

CAMP LODGE

BAR & BISTRO LUNCH


LATE WINTER

{SHARE PLATES}

HOUSE MADE TAPAS

weekly seasonally inspired small bites to share

\$14

 CHARCUTERIE & CHEESE PLATE for two or four people

selection of charcuterie and three artisan cheeses,

\$20/\$40

STEAMERS

clams, mussels, uni butter, garlic toast

\$22

DUNGENESS CRAB CAKES

sauce gribiche, mixed chicory salad, jalapeño-cilantro oil

\$28

{SOUP & SALAD}

 SOUP DU JOUR

seasonally inspired, gluten free, dairy free

\$14

 WINTER GARDEN SALAD

turnips, beets, cara cara orange, radish, brussels sprouts, meyer lemon vinaigrette

\$16

CAMP LODGE CAESAR

romaine hearts, garlic-herb brioche croutons, caesar dressing

\$14

 ARUGULA SALAD

sweet baby peppers, pickled red onion, shaved midnight moon, grapefruit vinaigrette

\$16

 BIBB LETTUCE SALAD

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

\$16

add wild salmon for \$14 • add jumbo shrimp for \$10 • add organic chicken for \$8

{ENTRÉES & SANDWICHES}

 CAMPBELL RIVER SALMON

lentils, romanesco cauliflower, cucumber, pickled celery, gold baby beets

\$34

 VEGETARIAN RISOTTO

winter squash, foraged mushrooms, roasted carrots, watercress

\$22

BISTRO BURGER

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

\$16

PULLED PORK SANDWICH

house made kimchi, cucumber, brioche bun

\$16

TURKEY MELT

swiss, jalapeño jam, cabbage slaw, sourdough

\$12

VEGGIE PRESS

sprouts, kale, grilled squash, eggplant, tomato, cucumber, lemon aioli, whole wheat

\$12

THE COLD CUT

mortadella, soppressata, capicola, provolone, whole grain mustard, pepperoncini, arugula, pickled onion, dutch crunch roll

\$14

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

{SIDES}

HOUSE CUT CHIPS blue cheese, poblano, chive \$8

 WARM BEETS napa valley chevre \$8

 CRISPY BRUSSELS SPROUTS bacon, balsamic, parmesan \$8

CHEESY TOTS honey mustard \$6

 =gluten free item



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