

The Lodge

AT GALLOW GREEN



Small Plates



CHICKEN LIVER MOUSSE 16
sweet & sour shallots, toasted
baguette

CRAB & ARTICHOKE DIP 17
toasted baguette

LAMB MEATBALL SLIDERS 19
potato roll, parmesan, micro basil

GARLIC SHRIMP 16
persillade & lemon

ROASTED CAULIFLOWER 14
pine nuts, raisins, sweet & sour
shallots, capers, piquillo peppers &
parsley

Salads



ROASTED PUMPKIN 18
Straccitella cheese, honey & pistachio

KALE CESAR 15
Green & lacinato kale

Pizza



CLASSIC 19
mozzarella, tomato, oregano
add pepperoni 2

MARGHERITA 19
fresh “fiore de latte” mozzarella,
tomato & basil

MARINARA 19
anchovy, black olives, garlic, basil &
oregano

FLAMBEE 21
Bacon, onions, nutmeg, crème
fraiche, gruyere

MUSHROOMS 20
Oyster, king and honsimiji mushrooms,
taleggio cheese, kale, sage

PROSCIUTTO & ARUGULA 21
burrata, pecorino, parmesan

Dessert



CHOCOLATE BUDINO 9

Hot Drinks *17*



SMOKING BISHOP

Ruby Port, Red wine, CioCiaro Amaro, honey liqueur, allspice with a dried orange wheel garnish.

SLEEP NO MORE

Apple Cider, Jack Daniels Rye, Amaro Montenegro, ginger, cinnamon, garnished with Orange twist and Cinnamon stick.

WITCH'S PISS

Strega, Toki Whiskey, Honey, White tea, fresh lemon, garnished with a brown rock candy on a stick.

Cocktails *17*



FLIGHT OF THE ILLUSIONIST

Glenlivet Founders Reserve, a mist of peated Glenlivet Nadurra, Honey lemon Syrup, served in a double rocks glass and garnished with an orange twist.

CLOUDS IN MY COFFEE

Brucho Mezcal No.2, St George coffee liqueur, Cocchi Torino vermouth, Cynar, chocolate bitters served in a coupe with espresso beans.

BIRNAM LOWBALL

Brugal Añejo Rum with chai tea syrup, teapot bitters served on the rocks and garnished with green cardamom pods

MRS DANVER'S RUIN

Plymouth gin with a cranberry thyme syrup and tonic water served in a Collins glass and garnished with a sprig of thyme

Wine



RED

Maison Remoissenet, Pinot Noir, 2015 \$16/65
Antinori Chianti Classico, Peppoli, 2015 \$16/65
Domaine Galevan, Cotes du Rhone, 2014 \$14/54

WHITE

Proud Pour “The Oyster” Sauvignon Blanc, 2015 \$15/60
Gerard Bertrand, “Reserve Speciale” Chardonnay, 2015 \$14/54
Domaine Gerard Millet, Sancerre, 2014 \$16/65

SPARKLING

Collalbrigo Prosecco Brut \$14/54
Finke’s Widow, Chenin Blanc \$15/60
Paolo Palombo, Vivace Rosso \$15/60

Beer



DRAFT 9

Radeberger Pilsner
Allagash White
Peak Organic Evergreen IPA
Empire Amber
Newburgh Brown
Bronx Bog Smash Pale Ale

BOTTLES/CANS 8

Modelo Especial
Sam Smith Oatmeal Stout
Big Apple Hard Cider