

LODGE BAR

ALL DAY SNACKS

BREADS & CRACKERS

Herbed Seed Crackers** \$5
Spelt Porridge Bread+ \$6
Sunflower Millet Bread** \$6

SPREADS

Seasonal Jam** \$3
Pecan & Cashew Butter** \$3
Poached Pear Compote** \$5



SAVORY SPREADS & BITES

Spiced Almonds** \$5
Paprika-Marinaded Mushrooms** \$5
Charred Castelvatrano Olives & Harissa** \$6
Mill Valley Cheese Curds* \$6
Chaseholm Farm Soft Ripened Cheese* \$7
N'duja-Spreadable Pork Pate* \$7
Garlic & Fennel Salami* \$7
Smoked Trout & Farmer's Cheese Spread* \$9

BREAKFAST

7:30am-10:30am

Yoghurt Bowl * \$11
poached pears, dried cherries,
pistachio granola & mint

Egg Sandwich \$12
potato focaccia with harissa aioli,
arugula & cheese
add Ham \$2

Rye Waffle \$13
apple-anise compote, sweet ricotta & maple

Smoked Potatoes ** \$7
with chimichurri

HOUSE BAKED GOODS

Date, Walnut & Ginger Scone \$5
Cardamom Sourdough Sweet Bun \$5
Rose & Rhubarb Tea Cake* \$6
Vegetable Quiche \$9



A 20% fee will be added to all food and beverage items.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness. Before placing your order, please
inform your server if anyone in your party has a food allergy.
* GLUTEN FREE
+ VEGAN