


{SHARE PLATES}

FRIED CALAMARI

charred lemon, capers, shallots, lime-cilantro aioli

\$16

 **CHARCUTERIE & CHEESE PLATE** for two or four people

selection of charcuterie and three artisan cheeses, house made accoutrement

\$20/\$40

HOUSE MADE FLATBREAD

olive tapenade, garlic and red pepper hummus, peperoncini-artichoke cream cheese

\$16

SMOKED SALMON

poblano cream cheese, pickled mustard seeds, red frisée, toasted focaccia

\$14

{SOUP & SALAD}

 **SEASONAL SQUASH SOUP**

green apple, red cabbage, whole grain mustard, apple cider vinegar

\$12

 **AUTUMN SALAD**

assorted vegetables, candied pecans, vella dry jack, stone fruit vinaigrette

\$16

CAMP LODGE CAESAR

romaine hearts, garlic-herb brioche croutons, caesar dressing

\$14

 **FIG SALAD**

crispy prosciutto, beets, pears, trio red wine vinaigrette

\$16

 **BIBB LETTUCE SALAD**

rogue creamery smoky blue cheese-poblano dressing, apple, walnuts, bacon

\$16

add salmon for \$14 • add shrimp for \$10 • add chicken for \$8

{SANDWICHES & ENTRÉES}

BISTRO BURGER house ground steak burger, balsamic onions, thousand island, lettuce, tomato

\$16

BURRATA BURGER arugula, balsamic, pickled onion, house ground steak burger, brioche bun

\$18

TURKEY BURGER 'merguez,' cucumber, lemon aioli, cilantro, sprouts, pickled onions, brioche bun

\$16

GRILLED CHICKEN SANDWICH heirloom cherry tomato, avocado relish, herbed focaccia

\$14

WILD CAUGHT SALMON golden jewel blend, foraged mushrooms, squash purée, pea tendrils

\$34

 **COCONUT QUINOA CURRY** fresh assorted vegetables, garlic, cilantro

\$20

PROSCIUTTO PANINI san daniele prosciutto, humboldt fog goat cheese, wild honeycomb, arugula

\$18

GRILLED CHEESE pepper jack, aged cheddar, grilled tomato, red leaf gem, jalapeño cheese bread

\$14

burgers and sandwiches served with hand cut kennebec fries or side salad

{SIDES}

 **SHISHITO PEPPERS** sea salt, olive oil \$6

 **WARM BEETS** napa valley chevre \$8

 **GRILLED BROCOLLI RABE** tamari, garlic, parmesan \$8

CHEESY TOTS honey mustard \$6

 =gluten free item

{KIDS}

GRILLED CHEESE

sourdough bread, cheddar cheese **\$8**

CHICKEN TENDERS

all natural, ranch or bbq sauce **\$10**

MAC-N-CHEESE

classic elbow macaroni and cheese **\$10**

(whole wheat penne pasta available upon request)

CHEESEBURGER

house ground burger, cheddar cheese, served plain **\$10**

QUESADILLA

whole wheat tortilla, cheddar cheese **\$10**

PETITE HANGER STEAK

4oz. hanger steak, roasted carrots **\$18**

KID'S SALMON

campbell river salmon fillet, steamed broccoli **\$16**

{DESSERT}

MISS JENNY'S HOUSE MADE CANDY BARS

 'ALMOND JOY' creamy coconut, marcona almonds, dark chocolate

 '3 MUSKATEERS' dark chocolate, nougat

\$5 each

APPLE TARTLETTE

whipped cream fraîche, baked custard, caramel sauce

\$10

SUNDAE OF THE MONTH

house made chocolate & brownie chunk ice cream,
peanut butter sauce, candied peanuts, whipped cream

\$10

HOUSE MADE ICE CREAMS & SORBETS

\$5



We are strong supporters of local farming and fishing communities and take responsibility for our role in preserving a lasting and diverse supply of produce, meat and seafood. We always source the best ingredients we can and take pride in serving you local, seasonal and organic creations whenever possible.

-Executive Chef, Brett Moseley

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