

RESTAURANT & BAR

PASTRIES

Citrus Berry Scone 7 Southern Biscuit, sweet butter, seasonal jam 7 Bagel, cream cheese or sweet butter and jam 7 Toast: 7 grain wheat, sourdough 5 gluten free 6 👔

BEGINNINGS

Yogurt Parfait ⋟ 🛞 greek yogurt, berries, house-made granola 18

Berry Crepe 😓 local Meda cheese, seasonal berry jam 20

Lox & Bagel bagel, capers, pickles, pickled red onion, herbed cream cheese 26

EGGS & SUCH

Lodge Breakfast three eggs any style, dill, potato pancake, choice of bacon or sausage 23

Seven Grain Avocado Toast crushed avocado, everything seasoning, poached egg 19

CLASSICS

Baked French Toast chocolate hazelnut purée, sweet butter, syrup 19

Crab Eggs Benedict english muffin, crab cake, hollandaise, dressed arugula salad 32

ALONGSIDE

Lox or Smoked Salmon 17 | Bacon 8 | Potato Pancakes 9 | Three Eggs Any Style 7 Seasonal Fresh Fruit 13 | Local Mixed Berries 9

AWAKE

Zoka Coffee 6

French Press Service 15

Espresso 7 Latté 8 Cappuccino 8

Steven Smith Teamaker Tea black, green, herbal, or wellness 7

Juice orange, apple, grapefruit, tomato, pomegranate 5

LIBATIONS

Coastal Mimosa Mionetto Prosecco, orange or grapefruit 15

Meridian Bloody Mary 17

Haystack Latte Bailey's, Zoka coffee, whipped cream, orange zest 17

Dawn Patrol coffee liqueur, vanilla vodka, milk, espresso 17

Espresso Martini Skyy vodka, coffee liqueur, Zoka espresso, simple syrup 16

🌒 Vegan 🖕 Vegetarian 👔 Dairy-free 🏽 🛞 Gluten-free

Please inform your server of any dietary restrictions as dishes can be modified.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties with 6 or more guests