TO SHARE

Artisanal Bread  Connie’s truffle butter, house made seasonal jam  2
Antipasto Platter  marinated olives, house pickled veggies, boquerones, devilled eggs  16
Oysters on the Half Shell  shallot mignonette - six per order  gf  24
Roasted Shishito Peppers  wagyu tallow, sea salt  gf  11
Baby Carrots and Beets  marinated goat cheese, puffed freekeh, pickled morels, watercress, pea shoots, smoked honey  12

SOUP & SALAD

Lodge Tortilla Soup  rotisserie chicken, avocado, queso fresco, tortilla, charred lime  10
Farmers Market Salad  local lettuces, seasonal vegetables, pickled red onions, sherry vinaigrette  v-gf  12
Citrus Kale Quinoa Salad  avocado, strawberries, marcona almonds, frisée, mango  v-gf  13

ENTREES

Connie’s Mushroom Bolognese  pappardelle, garden oregano, grana padano,  v  29
Mary’s Organic Half Roasted Chicken  heirloom tomatoes, mustard frills sourdough croutons, bacon lardons, anson mills cheese grits, chicken jus  31
Skuna Bay Salmon  crispy skin, nueske’s bacon mash, sautéed spinach, salt roasted beets, truffle vinaigrette  35
Dry Aged NY Steak  10 oz. certified angus, parmesan-truffle fries, bordelaise  42

We are dedicated to using the highest quality, artisan ingredients from the local bounty of Sonoma

An additional 20% gratuity will be added to any unsigned checks and parties of six or more.
There is a $2.00 split plate charge per item.
Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.