Side

#### LOX 'N BAGEL\* \$17

Cream Cheese, Red Onion, Capers, Tomato, Hard Boiled Egg

#### HAM & CHEESE OMELET\* \$16

Three Eggs, Country Ham, Cheddar Cheese, Choice of One Side

#### FOREST OMELET\* \$16

Three Eggs, Mushrooms, Goat Cheese, Choice of One Side

### COCKTAILS

#### TROPICAL CREAMSICLE MIMOSA \$10

Prosecco, Cream, Orange, Pineapple, Cointreau

#### THAT'S THE BLOODY POINT \$12

Cucumber Vodka, Bloody Point Remedy Mary Mix, B12, Caffeine

#### SOCIAL SPRITZER \$10

Limocello, Prosecco, Sliced Strawberries, Lemon Zest

#### MORNING ELIXIR \$10

St. Germain Elderflower Liqueur, Prosecco, Club Soda, Citrus Zest

#### GULF BELLINI \$10

Zardetto, Peach Puree, Blue Curacao

#### SUNRISE MIMOSA \$10

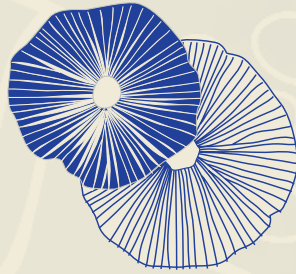
Cava, Orange Juice, Pineapple Juice, Grenadine

### SIDES \$4

HOME FRIES  
CHEESE GRITS  
TOAST & JAM  
ENGLISH MUFFIN

### EXTRAS \$5

BACON\*  
SAUSAGE\*  
FRESH FRUIT  
SEASONAL BERRIES



# LUNCH

Monday - Saturday

## SANDWICHES & FLATBREADS

SANDWICHES ARE SERVED WITH FRIES OR SIDE HOUSE SALAD

**\*BLACKENED AHI TUNA SANDWICH \$16**

Smashed Avocado, Wasabi Aioli, Sliced Tomato, Sweet Homemade Pickles, Brioche Bun

**PEAR & BRIE FLATBREAD \$16**

Roasted Pear, Brie Cheese, Prosciutto, Rosemary, Spiced Pecans, Fresh Oregano

**FRIED SNAPPER \$16**

Seasoned Breaded Snapper, Cumin Slaw, Toasted Brioche

**\*LODGE DOUBLE SMASHED BURGER \$15**

Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Brioche Bun

**HEAT & SWEET FLATBREAD \$14**

Pepperoni, Smoked Gouda, Parmesan, Local Honey, Chipotle Spice

**\*CUBAN \$15**

Roasted Pork, Sliced Ham, Swiss Cheese, Spiced Pickles, Yellow Mustard, Cuban Bread

**\*CLASSIC CLUB SANDWICH \$14**

Ham, Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato, Honey Mustard, Wheat Berry Bread

## SOUP & SALAD

**GULF OYSTER CHOWDER \$9**

Gulf Oysters, Roasted Corn, Jalapeno, Potato

**FARMER'S MARKET SALAD \$13**

Baby Arugula, Carrots, Roasted Pears, Golden Raisins, Toasted Pecans, Goat Cheese, Apple Cider Vinaigrette

**ROMAINE WEDGE SALAD \$12**

Romaine Lettuce, Parmesan Cheese, Hard Boiled Egg, Bacon, Tomato, Brown Butter Crumbs, Roasted Garlic Parmesan Dressing

CHICKEN \$8 | SHRIMP \$9

\*SNAPPER \$13 | \*STRIP STEAK \$14

## SHAREABLES

**BACON & SHRIMP STUFFED**

**JALAPENO \$12**

Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon, Bourbon Tomato Bacon Jam

**CRISPY SNAPPER BITES \$13**

Cajun Citrus Aioli, Lemon

**HONEY GOAT CHEESE \$12**

Tomato Pepper Jam, Raw Honey Apple Slaw, Chives

**FRIED GREEN TOMATO \$12**

Crawfish Salad, Arugula, Cajun Remoulade

## LAND & GULF

**\*NEW YORK STRIP STEAK \$28**

French Fries, Haricot Vert, Peppercorn Brandy Sauce

**\*LEMON HERB SNAPPER \$27**

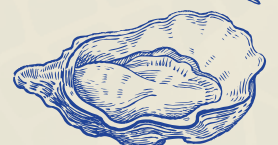
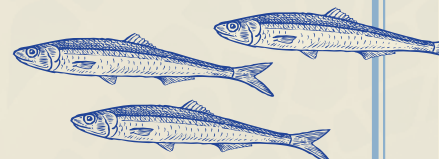
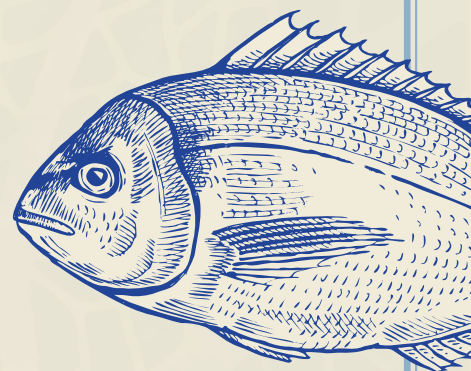
Butter Poached Cauliflower, Crispy Leeks, Smoked Paprika Crawfish Cream Sauce

**\*CRISPY CHICKEN FRANCAISE \$25**

Pan Roasted Chicken Breast, Pearl Onions, Lemon Herb Butter, Linguine Pasta

**\*FISH & CHIPS \$26**

Beer Battered Grouper, Red Potato, Citrus Caper Tartar Sauce, Malt Vinegar Aioli



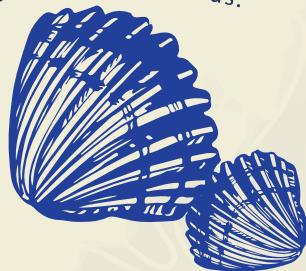
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# Foodcraft

fresh. local. delicious.



## DINNER

### BREAD SERVICE

**HOUSE MADE WARM BREAD \$6**  
Whipped Butter & Tomato Pepper Jam

### SOUP & SALAD

**GULF OYSTER CHOWDER \$9**  
Gulf Oysters, Roasted Corn,  
Jalapeno, Potato

**FARMER'S MARKET SALAD \$13**  
Baby Arugula, Carrots, Roasted Pears,  
Golden Raisins, Toasted Pecans, Goat  
Cheese, Apple Cider Vinaigrette

**ROMAINE WEDGE SALAD \$12**  
Romaine Lettuce, Parmesan Cheese,  
Hard Boiled Egg, Bacon, Tomato,  
Brown Butter Crumbs, Roasted Garlic  
Parmesan Dressing

**CHICKEN \$8 | SHRIMP \$9**

**SNAPPER \$13 | STRIP STEAK \$14**

### OYSTERS

**BAKED HALF DOZEN  
OYSTERS \$14**  
Choice of Parmesan Garlic,  
Rockefeller, or Bacon & Melted Leek,  
Served with Warm French Bread

**SAMPLE OF ALL THREE \$16**  
Taster of all Three Baked Oysters



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### SHAREABLES

**BACON & SHRIMP STUFFED JALAPENO \$12**  
Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,  
Bourbon Tomato Bacon Jam

**CRISPY SNAPPER BITES \$13**  
Cajun Citrus Aioli, Lemon

**HONEY GOAT CHEESE \$12**  
Tomato Pepper Jam, Raw Honey Apple Slaw, Chives

**FRIED GREEN TOMATO \$12**  
Crawfish Salad, Arugula, Cajun Remoulade

**SHORT RIB FLATBREAD \$17**  
Braised Short Rib, Pickled Onions, Baby Arugula,  
Smoked Gouda Cheese

**NOLA BBQ GULF SHRIMP & GRITS \$18**  
New Orleans BBQ Shrimp, Hot Pepper Ale Butter,  
Delta Grind Grits, Rosemary, Parmesan Cheese

**HEAT & SWEET FLATBREAD \$14**  
Pepperoni, Smoked Gouda, Parmesan, Local Honey, Chipotle Spice

### LAND & GULF

**RIBEYE STEAK \$34**  
Smashed Crispy Red Potato, Grilled Broccolini,  
Smoked Herb Butter

**NEW YORK STRIP STEAK \$28**  
French Fries, Haricot Verts, Peppercorn Brandy Sauce

**LEMON HERB SNAPPER \$27**  
Butter Poached Cauliflower, Crispy Leeks, Smoked  
Paprika Crawfish Cream Sauce

**BRAISED SHORT RIB \$28**  
Spiced Coca-Cola Collard Greens, Delta Grind Grits,  
Jalapeno Corn Bread Crumble

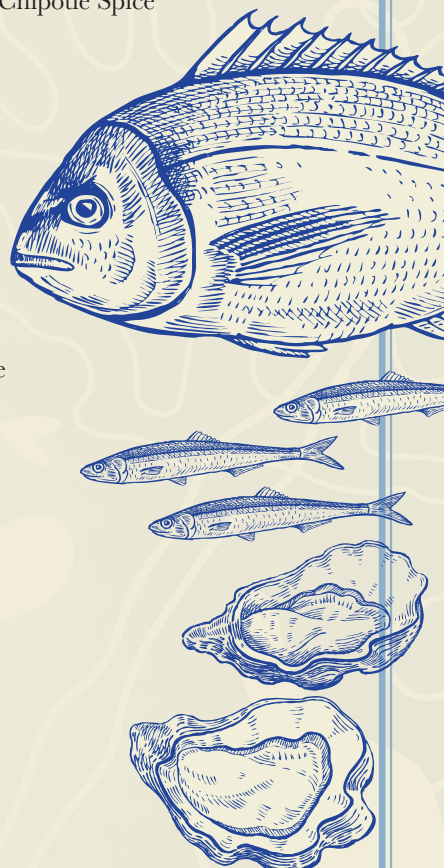
**CRISPY CHICKEN FRANCAISE \$25**  
Pan Roasted Chicken Breast, Pearl Onions,  
Lemon Herb Butter, Linguine Pasta

**FISH & CHIPS \$26**  
Beer Battered Grouper, Red Potatoes, Citrus Caper  
Tartar Sauce, Malt Vinegar Aioli

### EXTRAS

**SMASHED CRISPY RED POTATO \$8**  
**BUTTER POACHED CAULIFLOWER \$7**  
**HARICOT VERTS \$7**

**SPICED COCA-COLA COLLARD GREENS \$8**  
**FRENCH FRIES \$6**  
**DELTA GRIND GRITS \$6**





## DESSERT

### **SPICED APPLE CRISP \$8**

Cinnamon Scented Apples, Brown Sugar-Oat Streusel  
Vanilla Ice Cream

### **WHITE CHOCOLATE & BLUEBERRY BREAD PUDDING \$8**

Fresh Blueberries, Sweet White Chocolate Custard,  
Chantilly Cream

### **SEASONAL CREME BRULEE \$8**

Traditional French Custard, Seasonal Spices & Flavors,  
Caramelized Turbinado Sugar

### **BANANA PUDDING MASON JAR \$8**

Classic Banana Pudding, Whipped Cream, Fresh Banana,  
Nilla Wafers

### **CLASSIC ICE CREAM SUNDAE \$8**

Vanilla Ice Cream Chocolate Fudge, Caramel Sauce,  
Chopped Pecans, Whipped Cream,  
Topped with a Cherry

## DESSERT COCKTAILS

### **ASIATICO 43 \$12**

Licor 43, Brandy, Condensed Milk, Espresso,  
Whipped Cream

### **NIGHTCAP \$12**

Apple Pie Moonshine, 5 Spice, Lemon Juice,  
Apple Juice

### **KEY LIME MARTINI \$12**

Don Q, Blue Chair Bay Key Lime, Lime Juice,  
Pineapple Juice, Coco Real, Graham Cracker Rim

## MARTINI

### SPIRITUAL HEALER \$14

Kettle Cucumber Vodka, St. Germain,  
Simple Syrup, Lemon Juice

### RASPBERRY LEMONDROP \$14

Tito's Vodka, Razzmatazz,  
Lemon Juice, Simple Syrup

### PEACH COBBLER \$14

Peach Cobbler Moonshine,  
Vanilla Vodka, Apple Cinnamon,  
Simple Syrup, Lemon Juice

## MARGARITA

### PINEAPPLE JALAPENO \$12

Dulce Pineapple-Jalapeno Tequila,  
Pineapple Juice, Tres Agave,  
Triple Sec, Lime Juice

### SANGRITA \$12

Choice of Red or White Lunazul,  
Hahn or Dr Loosen, Triple Sec, Tres  
Agave, Lime, Orange

### BLOOD ORANGE \$16

Patron, Cointreau, Tres Agave, Blood  
Orange Juice, Lime Juice

## CANNED BEER

### DOMESTIC \$5

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

YUENGLING

BUDWEISER

### PREMIUM/IMPORT \$6

RED STRIPE

BLUE MOON

GUINNESS

HEINEKEN

WHITE CLAW

## SEASONAL CRAFT BEER

“ASK ABOUT OUR SEASONAL  
& DRAFT SELECTIONS”

## SIGNATURE COCKTAILS

### PEANUT BUTTER OLD FASHIONED \$15

Screwball, Old Forrester, Coco Bitters,  
Woodford Cherry Juice

### FRONT PORCH TEA \$12

Peach Moonshine, Blackberry Shrub,  
Lemon Juice, Unsweet Tea

### GULF OF MOJITO \$14

Malibu Rum, Real Ginger Syrup, Pineapple Juice,  
Mint, Coco Real, Blue Curacao, Lime

### KEY LIME COLADA \$12

Don Q Rum, Pina Colada Mix, Coco Real,  
Key Lime Juice, Blue Chair Bay Key Lime

### THE LODGE GIN SPRITZER \$14

Hendricks, Grapefruit Juice, Orange Bitters,  
Simple Syrup, Orange, Lime, Lemon, Strawberry

### SPICED MANHATTAN \$16

Elijah Craig, Carpano Antica, Carpano Bianco,  
Apple Juice, Raw Simple Syrup, 5 Spice

### THE BOOTLEGGER \$12

Campesino Silver, Campesino Aged, Blackberry Shrub,  
Pineapple Juice, Grenadine, Angostura Orange Bitters

### NIGHTCAP \$12

Apple Pie Moonshine, 5 Spice, Lemon Juice, Apple Juice

## WINE BY THE GLASS/BOTTLE

### SPARKLING

GL

BTL

ZARDETTO, Prosecco

8

40

LOS MONTEROS, Cava, Spain

9

45

### WHITE WINE

GL

BTL

MOHUA, Sauvignon Blanc

10

40

DR. LOOSEN, Riesling

10

40

DECOY, Sauvignon Blanc

11

44

MOULIN DE GASSAC, Rosé

11

44

RICKSHAW, Chardonnay

11

44

ALOIS LAGEDER, Pinot Grigio

13

52

RAEBURN, Chardonnay

13

52

### RED WINE

GL

BTL

MON FRERE, Pinot Noir

10

40

HAHN, Merlot

10

40

KERMIT LYNCH, Côtes Du Rhône Blend

10

40

LAPOSTOLLE, Cabernet Sauvignon

10

40

TERRAZAS RESERVA, Malbec

12

48

BENTON LANE, Pinot Noir

16

64

JUSTIN, Cabernet Sauvignon

17

68

ALL DRINKS CONTAIN 1 1/2 OUNCES OF LIQUOR, UNLESS SPECIAL ORDERED.





## BRUNCH

### SOUP & SALAD

#### GULF OYSTER CHOWDER \$9

Gulf Oysters, Roasted Corn,  
Jalapeno, Potato

#### FARMER'S MARKET SALAD \$13

Baby Arugula, Carrots, Roasted Pears,  
Golden Raisins, Toasted Pecans, Goat  
Cheese, Apple Cider Vinaigrette

#### ROMAINE WEDGE SALAD \$12

Romaine Lettuce, Parmesan Cheese,  
Hard Boiled Egg, Bacon, Tomato,  
Brown Butter Crumbs, Roasted Garlic  
Parmesan Dressing

CHICKEN \$8 | SHRIMP \$9

\*SNAPPER \$13 | \*STRIP STEAK \$14

### OYSTERS & SHAREABLES

#### BACON & SHRIMP STUFFED

##### JALAPENO \$12

Jalapeno Pepper, Shrimp, Sweet Cream  
Cheese, Bacon, Bourbon  
Tomato Bacon Jam

#### CRISPY SNAPPER BITES \$13

Cajun Citrus Aioli, Lemon

#### HONEY GOAT CHEESE \$12

Tomato Pepper Jam, Raw Honey  
Apple Slaw, Chives

#### FRIED GREEN TOMATO \$12

Crawfish Salad, Arugula,  
Cajun Remoulade

### BRUNCH ENTREES

#### AVOCADO & TOAST\* \$14

Smashed Avocado, Roasted Tomato, Two Poached Eggs,  
Local Field Greens, Shaved Radish, Farmers Cheese

#### BANANA BREAD FRENCH TOAST\* \$13

Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon

#### CRAB CAKE BENEDICT\* \$22

Petite Crab Cakes, Sautéed Spinach, Poached Eggs,  
English Muffin, Cajun Citrus Tarragon Sauce, Home Fries

#### FOREST OMELET\* \$16

Three Eggs, Mushrooms, Goat Cheese, Home Fries

#### NY STRIP STEAK & EGGS \$24

Grilled NY Strip Steak, Three Eggs, Roasted Tomato,  
Home Fries, Cajun Remoulade

SERVED WITH FRIES OR SIDE HOUSE SALAD

#### BLACKENED AHI TUNA SANDWICH \$16

Smashed Avocado, Wasabi Aioli, Sliced Tomato, Sweet  
Homemade Pickles, Brioche Bun

#### PEAR & BRIE FLATBREAD \$16

Roasted Pear, Brie Cheese, Prosciutto, Rosemary,  
Spiced Pecans, Fresh Oregano

#### CUBAN \$15

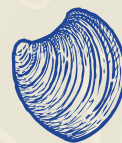
Roasted Pork, Sliced Ham, Swiss Cheese, Spiced Pickles,  
Yellow Mustard, Cuban Bread

#### HEAT & SWEET FLATBREAD \$14

Pepperoni, Smoked Gouda, Parmesan, Local Honey, Chipotle Spice

#### CLASSIC CLUB SANDWICH \$15

Ham, Turkey, Bacon, Fried Egg, Cheddar Cheese, Lettuce,  
Tomato, Honey Mustard, Wheat Berry Bread



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Simple Syrup, Lemon Juice

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Tito's Vodka, Razzmatazz,  
Lemon Juice, Simple Syrup

### PEACH COBBLER \$14

Peach Cobbler Moonshine,  
Vanilla Vodka, Apple Cinnamon,  
Simple Syrup, Lemon Juice

## MARGARITA

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Dulce Pineapple-Jalapeno Tequila,  
Pineapple Juice, Tres Agave,  
Triple Sec, Lime Juice

### SANGRITA \$12

Choice of Red or White Lunazul,  
Hahn or Dr Loosen, Triple Sec, Tres  
Agave, Lime, Orange

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### NIGHTCAP \$12

Apple Pie Moonshine, 5 Spice, Lemon Juice, Apple Juice

## WINE BY THE GLASS/BOTTLE

### SPARKLING

ZARDETTO, Prosecco

LOS MONTEROS, Cava, Spain

### WHITE WINE

MOHUA, Sauvignon Blanc

DR. LOOSEN, Riesling

DECOY, Sauvignon Blanc

MOULIN DE GASSAC, Rosé

RICKSHAW, Chardonnay

ALOIS LAGEDER, Pinot Grigio

RAEBURN, Chardonnay

### RED WINE

MON FRERE, Pinot Noir

HAHN, Merlot

KERMIT LYNCH, Côtes Du Rhône Blend

LAPOSTOLLE, Cabernet Sauvignon

TERRAZAS RESERVA, Malbec

BENTON LANE, Pinot Noir

JUSTIN, Cabernet Sauvignon

GL BTL

8 40

9 45

GL BTL

10 40

10 40

11 44

11 44

11 44

13 52

13 52

GL BTL

10 40

10 40

10 40

10 40

12 48

16 64

17 68

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