

FireSIDE

BREAKFAST

Served until 4:00pm

BREAKFAST CLASSICS

SUNRISE BREAKFAST

Two eggs any style, bacon or sausage and toast

EGGS BENEDICT

Toasted english muffin, poached egg, canadian bacon, hollandaise sauce

OMELET

Three egg omelet with your choice of toppings: onions, peppers, bacon, sausage, ham, swiss, american, cheddar, mushrooms, spinach, and tomatoes

GRIDDLE

FRENCH TOAST

Two pieces of texas toast topped with whipped butter and powdered sugar

THE SHORT STACK

Three buttermilk pancakes served with powdered sugar, whipped butter, syrup and choice of bacon or sausage

ADD STRAWBERRIES OR BLUEBERRIES

SANDWICHES

THE APPLEWOOD

Egg your way, bacon, cheese, and choice of bread, english muffin or croissant

THE MAPLE

Egg your way, sausage, cheese, and choice of bread, english muffin or croissant

THE MAGNOLIA

Egg whites, avocado, tomato, spinach, english muffin
Add turkey sausage \$1.90

SIDES

BACON

SAUSAGE

TURKEY SAUSAGE

MUFFIN OF THE DAY

FRESH FRUIT

TOAST

ENGLISH MUFFIN

EGG

PANCAKE

CROISSANT

FireSIDE

MENU

SALADS

CHOPPED SALAD

Romaine, tomato, bacon, red onion, avocado, blue cheese crumbles, blue cheese dressing

ORIENTAL SALAD

Romaine, red cabbage, carrot, mandarin orange, crispy wontons, asian sesame dressing

FALL SALAD

Kale, honey roasted butternut squash, craisins, pepitas, shaved parmesan, balsamic vinaigrette

ADD TO ANY SALAD

Grilled or fried chicken
Seared salmon*
Sautéed shrimp

SOUPS

BUTTERNUT SQUASH BISQUE

A rich and creamy fall soup pureed with vegetables and spices

SOUP OF THE DAY

MAINS

CHICKEN WINGS

Choice of buffalo, NC gold, or bbq sauce. Served unbreaded with celery and carrot sticks and your choice of ranch or blue cheese dressing

BANG BANG SHRIMP

A fan favorite, lightly breaded and fried shrimp tossed in a sweet and spicy chili sauce

FRIED OYSTER PLATTER

Flash fried oysters served with cocktail sauce and choice of two sides

SEARED SESAME SALMON*

Ginger teriyaki sauce, asian slaw and choice of one side

MAINS

FILET MIGNON*

6oz. filet with red wine demi-glace and choice of two sides

BUTTERNUT SQUASH ALFREDO

Sautéed butternut squash, rapini, italian sausage, caramelized onions, farfalle pasta, garlic cream sauce and served with garlic bread *No side choices

MAPLE BRINED PORK RIBEYE

Marinated and grilled pork ribeye served with apple cinnamon chutney and choice of two sides

SPAGHETTI & MEAT SAUCE

Housemade meat sauce topped with parmesan cheese and served with garlic bread *No side choices

**These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*

FireSIDE

MAINS

LODGE BURGER*

Local Seven Hills burger, lettuce, tomato, red onion, buttered bun with choice of side. Add grilled onions, sautéed mushrooms, bacon, or cheese.

CHICKEN SCHNITZEL SANDWICH

Breaded chicken cutlet, bacon, muenster cheese, honey mustard, pretzel bun with choice of side

ITALIAN SUB

Salami, capicola, pepperoni, provolone, shredded lettuce, tomato, shaved red onion, italian dressing, sub roll with choice of side

CHICKEN PESTO GRILLED CHEESE

Marinated chicken, fresh mozzarella, sun-dried tomato pesto, grilled on sourdough bread with choice of side

CALIFORNIA BURGER*

Local Seven Hills burger, roasted bell peppers, caramelized onions, muenster cheese, guacamole, lettuce, tomato, buttered bun with choice of side

PUB DOG

Hot dog with choice of side

FIGGY PIGGY

Griddled ham, swiss, fig jam, sourdough bread with choice of side

JJ'S CLUB

Boar's Head turkey and ham, swiss, cheddar, bacon, lettuce, tomato, mayo, choice of bread and one side choice

GRILLED CHICKEN SANDWICH

Char-grilled chicken breast, lettuce, tomato, red onion, buttered bun with choice of side. Add grilled onions, sautéed mushrooms, bacon, or cheese.

GRILLED MAHI MAHI BLT

Herb marinated mahi mahi, bacon, lettuce, tomato, lemon aioli, cibatta with choice of side

CHICKEN TENDERS BASKET

Hand-breaded chicken tenders served with your choice of ranch, honey mustard, or bbq sauce with choice of side

FIRESIDE BLT

Bacon, lettuce, tomato, choice of bread with choice of side. Add ham or turkey.

MAINS

FireSIDE

SIDES

SIDE SALAD/SIDE CAESAR

COLESLAW

MASHED SWEET POTATO

STEAMED BROCCOLI

MASHED POTATOES

FRENCH FRIES

ONION RINGS

LOADED BAKED POTATO

FRESH FRUIT

PICKLED BEETS

VEGETABLE OF THE DAY

GRILLED CHEESE

Choice of cheese choice of side. Add bacon or tomato. Add ham or turkey.

CLASSIC CAESAR SALAD

Romaine, shaved parmesan, croutons

HOUSE SALAD

Romaine, tomato, cucumber, radish, carrot

SAUTEED SHRIMP

Eight shrimp sautéed to order

CHICKEN BREAST Grilled or fried to order

PIZZA

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Traditional red sauce, mozzarella, olive oil

ADD TOPPINGS:

Pepperoni, italian sausage, red and green bell peppers, mushrooms, black olives, bacon, caramelized onions

GENERAL TSO'S CAULIFLOWER

Garlic ginger stirfry vegetables, shitake mushrooms, cauliflower rice, toasted sesame seeds

IMPOSSIBLE BOLOGNESE

Ragout of plant-based "beef", red wine, carrots, celery, onions, and fresh herbs over gluten free penne pasta

PAN SEARED TROUT

With corn and asparagus succotash and a basil coulis

IMPOSSIBLE BURGER

Plant-based burger, lettuce, tomato, red onion, buttered bun and choice of side. Add sautéed mushrooms, grilled onions, bacon, or cheese / (specify regulr or gluten free bun)

SECRET MENU



GLUTEN FRIENDLY

Because of the handcrafted nature of our menu items, the shared cooking and preparation areas of our kitchen and our reliance on suppliers for information, we cannot guarantee any item is allergen free. While items are prepared to specifications upon request, they may not meet the definition of "allergen-free" for those who are highly sensitive.

FireSIDE

BAR MENU

HOUSE WINES

Sycamore Lane Cellars

PINOT GRIGIO

WHITE ZINFANDEL

CHARDONNAY

PINOT NOIR

MERLOT

CABERNET SAUVIGNON

BEERS

Draft Beers

YUENGLING LAGER

LEGEND BROWN ALE

SAM ADAMS BOSTON LAGER

DEVIL'S BACKBONE VIENNA
LAGER

ROCKVILLE RED ALE

COORS LIGHT

SPECIALTY DRINKS

PEACH SANGRIA

Pinot grigio, peach schnapps,
peach puree, garnished with a
wedge of lemon, lime, & orange

STRAWBERRY BASIL LEMONADE

Vodka, muddled garden basil &
strawberries, simple syrup, sour
mix, club soda

PURPLE RAIN

Gin, muddled blueberries,
lavender simple syrup, sprite,
garnished with garden lavender

NOBLE VINES MARQUIS RED BLEND

California

INFAMOUS GOOSE SAUVIGNON BLANC

New Zealand

SAN ANGELO PINOT GRIGIO

Italy

BIELER PERE & FILS SABINE ROSE

France

SEAGLASS REISLING

California

J. LOHR SEVEN OAKS CABERNET SAUVIGNON

California

MASCHIO PROSECCO

Italy

DOMAINE STE. MICHELLE CHAMPAGNE

Washington

SPECIALTY WINES