



Lunch Menu

Daily Fresh Soup	Cup	6
	Bowl	10
Mountain Minestrone, Fava Beans, Summer Squash & Cherry Tomatoes, Basil & Garlic	Cup	6.5
	Bowl	11
Heirloom Tomato Salad, Marinated Bocconcini, Arugula, Saffron Croutons, Vincotto and Extra Virgin Olive oil		16
Buffalo Burger Sliders & Frites, Caramelized Onions, Elk Ham & Aged Cheddar		12
Caesar Salad, Crisp Pancetta, Focaccia Croutons, Shaved Padano		12
Add Grilled Chicken Breast		5
Duck Confit, Apple & Cabbage Slaw, Corn Cake & Blood Orange Reduction		15
Free Range Egg Frittata, Sweet Potato, Peppers, & Sylvan Star Gouda		
Fresh Avocado & Lodge Made Salsa , Artisan Lettuce & Balsamic Vinaigrette		14

Charcuterie Platter,

Serves Two

A Selection of Regionally Produced Cured & Smoked Meat, Sylvan Star Gouda & French Camembert, Mustard Melons & Cranberry Relish

28

Sandwiches served with choice of soup, salad or French fries.

Angus Beef Flat Iron Steak 6oz, Grilled Flat Bread, Red Pepper & Caramelized Shallots & Smoked Paprika Aioli		18
Rocky Mountain Ranch Burger, Aged Cheddar, Elk Back Bacon		15
Flatbread Sandwich, Grilled Vegetables & Portabella Mushroom, Goat Cheese, Roasted Squash Hummus & Balsamic Vinaigrette		14
Slow Braised Pulled Elk, Tuscany Bun, Smoked Cheddar, Caramelized Onions, Cherry Relish		16
Grilled Chicken Breast, Avocado, Bacon, Lettuce, Tomato & Jalapeno Monterey Jack		15