

sample menu

FireSIDE

BREAKFAST

Breakfast served until 2:30 pm

FRENCH TOAST \$ 4.25

Two pieces of battered brioche bread served with whipped butter, powdered sugar, and syrup
Add strawberries or blueberries / \$1.50

THE SHORT STACK \$ 5.00

Three buttermilk pancakes served with whipped butter, powdered sugar, syrup and choice of bacon or sausage
Add strawberries or blueberries / \$1.50

SUNRISE BREAKFAST \$ 6.50

Two eggs any style, bacon or sausage, toast, served with breakfast potatoes

EGGS BENEDICT \$ 8.00

Toasted english muffin, poached eggs, canadian bacon, and hollandaise sauce

OMELET \$ 5.00

Three egg omelet and toast

CREAMED CHIPPED BEEF \$ 7.50

Thinly sliced, salted, and dried beef in a cream sauce over choice of toas

ADD TOPPINGS / \$0.50 EACH:

onions, peppers, bacon, sausage, ham, mushrooms, spinach, tomatoes, swiss, american, cheddar

BREAKFAST SANDWICH \$ 4.00

Egg your way, bacon or sausage, american cheese, and choice of bread
**egg whites available upon request*

BREAKFAST SIDES

SIDES \$1.50 EACH

BACON  

TURKEY SAUSAGE 

SAUSAGE 

EGG 

FRUIT / ADD \$ 1.50  

PANCAKE

TOAST 

ENGLISH MUFFIN 

OATMEAL  

BREAKFAST POTATOES 

BUTTERMILK BISCUIT

MUFFIN OF THE DAY

STARTERS

SOUP DU JOUR \$ 4.00

VEGETABLE SOUP \$ 4.00

BRUSCHETTA \$ 8.00

Fresh tomatoes, garlic, and basil, tossed with olive oil and red wine vinegar

SHRIMP COCKTAIL \$ 6.00

Chilled jumbo shrimp with cocktail sauce and fresh lemon

HEALTHY CHOICES

HIBISCUS CITRUS SALSA   \$ 18.50
SALMON *

Seared salmon topped with a hibiscus citrus salsa made with oranges, jalapenos, bell peppers, red onion, cilantro, and dried hibiscus, served with two sides

GRILLED BRANZINO \$ 18.00

Served with an edamame, cherry tomato from farm, roasted red pepper and corn succotash topped with pistou and drizzled with extra virgin olive oil

VEGETABLE SATAY SKEWERS \$ 11.00

Grilled tofu marinated in coconut milk, tamari, ginger, garlic, turmeric, coriander and brown sugar. Served with a Thai peanut sauce atop jasmine rice and bok choy cooked with garlic and ginger



Blue Zones



Dairy Free



Gluten Friendly

**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.*

MAINS

ADD A SAUCE TO ANY ENTREE:
Demi-glaze, teriyaki ginger glaze

TRO SALAD PLATE

Chicken salad, tuna salad, and egg salad over a bed of lettuce and tomato, served with pita points

PAN ROASTED PORK RIBEYE  \$ 14.00

8oz pan roasted boneless pork ribeye topped with a honey and whole grain mustard sauce, served with two sides

PAN-ROASTED HALIBUT

Served over a bed of spinach with a tomato coconut bisque

CHICKEN TENDER BASKET \$ 11.00

Four hand-breaded fried chicken tenders with fries and your choice of ranch, bbq, or honey mustard

AMUSE-STYLE MUSHROOM HASH \$ 10.00

Diced potatoes sautéed with sliced mushrooms, onions, bell peppers, garlic, and fresh thyme, then topped with a sunny-side-up egg

ANGEL HAIR & MEAT SAUCE \$ 11.00

House made meat sauce topped with parmesan cheese and served with garlic bread

VEAL SALTIMBOCCA \$ 18.00

Pan-fried veal cutlets topped with sage and prosciutto in a white wine pan sauce with a choice of two sides

FILET MIGNON *   \$ 27.00

6oz grilled choice cut filet, served with two sides

SHORT RIBS \$ 18.00

Smoked, braised short ribs, purple sweet potato puree, and farm green bean almondine, topped with a raspberry glaze

sample menu
HANDHELDS
SERVED WITH CHOICE OF SIDE

LODGE BURGER * **\$ 9.00**

Local Seven Hills burger, lettuce, tomato, and red onion on a buttered brioche bun.

Add sautéed mushrooms, grilled onions, bacon, or cheese / \$0.75 per topping

CHICKEN QUESADILLA **\$ 11.25**

Marinated chicken with grilled onions, bell peppers, and cheddar jack cheese griddled in a flour tortilla and served with salsa and sour cream

GRILLED CHICKEN SANDWICH **\$ 9.00**

Grilled chicken breast with lettuce, tomato, and red onion on a buttered brioche bun.

Add sautéed mushrooms, grilled onions, bacon, or cheese / \$0.75 per topping

FRIED CHICKEN SANDWICH **\$ 9.00**

Fried chicken breast with lettuce, tomato, and red onion on a buttered brioche bun.

Add sautéed mushrooms, grilled onions, bacon, or cheese / \$0.75 per topping

WALDORF CHICKEN SALAD **\$ 11.00**

Shredded chicken with grapes, apples, pecans, and mayo served on a toasted croissant

PUB DOG **\$ 6.00**

Add sauerkraut or cheese / \$0.75 per toppin

GRILLED CHEESE **\$ 4.75**

Choice of cheese griddled on choice of bread.

Add bacon or tomato / \$0.75 per topping.

Add ham or turkey / \$2.50 per meat

FIRESIDE BLT **\$6.00**

Add chicken salad, turkey, or ham / \$2.50 per meat

VEGGIE HUMMUS WRAP **\$11.00**

Marinated grilled portobello mushroom, roasted red peppers, cucumber, bibb lettuce, tomato, shaved red onion, and hummus in a wrap

CHICKEN SALAD SANDWICH **\$10.50**

With lettuce and tomato on your choice of bread

TURKEY AND JAM PANINI **\$9.00**

Roasted deli turkey, raspberry jam, and sharp white cheddar cheese on sourdough

PIZZA **\$ 9.00**

Traditional red sauce, mozzarella, olive oil

*No side choice

PERSONAL PIZZA & SALAD **\$ 9.00**

Traditional red sauce pizza and choice of side salad or side caesar

ADD TOPPINGS / \$0.50 EACH:

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

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.

sample menu

LIGHTER FARE

CHINESE CHICKEN SALAD 🍴 \$ 8.00 | \$ 11.00

Romaine, cabbage, mandarin oranges, carrots, crispy wontons, sliced almonds, grilled or fried chicken breast, sesame dressing

CAESAR SALAD \$ 6.00

Romaine, shaved parmesan, croutons

HOUSE SALAD 🌿 🍴 \$ 6.00

Romaine, carrots, cucumbers, radishes, and tomatoes

POWER BOWL \$ 8.00

Romaine, mangoes, blueberries, strawberries, and candied pecans with raspberry vinaigrette

ADD TO ANY SALAD OR A LA CARTE

🍴 🌿 Grilled chicken \$ 5.00

🍴 🌿 Fried chicken \$ 5.00

🍴 🌿 Seared salmon* \$ 12.00

🍴 🌿 Sautéed shrimp \$ 8.00

🍴 🌿 Marinated Tofu \$ 5.00

🍴 Tumeric Roasted Chickpeas \$ 2.00

SIDES

SIDES \$ 3.00 EACH

FRIES

ONION RINGS

FRUIT 🌿 🍴

POTATO SALAD

MAPLE GINGER GLAZED TRI-COLOR CARROTS 🌿

HARVARD BEETS

FLORENTINE PASTA SALAD

ROUTE 11 LIGHTLY SALTED CHIPS 🌿 🍴

SIDE SALAD 🌿 🍴

SIDE CAESAR WITH CAESAR DRESSING

MASHED POTATOES 🌿

COLESLAW 🌿 🍴

STEAMED BROCCOLI 🌿 🍴

SAUTEED ASPARAGUS AND MUSHROOMS 🌿 🍴

JASMINE RICE 🌿 🍴

SAUTEED SPINACH 🌿 🍴

LOADED BAKED POTATO / AFTER 4:00PM 🌿
with butter, cheese, bacon, sour cream, chives

LOADED SWEET POTATO / AFTER 4:00PM 🌿
with cinnamon brown sugar honey butter

NOODLES 🍴
angel hair or gluten free
VEGETABLE OF THE DAY

SOUP DU JOUR / ADD \$1.00

VEGETABLE SOUP / ADD \$1.00