

THE MORNINGSIDE ROOM

For The Table Items Available 3pm Until 9pm | All Other Items Available 5pm Until 9PM

FOR THE TABLE

SOURDOUGH & CHICKEN DRIPPINGS	8
Warm House Sourdough, Roasted Chicken Drippings	
*PIMENTO CHEESE – V	13
House Crackers, Dill Pickles	
SMOKED TROUT DIP – GF	16
Dill, Horseradish, Spring Onion, Potato Chips	
CHEESE BOARD – V	19
Assortment of Three Regional Cheese	
House Preserves, Nuts, Olives & Crackers	
CHARCUTERIE BOARD	24
Variety of Four Dry-Cured & Smoked Meats	
All Prepared In-House, Assortment of Chef's Pickles & Crusty Sourdough Bread	

SMALL PLATES & SALADS

BEET SALAD – V, GF	15
Smoked & Pickled Beets, House Yogurt	
Pistachio-Honey Crumble	
SPRING SALAD – V, GF	15
Green Goddess, Shaved Vegetables, Herbs	
SNAP PEA & STRAWBERRY SALAD – V, GF	15
Goat Cheese, Mint Vinaigrette, Spring Onion	
CHICKEN & DUMPLINGS	16
Braised Chicken, Potato Dumpling, Chive	
FLORIDA ROCK SHRIMP– GF	16
Butter Beans, Tomatillo, Tasso Ham	
*ROASTED OYSTERS (6)	19
Lemon, Green Garlic, Aleppo Pepper	
CRISPY HASHBROWN	18
Crème Fraiche, Chive	
With Trout Roe	45
With Osetra Caviar	

BEVERAGES

Iced Tea: Sweet and Unsweetened	4
Soft Drinks: Coke, Diet Coke, Sprite	4
Coffee or Tazo Herbal Tea	4
Here Today, Tarragon Tomorrow	6
Tarragon, Lemon, Soda	
Strawberry Mint Lemonade	7
Strawberry, Mint, Lemon	
Cherry Limeade	6
Cherry, Lime, Sprite	

SANDWICHES

CATFISH PO'BOY	17
Cornmeal Crusted, Jalapeno Tartar Sauce, Brioche Bun	
Vinegar Slaw, Chips	
*LODGE BURGER	18
Two Grass-Fed Beef Patties, Dill Pickles	
Sweetwater Valley Cheddar, Special Sauce	
Caramelized Onion, French Fries	
FRIED CHICKEN SANDWICH	17
Dill Pickles, Sourwood Honey, House Mayo, Chips	
<i>Substitute Another Side for Chips</i>	4

PLATES

LODGE FRIED CHICKEN	27
Dill Pickle, Choice of One Side	
Served with Lodge Hot Sauce & Sourwood Honey	
PORK SCHNITZEL	34
Pork Tenderloin, Mushroom Cream Sauce, Greens	
Oyster Mushroom	
SPRING RISOTTO – V, GF	28
Asparagus, Ramps, Snap Peas, Parmesan	
*STEAK FRITES – GF	
French Fries, Bearnaise	
7oz Hanger Steak	30
12oz Prime Ribeye	48

SIDES

SKILLET FRIED POTATOES – GF	6
ROASTED CAULIFLOWER – GF, V	8
Pine Nut, Lemon, Capers	
GRILLED SPRING ONIONS - V	7
Kentucky Soy, Benne Seed	
FRENCH FRIES	7
POTATO CHIPS	3

DESSERTS

BOSTON CREAM CAKE	9
STRAWBERRY SHORTCAKE	9
SCOOP	6
Strawberry Ice Cream	
Maple Ice Cream	
Strawberry Sorbet	

**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, additional gratuities are neither expected nor accepted.

COCKTAILS

Tarra-Gon Girl	13
reposado, chartreuse, mezcal, tarragon, pineapple	
Welcome to New Port*	16
noble oak rye, graham's 10-year port, lemon, egg white	
Witch Doctor	14
tequila, mezcal, angostura, lemon	
French Afternoon	17
champagne, strawberry sorbet, absinthe mist	
Lodge Fashioned	16
chattanooga 91, demerara, fee bros bitters amarena black cherry	
Blue Smoke	18
macallan 12, amaro, bitters, hickory smoke	
Upper East Side	58
Angel's Envy cask strength, carpano antica, bitters	
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AFTER DINNER

Bourbon Dream	12
Buffalo Trace, Coffee Liqueur, Bourbon Cream	
GRAHAM'S 10 YEAR TAWNY PORT	13
GRAHAM'S 20 YEAR TAWNY PORT	16
GRAHAM'S 30 YEAR TAWNY PORT	24
CAVE SPRINGS 'Riesling' ICE WINE	20
LAZZARONI LIMONCELLO	11
AMARO NONINO	12
RIVISEUR VSOP COGNAC	15
GRAND MARNIER	12
EDA RHYNE AMARI	11
BAILEYS	10
RUMCHATA	10

WHITE WINE

BRUT, Trouillard	16/98
Champagne NV	
CHARDONNAY, Genetie	10/40
'Les Piliers', Burgandy 2021	
CHARDONNAY, Frank Family	18/75
Carneros 2022	
GRENACHE BLANC, Ferraton	11/40
'Samorëns', Côtes du Rhône 2022	
SAUVIGNON BLANC, Honig	12/50
Napa Valley, 2023	
PINOT GRIGIO, Molino a Vento	9/32
Sicily 2022	
RIESLING, Schmitt Sohne	12/44
'Auslese', Mosel 2020	
ROSÉ, Bonny Doon	10/36
California 2021	

RED WINE

CABERNET SAUVIGNON, Concannon	9/36
Paso Robles 2021	
CABERNET SAUVIGNON, Trefethen	22/80
Napa Valley 2022	
CABERNET FRANC, Domaine de Pallus	13/50
'Messanges Rouge', France 2021	
PETITE SYRAH BLEND, Conundrum	10/45
California	
ZINFANDEL, Robert Biale	17/75
'Party Line', North Coast 2021	
PINOT NOIR, Ken Wright	13/48
Willamette Valley 2022	
GAMAY, Chateau des Loges	11/44
'Les 3 Madones', Beaujolais 2021	

BEER

Blue Moon	5
Coors Banquet	5
Corona, Corona Light	5
Michelob Ultra	5
Miller High Life, Miller Lite	5
Athletic Brewing Co. (<i>non-alcoholic</i>)	
IPA	6
Golden Ale	6
Bearded Iris, 16 oz	
Homestyle IPA	8
Double Homestyle DIPA	9
Dreams of Tomorrow Lager**	8
Flamingo Road Sour	8
Moon Dust Imperial Stout	9
Blackberry Farm Brewery	
Classic Saison	6
Goat Hill	6
IPA	6
Edmund's Oast Ale, 16 oz	7
Guinness, Guinness Extra Stout	5
Heineken	5
Heineken O.O (<i>non-alcoholic</i>)	5
Highland Oatmeal Porter	5
Little Animals BA Golden Sour, 500ml	20
Sweetwater IPA, Sweetwater 420	5
Untitled Art Sour (<i>non-alcoholic</i>)	6
Wiseacre Coffee Milk Stout	5
High Noon Lime Seltzer	5
Scandi Apple Cider	7
1911 Strawberry Cider	7
DRAFT BEER	
Bearded Iris 'Attention Please' DIPA	8
Burial 'Prophetmaker' Pale Ale	9
Schulz Brau Helles	7

***Brewed with Oyster shells, not shellfish allergen
friendly*