

RT LODGE

SNACK

*ROASTED OYSTERS (6)	19	CHARCUTERIE BOARD	24
Lemon, Green Garlic, Aleppo Pepper		Variety of Four Dry-Cured & Smoked Meats	
CHEESE BOARD – V	19	All Prepared In-House, Assortment of Chef's	
Assortment of Three Regional Cheese		Pickles & Crusty Sourdough Bread	
House Preserves, Nuts, Olives & Crackers		*STEAK TARTARE	17
		Beef Tenderloin, Egg Yolk, Spring Onion	
		Sourdough	

SMALL PLATES

SPRING SALAD – V, GF	15	POTATO & SPRING ONION SOUP– V, GF	15
Green Goddess, Shaved Vegetables, Herbs		Crispy Potato, Crème Fraîche	
SNAP PEA & STRAWBERRY SALAD – V, GF	15	FLORIDA ROCK SHRIMP– GF	16
Goat Cheese, Mint Vinaigrette, Spring Onion		Butter Beans, Tomatillo, Tasso Ham	
BEET SALAD – V, GF	15	CRISPY HASHBROWN	
Smoked & Pickled Beets, House Yogurt		Crème Fraîche, Chive	
Pistachio-Honey Crumble		With Trout Roe	18
CHICKEN & DUMPLINGS	16	With Osetra Caviar	45
Braised Chicken, Potato Dumpling, Chive			

ENTRÉE

PAN ROASTED CHICKEN BREAST– GF	28	GRILLED NC RAINBOW TROUT – GF	32
Potato Puree, Broccolini		Salsa Verde, Onion Cream Sauce, Spring Greens	
Chicken Jus, Roasted Olive		SPRING RISOTTO – V, GF	28
PORK SCHNITZEL	34	Asparagus, Ramps, Snap Peas, Parmesan	
Pork Tenderloin, Mushroom Cream Sauce		*BEEF TENDERLOIN FOR 2	90
Oyster Mushrooms, Greens		16oz, Whipped Potatoes, Au Poivre Sauce	
*GRILLED PRIME RIBEYE - GF	48	Grilled Broccolini	
12oz, Asparagus, New Potato, Ramp Butter			

SIDES

ROASTED CAULIFLOWER – Pine Nut, Lemon, Capers – GF, V	8
GRILLED BROCCOLINI – Buttermilk-Dill Dressing, Breadcrumbs – V	8
GRILLED SPRING ONIONS – Kentucky Soy, Benne Seed – V	7

**The consumption of raw or undercooked meat, seafood, or eggs may be harmful to your health.*

A 20% service charge will be added to all beverage and food sales and additional gratuities are neither expected nor accepted.