Apps

Tuna Crudo *20*
avocado, piment d'espelette, sesame, sel de mer, cilantro, lime

Fried Oysters *21*
remoulade & lemon

Mini Pork Pies *19*
beet caviar, dijon mustard

Gem Lettuce Caesar *17*
gem lettuce, roasted almonds, radish, croutons, caesar dressing

Charcuterie Board *25*
la quercia prosciutto, saucisson sec, chicken liver & foie gras mousse, finocchiona, pickles

Steak Tartare *22*
hand-cut angus, quail egg yolk, toasted baguette

Charred Octopus *18*
potato, arugula, romesco sauce

Endive Salad *17*
crispy apples, walnuts

French Onion Soup *13*
caramelized onions, chicken stock, port, gruyere cheese

Cheese Board *25*
daily selection of artisanal cheeses,quince paste, nuts, grapes, baguette

Entrees

Cast Iron Roast Amish Chicken *28*
broccoli rabe, rosemary

Trout Grenobloise *32*
tournée potatoes, brown butter

Lodge Burger *20*
grass-fed Angus, bacon, white American cheese

Mushroom Ravioli *25*
walnuts, butter & sage

Roasted Heirloom Carrot Salad *22*
heirloom carrots, curly kale, red quinoa, yogurt

Braised Beef *28*
carrots & beef jus

Pizza

Margherita *18*
fresh "fiore de latte" mozzarella, tomato & basil

Wood-Fired Mushroom *20*
baby kale, fresh garlic, sage, cheddar curd, taleggio

Tunisian *21*
merguez sausage, eggplant, scallion, feta

Frutti di Mare *19*
calamari, P.E.I mussels, Little Neck clams, thyme, parsley

Classic *17*
shredded mozzarella, tomato, oregano
add pepperoni 2.00

Roast Butternut Squash *21*
acorn squash, delicata squash, stracciaella cheese, brussels sprouts, rosemary, hazelnuts

Tarte Flambe *22*
bacon, onion, nutmeg, fromage blanc, gruyere

Sides

Mashed Potatoes *10*
yukon gold potato, butter, cream

Brussels Sprouts *10*
bacon

Carrots *10*
with herbs

Haricots Verts *10*
shallots

French Fries *10*
aleppo pepper

Cocktails *$17*

Sleep No more
hot mulled wine with a five spice berry shrub, whiskey & Amaro Montenegro.

Duncan's Old Fashioned
Lairds' Bonded Apple Jack, rich syrup, colonial & orange bitters with a drunken apple ring

de Winter Mule
Ketel One Vodka, Cio Ciaro Amaro, lime juice & ginger beer

Mrs Danver's Ruin
Plymouth Gin, cranberry & thyme shrub, lemon juice, tonic

Devotedly Evil
Corralejo Reposado Tequila, spiced corn & agave syrup, lime juice

Birnam HighBall
Lot 40 Rye whiskey, apple cider, ginger, lemon juice and blackberry & pine liqueurs

Punches

Maxim's Delight *395*
Hennessey Black, Veuve Rich Champagne, Lejay Cassis, fresh orange juice & mint

Sleep Bowmore *250*
Bowmore 12yr, Madeira, water & lemon syrup

Manderley Punch *250*
Makers Mark, Anostura 1919 Rum, orange juice, lemon juice, honey syrup & sparkling water

Monte Carlo *250*
Ketel One Vodka, Prosecco, Combier Cherry & Grapefruit Liqueurs, lemon juice

Wines

Sparkling

Veuve Clicquot Brut NV 27/105

Collalbrigo Prosecco 12/52

Patrick Bottex Rose 16/62

Lini 910 Lambrusco 14/55

red 12/52

Battle Creek
Unconditional Pinot Noir

Terrazas Reserve Malbec

white 12/52

Proud Pour "Oyster"
Sauvignon Blanc

Moulin d'Argent Chardonnay

Dessert

Chocolate Budino *10*
dark chocolate, brandy, crème anglaise

Toffee Pudding *10*
with dates, vanilla ice cream, syrup

Assorted Gelato & Sorbet *10*
il laboratorio del gelato

Crème Brulee *10*
classic custard & caramel