

## SALADS

**CAESAR SALAD** SM 6/5 LG 12  
Organic romaine lettuce tossed with house made croutons  
**ADD CHICKEN** 3.75

**BUILD YOUR OWN SALAD** SM 4/5 LG 8  
**GREENS** - romaine, mix greens, kale or mix of all three  
**DRESSING** - vinaigrette, honey mustard, 1000 island or ranch, add 50 cents for bleu cheese or caesar

**ADD ONS -**

- 35 cents for tomato, radish, beets, croutons, bell peppers, onions
- \$1 for bacon or cheese: feta, cheddar, bleu cheese, pepper jack, grana padano parmesan
- \$1.5 for organic egg, avocado, pecans, organic chicken

## SNACKS & SIDES

**BUFFALO WINGS** 1250  
Buffalo wings served with house-made blue cheese sauce  
**SUBSTITUTE BONELESS TENDERS** 2

**POUTINE** 975  
French fries, local organic cheese curds, sausage gravy

**TURKEY CHILI** 850  
Local organic turkey, beans, topped with cheddar & raw onion

**SOUP OF THE DAY** CUP 4 BOWL 7

**SWEET SOUTHERN STYLE CORNBREAD** 350

**BUFFALO MAC 'N CHEESE** 750  
Elbow macaroni in a spicy bleu cheese béchamel sauce  
**ADD CHICKEN** 250

**FRENCH FRIES** 350

**SWEET POTATO FRIES** 5

**SHIKY 'D' CAJUN FRIES** 4  
French fries tossed in house-made spicy lodge salt

**COLESLAW** 350

**VEGETARIAN BAKED BEANS** 5

# THE LODGE ON HAIGHT

## SANDWICHES

*sandwiches come with fries  
.5 to substitute cajun fries*

*1.5 to substitute sweet potato fries Substitute mix greens or coleslaw for no charge  
2 to substitute gluten free bread*

**THE LODGE BURGER** 1325  
Fresh ground local chuck, house-cured Canadian bacon, cheddar cheese, house-made pickles, diced onion, lettuce, lodge sauce

**THE VEGGIE BURGER** 12  
House-made organic brown rice & black bean patty, pickled beets & jalapenos, clover sprouts, avocado spread

**FISH SANDWICH** 15  
Sustainable catch of the day with lettuce, tomato, garlic butter

**BEEF ON WECK** 1350  
The Buffalo original with slow roasted beef dipped in au jus, horseradish, salted caraway seed bun

**MEMPHIS STYLE PULLED PORK** 13  
Slow braised pork, house-made bbq sauce, coleslaw

**BBQ CHICKEN SANDWICH** 1450  
Cheddar, sautéed onions & jalapenos, lettuce, tomato, house-made bbq sauce & mayo

**VEGAN SLOPPY JOE** 12  
Organic tempeh, sautéed onions & peppers in a house-made bbq sauce topped with vegan coleslaw

**ALL DAY BREAKFAST FIX** 11  
2 eggs, house cured Canadian bacon, cheddar cheese, lettuce, tomato & mayo on an English muffin

## ENTREES

Available after 5pm

- FISH N' CHIPS** 17.50  
Beer battered sustainably caught Cod, house-made tartar sauce
- THANKSGIVING DINNER** 18  
Roasted turkey, stuffing & mashed potatoes, rolled together in bread crumbs, fried and topped with turkey gravy, served with seasonal veggies & cranberry sauce
- BAKED EGGPLANT PARMESAN** 15  
Breaded organic eggplant, marinara, ziti pasta baked with provolone & grana padano parm, garlic bread
- MAMA TANIAS MEATLOAF** 18  
Beef and pork meatloaf, mashed potatoes, sautéed veggies, Fort Point Red Ale gravy

## KIDS MENU

- GRILLED CHEESE W/ FRIES** 6
- MINI BURGER W/ FRIES** 7
- CHICKEN TENDERS W/ FRIES** 10
- HOT DOG W/ FRIES** 7
- PASTA W/ BUTTER & PARMESAN** 5

# THE LODGE ON HAIGHT

## DESSERTS

- NEW ORLEANS STYLE BREAD PUDDING** 8  
Traditional bourbon sauce
- FLOURLESS CHOCOLATE CAKE** 8  
Rotating flavors
- CREAM CHEESE POUND CAKE** 8  
Macerated berries, hand whipped cream

## ICE CREAM

- ICE CREAM FLOAT** 7.50  
Straus Organic vanilla ice cream, choice of Boylan's Root Beer, Coffee Caramel or Scotch Ale
- WAFFLE BOWL SUNDAE** 8  
Choice of classic hot fudge, salted caramel pecan, or Reese's Pieces served with Straus Organic vanilla bean ice cream

## BEVERAGES

- DRAFT BEER - CRAFT** 7
- DRAFT BEER - DOMESTIC** 4
- WINE** 10  
Prosecco, Sauvignon Blanc, Rose, Cabernet, Pinot Noir
- NON-ALCOHOLIC**

- House-made Lemonade 3.5
- Iced Tea 3.5
- Arnold Palmer 3.5
- Mexican Coke 3.5
- Mexican Sprite 3.5
- Diet Coke 3.5
- Root Beer 2
- Ginger Beer 3.5
- San Pellegrino (500mL) 4
- House-made NOLA Iced Coffee 4
- Fresh OJ 4
- Hot Tea - Black, Green, Mint 3
- Grapefruit Juice (163mL) 1.5