

# 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 | 11 FOR KIDS 12 & UNDER

## COFFEE & BEVERAGES

SOFT DRINKS \$3

FRESH JUICE \$4

BREWED COFFEE \$3

Regular or Decaf

MILK \$3

ESPRESSO \$3

LATTE \$4

CAPPUCCINO \$4

EXTRA SHOT \$2

HARNEY & SONS HOT TEA \$5

### SIDES \$4

HOME FRIES

CHEESE GRITS

TOAST & JAM

ENGLISH MUFFIN

### EXTRAS \$5

BACON\*

SAUSAGE\*

FRESH FRUIT

SEASONAL BERRIES

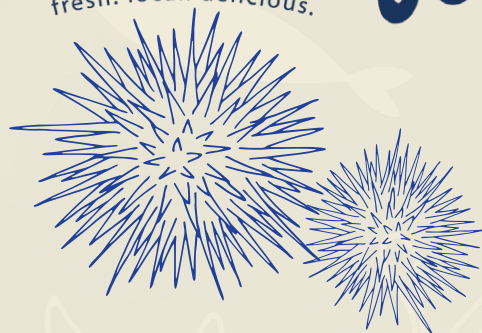
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# Foodcraft

fresh. local. delicious.



## A LA CARTE

### AVOCADO & TOAST\* \$16

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

### BANANA BREAD FRENCH TOAST\* \$15

Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon

### STICKY CAKES\* \$13

Cinnamon Sticky Bun Style Pancakes, Sweet Brow Sugar Glaze, Sausage

### EGGS BENEDICT\* \$22

Fun Twist on the Classic with a Choice of either Petite Crab Cake with Cajun Tarragon Sauce or Tri-Tip Steak with Chimi-churri Sauce. Served with Choice of One Side

### BIG BEACH BREAKFAST\* \$16

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

### TRI-TIP STEAK & EGGS\* \$24

Grilled Tri-Tip Steak, Two Eggs Your Way, Chimichurri Sauce, Home Fried Potatoes

### OMELET CROISSANT SANDWICH\* \$14

Two Egg Omelet with Ham, Boursin Garlic & Herb Cheese, Buttered Toasted Croissant, Choice of One Side

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

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

### FOREST MUSHROOM OMELET\* \$16

Three Eggs, Mushrooms, Boursin Garlic & Herb Cheese, Choice of One Side

### BREAKFAST FLATBREAD\* \$14

Scrambled Eggs, Sausage Gravy, Double Smoked Bacon, Cheddar & Smoked Gouda Cheese

## COCKTAILS

### TROPICAL CREAMSICLE MIMOSA \$10

Prosecco, Cream, Orange, Pineapple, Cointreau

### FULLY LOADED \$12

Tito's Vodka, Charleston Bloody Mary Mix, Lime, Celery, Olives and Bacon

### SOCIAL SPRITZER \$10

Limoncello, Prosecco, Sliced Strawberries, Lemon Zest

### MORNING ELIXIR \$10

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

### SUNRISE MIMOSA \$10

Cava, Orange Juice, Pineapple Juice, Grenadine

# LUNCH

## SALADS & SOUP

### SPINACH STRAWBERRY SALAD \$13

Baby Spinach, Strawberries, Honey Goat Cheese, Red Onion, Shaved Almond, Warm Bacon Dressing

### PANZANELLA SALAD \$13

Roasted Tomatoes, Red Onion, Kalamata Olives, Herb Croutons, Garlic, Cucumber, Red Wine Vinaigrette

### ROMAINE WEDGE SALAD \$12

Romaine Lettuce, Heirloom Tomatoes, Bacon, Red Onion, Blue Cheese, Green Goddess Dressing

CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13

\*FRIED OYSTER \$7 | \*TRI-TIP STEAK \$14

### SOPA DE CAMARONES (SPICY SHRIMP SOUP)\* \$11

Shrimp, Chiles, Potato, Carrot, Onion, Cilantro, Lime

## SHAREABLES

### BACON & SHRIMP STUFFED

#### JALAPENO \$14

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

### CRISPY SNAPPER BITES \$13

Cajun Citrus Aioli, Lemon

### SEAFOOD GRATIN \$12

Crab, Shrimp & Crawfish, Roasted Garlic Bechamel, Parmesan Cheese, Crouton

### FRIED GREEN TOMATO \$12

Southern Fried Green Tomatoes, Smoked Gouda Pimento Cheese, Roasted Poblano Dressing

## OYSTERS

### RAW BAR

#### DOZEN \*\$28 or HALF DOZEN\* \$14

Horseradish, Cocktail, Southern Chili Lab Hot Sauce, Lemon, Seasoned Saltines

#### BROILED HALF DOZEN OYSTER\* \$14

### CHOICE OF

#### BOURBON PECAN BROWN BUTTER

Bourbon, Spiced Pecans, Brown Butter

#### BIENVILLE

Shrimp, Mushroom, Herbs, Bacon, Bechamel Sauce

#### MASKA

Chimichurri & Parmesan

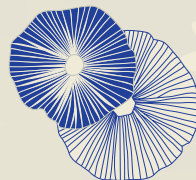
#### AL BBQ FRIED OYSTER\* \$14

Fried Oyster, AL White BBQ Sauce, Pulled Pork, Pickled Onion

#### FRIED OYSTER BASKET\* \$14

Red Remoulade, Warm French Bread

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## PO' BOYS

SERVED WITH FRIES OR SIDE HOUSE SALAD

### OYSTER\* \$18

Fried Oyster, Romaine Lettuce, Tomato, Pickles, Cajun Mayonnaise, French Bread

### MAHI\* \$17

Herbed Mahi Mahi, Romaine Lettuce, Tomato, Pickles, Mayonnaise, French Bread

### SHRIMP\* \$16

Blackened Shrimp, Romaine Lettuce, Roasted Tomato, Mayonnaise, French Bread

## HANDHELDS

SERVED WITH FRIES OR SIDE HOUSE SALAD

### BLACKED AHI TUNA SANDWICH\* \$16

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

### LODGE DOUBLE SMASHED BURGER\* \$17

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

### CHICKEN PESTO GRILLED CHEESE\* \$16

Grilled Chicken, Mozzarella Cheese, Tomato, Basil Pesto, Sourdough Bread

### CLASSIC CHEESESTEAK\* \$15

Shaved Beef, Onion, Bell Peppers, Provolone Cheese, Spiced Mayonnaise

## LAND & GULF

### TRI TIP STEAK \$28

French Fries, Chimichurri Sauce

### GARLICKY SHRIMP SCAMPI & GRITS\* \$22

Garlicky Shrimp Scampi, Creamy Parmesan Delta Grind Grits

### MOJITO LIME CHICKEN THIGHS\* \$24

Spiced Southern Succotash, Citrus Pan Au Jus

### \*FISH & CHIPS \$26

Beer Battered Grouper, French Fries, Citrus Caper Tartar Sauce, Malt Vinegar Aioli



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# DINNER

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## BREAD SERVICE

**WARM CIABATTA LOAF \$6**  
Olive Oil, Chili Crisp, Whipped Butter

## SOUP & SALADS

**SOPA DE CAMARONES  
(SPICY SHRIMP SOUP) \* \$11**

Shrimp, Chiles, Potato, Carrot, Onion,  
Cilantro, Lime

**SPINACH STRAWBERRY  
SALAD \$13**

Baby Spinach, Strawberries, Honey Goat  
Cheese, Red Onion, Shaved Almond, Warm  
Bacon Dressing

**PANZANELLA SALAD \$13**  
Roasted Tomatoes, Red Onion,  
Kalamata Olives, Herb Croutons, Garlic,  
Cucumber, Red Wine Vinaigrette

**ROMAINE WEDGE SALAD \$12**  
Romaine Lettuce, Heirloom  
Tomatoes, Bacon, Red Onion,  
Blue Cheese, Green Goddess Dressing  
**CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13**  
**\*FRIED OYSTER \$7 | \*TRI-TIP STEAK \$14**

## OYSTERS

### RAW BAR

**DOZEN \*\$28 or HALF DOZEN\* \$14**  
Horseradish, Cocktail, Southern Chili Lab Hot  
Sauce, Lemon, Seasoned Saltines

**BROILED HALF DOZEN OYSTER\* \$14**

### CHOICE OF

**BOURBON PECAN BROWN BUTTER**  
Bourbon, Spiced Pecans, Brown Butter

### BIENVILLE

Shrimp, Mushroom, Herbs, Bacon,  
Bechamel Sauce

### MASKA

Chimichurri & Parmesan

**AL BBQ FRIED OYSTER\* \$14**  
Fried Oyster, AL White BBQ Sauce,  
Pulled Pork, Pickled Onion

**FRIED OYSTER BASKET\* \$14**  
Red Remoulade, Warm French Bread

## SHAREABLES

**BACON & SHRIMP STUFFED JALAPENO \$14**  
Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,  
Bourbon Tomato Bacon Jam

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

**FRIED GREEN TOMATO \$12**  
Southern Fried Green Tomatoes, Smoked Gouda Pimento Cheese,  
Roasted Poblano Dressing

**SEAFOOD GRATIN\* \$12**  
Crab, Shrimp & Crawfish, Roasted Garlic Bechamel,  
Parmesan Cheese, Crouton

## LAND & GULF

**STEAK ADD ONS: \*GRILLED SHRIMP \$9 | CRAB BUTTER \$8**  
**FRIED OYSTER \$7**

**RIBEYE STEAK \$34**  
Rustic Mashed Potato, Holy Trinity Vegetable, Smoked Herbed Butter

**TRI TIP STEAK\* \$28**  
French Fries, Chimichurri Sauce

**CRISPY SKIN SNAPPER\* \$27**  
Parmesan Tortellini, Dijon Crawfish Cream Sauce,  
English Peas, Crispy Prosciutto

**GULF CRAB CAKE\* \$26**  
Seared Crab Cake, Roasted Red Pepper Sauce,  
Spinach, Lemon, Heirloom Tomato Salsa

**MOJITO LIME CHICKEN THIGHS\* \$24**  
Spiced Southern Succotash, Citrus Pan Au Jus

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

**GARLICKY SHRIMP SCAMPI & GRITS\* \$22**  
Garlicky Shrimp Scampi, Creamy Parmesan Delta Grind Grits

**MARKET BOIL\* \$48**  
A fun play on a classic seafood boil to include Market Fresh  
Seafood and Smoked Sausage, Red Potatoes, Fresh Corn,  
Drawn Butter, Spiced Southern Chili Lab Hot Sauce

## EXTRAS

**RUSTIC MASHED POTATO \$8**

**SAUTÉED SPINACH \$7**

**SPICED SOUTHERN SUCCOTASH \$7**

**FRENCH FRIES \$6**

**DELTA GRIND GRITS \$6**

**HOLY TRINITY VEGETABLE \$6**



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## DESSERT

### **CLASSIC SOUTHERN BANANA PUDDING \$8**

Banana Pudding, Whipped Chantilly Cream,  
Roasted Banana, Vanilla Wafers

### **PINA COLADA BUNT CAKE \$8**

Rum Spiced Bunt Cake, Toasted Coconut,  
Pina Colada Glaze, Grilled Pineapple

### **PECAN PIE CRÈME BRULEE \$8**

Classic Crème Custard, Bourbon Spiced Pecans,  
Brown Sugar Brulee, Short Bread Cookie

### **KEY LIME CHEESECAKE \$8**

Whipped Key Lime Cheesecake, Graham Cracker  
Clusters, Toasted Meringue, Mojito Puree, Mint

### **TRIPLE FUDGE CHOCOLATE BROWNIE \$8**

Warm Triple Chocolate Brownie, Spiced Pecans,  
Fresh Berries, Fudge Sauce

*Add Ice Cream \$4*

## DESSERT COCKTAILS

### **RASPBERRY CHOCOLATE MARTINI \$13**

Raspberry Liqueur, Creme de Cacao, Bailey's Irish  
Cream, Half & Half

### **BUSHWACKER COFFEE \$15**

Bailey's Irish Cream, Creme de Cacao, Kahlua,  
Espresso Coffee, Vanilla, Steamed Milk

### **ESPRESSO MARTINI \$15**

Tito's Vodka, Vanilla Vodka, Kahlua, Espresso Coffee

# BRUNCH

## SOUP & SALADS

### SOPA DE CAMARONES (SPICY SHRIMP SOUP) \* \$11

Shrimp, Chiles, Potato, Carrot, Onion,  
Cilantro, Lime

### SPINACH STRAWBERRY SALAD \$13

Baby Spinach, Strawberries, Honey Goat Cheese, Red  
Onion, Shaved Almond, Warm Bacon Dressing

### PANZANELLA SALAD \$13

Roasted Tomatoes, Red Onion, Kalamata Olives, Herb  
Croutons, Garlic, Cucumber, Red  
Wine Vinaigrette

### ROMAINE WEDGE SALAD \$13

Romaine Lettuce, Heirloom  
Tomatoes, Bacon, Red Onion, Blue Cheese, Green  
Goddess Dressing

CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13  
\*FRIED OYSTER \$7 | \*STRIP STEAK \$14

## SHAREABLES

### BACON & SHRIMP STUFFED JALAPENO \$14

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

### CRISPY SNAPPER BITES \$13

Cajun Citrus Aioli, Lemon

### SEAFOOD GRATIN \$12

Crab, Shrimp & Crawfish, Roasted Garlic Bechamel,  
Parmesan Cheese, Crouton

### FRIED GREEN TOMATO \$12

Southern Fried Green Tomatoes, Smoked Gouda  
Pimento Cheese, Roasted Poblano Dressing.

## OYSTERS

### RAW BAR

### DOZEN \*\$28 or HALF DOZEN\* \$14

Horseradish, Cocktail, Southern Chili Lab Hot Sauce,  
Lemon, Seasoned Saltines

### BROILED HALF DOZEN OYSTER\* \$14

### CHOICE OF

#### BOURBON PECAN BROWN BUTTER

Bourbon, Spiced Pecans, Brown Butter

#### BIENVILLE

Shrimp, Mushroom, Herbs, Bacon, Bechamel Sauce

#### MASKA

Chimichurri & Parmesan

### AL BBQ FRIED OYSTER\* \$14

Fried Oyster, AL White BBQ Sauce, Pulled Pork,  
Pickled Onion

### FRIED OYSTER BASKET\* \$14

Red Remoulade, Warm French Bread

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## BRUNCH ENTREES

### AVOCADO & TOAST\* \$16

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

### BANANA BREAD FRENCH TOAST\* \$15

Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon

### FRENCH TOAST STICKY CAKES\* \$13

Cinnamon Sticky Bun Style Pancakes, Sweet Brow Sugar Glaze,  
Sausage

### EGGS BENEDICT\* \$22

Fun Twist on the Classic with a Choice of either Petite Crab Cake  
with Cajun Tarragon Sauce or Tri-Tip Steak with Chimichurri  
Sauce, Served with Choice of One Side

### FOREST MUSHROOM OMELET\* \$16

Three Eggs, Mushrooms, Boursin Garlic & Herb Cheese,  
Choice of One Side

### TRI-TIP STEAK & EGGS\* \$24

Grilled Tri-Tip Steak, Two Eggs Your Way,  
Chimichurri Sauce, Home Fried Potatoes

### CHICKEN PESTO GRILLED CHEESE\* \$16

Grilled Chicken, Mozzarella Cheese, Tomato, Basil  
Pesto, Sourdough Bread, Served with Choice of Fries  
or Side House Salad

### BREAKFAST FLATBREAD\* \$14

Scrambled Eggs, Sausage Gravy, Double Smoked Bacon,  
Cheddar & Smoked Gouda Cheese

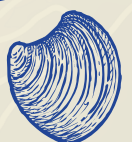
### SHRIMP PO'BOY\* \$18

Blackened Shrimp, Romaine Lettuce, Roasted Tomato, Mayonnaise,  
French Bread, Served with Choice of Fires or Side House Salad

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## TEQUILA COCKTAILS

### **BLOOD ORANGE JALAPENO MARGARITA \$13**

Dulce Pineapple-Jalapeno Tequila, Blood Orange Puree, Organic Sour,  
Fresh Jalapeno Slices, Tajin Seasoning Salt on the Rim

### **GULF MARGARITA \$13**

Lunazul Silver Tequila, Grand Marnier, Triple Sec, Organic Sour,  
Salt on the Rim, Fresh Lime Wedge

### **PALOMA VIDA \$13**

Dulce Vida Grapefruit Tequila, Cointreau, Grapefruit Juice,  
Ginger Ale, Fresh Mint

## SIGNATURE COCKTAILS

### **GULF OF MOJITO \$13**

Malibu Rum, Ginger Syrup, Coconut Cream, Lime Juice,  
Pineapple Juice, Mint, Club Soda & Blue Curacao

### **WHISKEY PEACH SOUR \$13**

Old Forester Bourbon, Peach Schnapps's, Bourbon Cherry,  
Organic Sour & Lemon Juice

### **SUNNY SPRITZER \$13**

Cointreau, Cranberry Juice, Orange Juice,  
Zardetto Prosecco, Fresh Rosemary

### **GIN SMASH \$13**

Tanqueray Gin, Lime Juice, Organic Sour, Fresh Mint

### **RUM PUNCH \$13**

Captain Morgan, Malibu Rum, Banana Liqueur,  
Pineapple Juice, Orange Juice

## SPECIALTY MARTINI

### **SPIRITUAL HEALER \$14**

Ketel Cucumber & Mint Vodka, St. Germain,  
Simple Syrup, Lemon Juice

### **ANGEL-TINI \$13**

Vanilla Vodka, Passion Fruit Puree, Lime Juice,  
Prosecco

### **BLUEBERRY LAVENDER LEMON DROP \$13**

Tito's Vodka, Blueberry - Lavender Simple Syrup  
Lemon Juice, Prosecco & Turbinado Sugar Rim

## MOCKTAILS

### BLUEBERRY SPRITZER \$5

Blueberry-Lavender Simple Syrup, Lime Juice, Sprite,  
Fresh Blueberries & Mint

### STRAWBERRY LEMONADE \$5

Strawberry Puree, Lemon Juice, Lemonade, Sprite,  
Cherry & Fresh Lemon

### ISLAND "MOJITO" \$5

Coconut Cream, Pineapple Juice, Lemon Juice, Fresh  
Mint, Sprite, Soda, Fresh Lime

## CANNED BEER

### DOMESTIC \$5

COORS LIGHT · MICHELOB ULTRA  
YUENGLING · MILLER LITE

### PREMIUM/IMPORT

BLUE MOON \$8  
RED STRIPE \$6  
WHITE CLAW \$6  
CORONA LIGHT \$6  
CORONA EXTRA \$6  
TINY BOMB \$7

## SEASONAL CRAFT BEER

"ASK ABOUT OUR SEASONAL  
& DRAFT SELECTIONS"

## WINE BY THE GLASS/BOTTLE

### SPARKLING

	GL	BTL
ZARDETTO, Prosecco	8	40
LOS MONTEROS, Cava, <i>Spain</i>	9	45

### WHITE WINE

	GL	BTL
MOHUA, Sauvignon Blanc, <i>New Zealand</i>	10	40
DR. LOOSEN, Riesling, <i>Germany</i>	10	40
DECOY, Sauvignon Blanc, <i>Napa Valley, CA</i>	11	44
MOULIN DE GASSAC, Rosé, <i>Languedoc, France</i>	11	44
RODNEY STRONG CHALKHILL, Chardonnay, <i>California</i>	14	52
CASTELLO DEL POGGIO, Pinot Grigio, <i>Italy</i>	9	34
MER SOLEIL, Chardonnay, <i>California</i>	12	44

### RED WINE

	GL	BTL
ELOUAN, Pinot Noir, <i>Oregon</i>	14	52
J. LOHR, LOS OSOS, Merlot, <i>Paso Robles, California</i>	11	40
KERMIT LYNCH, Côtes Du Rhône Blend, <i>France</i>	10	40
FRANCISCAN, Cabernet Sauvignon, <i>California</i>	12	40
FELINO, Malbec, <i>Viña Cobos, Argentina</i>	14	52
OZV, Old Vine Zinfandel, <i>Lodi California</i>	10	40
DECOY, Cabernet Sauvignon, <i>California</i>	16	60