

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 9/75
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 'TJ' CAJUN FRIES 4
French fries tossed in house-made spicy lodge salt

COLESLAW 350

VEGETARIAN BAKED BEANS 5

CINNAMON SUGAR TOAST 3
Choice of wheat, sourdough or English muffin toasted to perfection with cinnamon sugar

THE LODGE ON HAIGHT

BRUNCH

Saturdays 11:30am - 2:30pm

Sundays 10:30am - 2:30pm

SIMPLE BREAKFAST 8

2 eggs any style, smashed potato, choice of toast*

ADD MEAT 3

Breakfast sausage patty, bacon, or house cured Canadian bacon

BUTTERMILK PANCAKES 10

2 large pancakes, fresh fruit, organic maple syrup

THE WALDORF BENEDICT 13

2 poached eggs, house cured Canadian bacon, hollandaise, on an English muffin, smashed potatoes

BREAKFAST SANDWICH 11

2 fried eggs, lettuce, tomato, mayo, cheese, choice of breakfast sausage, bacon, house cured Canadian bacon or veggie patty on an English muffin, served w/smashed potatoes

VEGAN FRENCH TOAST 11

Bananas, berries, powdered sugar, organic maple syrup

TURKEY CHILI RANCHEROS 11

2 fried eggs, organic turkey chili, corn tortillas, pepper jack cheese

LUMBERJACK HASH 1350

2 fried eggs, slow cooked corned beef, potatoes, sautéed peppers, choice of toast*

GRANOLA & YOGURT 9

Honey granola, Straus Greek yogurt, and fresh berries

add cinnamon sugar to your toast for 50 cents

SANDWICHES

sandwiches come with fries

.5 to substitute cajun fries

1.5 to substitute sweet potato fries or baked beans

Substitute mix greens or coleslaw for no charge

2 to substitute gluten free bread

THE LODGE BURGER 13.25

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

KIDS MENU

GRILLED CHEESE WITH FRIES 6

MINI BURGER WITH FRIES 7

CHICKEN TENDERS WITH FRIES 10

HOT DOG WITH FRIES 7

PASTA WITH 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