

SMOKIN' STARTERS

- BRISKET BURNT ENDS** 12
"A LODGE ORIGINAL"
Pan-Seared Slow-Smoked Brisket Ends,
Kansas City BBQ Sauce, Texas Toast
- BACON MAC N' CHEESE** 11
Baked Pasta Shells, 4 Cheese Sauce,
Breadcrumbs, Cheddar-Jack Cheese
- FRIED PICKLE SPEARS** 9
Alabama White Sauce
- PORK BELLY PLANKS** 12
Crispy Pork Belly, Maple Glaze
- BIG BOY COMBO** 25
Brisket Burnt Ends, Mac n' Cheese,
Smoked Wings, Pretzel Sticks

- LODGE BBQ NACHOS** 12
House-Made Potato Chips, Cheddar
Cheese Sauce, Bacon Bits, Pico, Chives,
Sour Cream, BBQ Drizzle. (Add Pulled
Chicken or Pulled Pork \$2 ea)
- CRISPY BRUSSELS SPROUTS** 10
Habanero Bacon Jam, Goat
Cheese, Candied Pecans
- SMOKED JUMBO WINGS** 12 | 20
Choice of 6 or 12 House-Smoked
Chicken Wings, Celery, Carrots, Blue
Cheese and Honey-Buttalo Dressing
- SOUP OF THE DAY** 6
Ask Your Server for Today's Selection

- ONION RING TOWER** 10
Buttermilk Ranch, KC BBQ Sauce
- BAVARIAN PRETZEL STICKS** 11
Salted Soft Pretzels, Lodge Queso
- TRIPLE PRIME CHILI** 7
Smoked Brisket, Ground Beef & Top Round
Chili with Fresh Vegetables, Herbs and
Spices. Topped with Shredded Colby-Jack
Cheese and Jalapeños
- LODGE SAMPLER** 23
Fried Pickles, Pork Belly Planks, Onion
Rings, Fried Okra, Chicken Tenders

GARDEN

MAKE IT A WRAP + \$1

Add: Grilled Chicken \$6 |
Smoked Brisket \$8 | Salmon \$8

- SOUTHWEST SALAD** 13
Chopped Romaine, Pico, Black Beans,
Cheddar-Jack Cheese, Avocado, Corn,
Crispy Tortilla, Poblano Avocado Ranch
- HOUSE SALAD** 6 | 13
Romaine Lettuce, Tomatoes,
Cucumbers, Red Onion, Cheddar &
Colby-Jack Cheese, Croutons
- COBB SALAD** 14
Chopped Romaine, Bacon, Blue Cheese,
Chopped Egg, Tomato, Onion, Blue
Cheese Dressing, Cornbread Croutons
- CLASSIC CAESAR SALAD** 6 | 13
Chopped Romaine Hearts, Creamy
Caesar Dressing, Shaved Parmesan,
Croutons

HANDHELDS

Served with Fries, House-Made Chips or Coleslaw | Make it a Wrap + \$1 | Add Bacon +\$2

- LODGE SMASH BURGER*** 17
Lettuce, Tomato, Onion, Pickles,
Burger Sauce, Brioche Bun
- RODEO SMASH BURGER*** 18
Lettuce, Tomato, Cheddar Cheese, KC BBQ,
Onion Rings, Pickled Jalapeños, Brioche Bun
- SMASH PATTY MELT*** 18
Swiss Cheese, Caramelized Onions,
Burger Sauce, Toasted Rye
- BRISKET REUBEN** 20
Smoked Brisket, Sliced Pastrami, Swiss
Cheese, Sauerkraut, Thousand Island
Dressing, Toasted Rye
- PULLED BBQ SANDWICH** 15
Pulled Pork or Chicken, Coleslaw,
Pickles, Onion Tangles, Carolina Gold BBQ,
Brioche Bun
- NASHVILLE HOT** 16
Crispy Chicken, House Seasoning,
Pickle, Brioche Bun
- BBQUBAN** 17
Slow-Smoked Pulled Pork, Pickles,
Applewood-Smoked Bacon, Swiss Cheese,
Spicy Mustard, Mayo, Hoagie Roll
- BISON BURGER*** 20
½ Pound of Lean Grass-Fed Bison,
Colby-Jack Cheese, Lettuce, Tomato, Onion
Tangles, Brioche Bun
(Bison Burgers are Prepared Medium Rare)
- PHILLY CHEESESTEAK** 19
Shaved Ribeye, Caramelized Onions,
Peppers, American Cheese, Hoagie Roll

PLATES & PLATTERS



Served with choice of 2 signature sides.

- DINNER FOR TWO**

32oz SLOW-SMOKED DINO RIB 55
Bone-In Beef Short Rib. Served with your
Choice of 3 Signature Sides & Corn Bread
- SLOW-SMOKED RIBS** HALF 19 | WHOLE 32
St. Louis Ribs
 - BBQ TACOS** PORK 15 | BRISKET 19
Pork or Brisket, Apple Coleslaw, Onion
Tangles, Texas Moppin' Sauce, Scallions,
Flour Tortilla

- SMOKED BISON MEATLOAF** 20
Bacon-Wrapped, Brown Gravy
- FRIED CHICKEN DINNER** 20
Served with Gravy
- SKYLINE CHILI** 16
Spaghetti, Our Famous Homemade
Chili, Shredded Cheddar, Diced White
Onion, Scallions
(All Sides Already Included)
- FILET MEDALLIONS*** 32
Brown Gravy
- COUNTRY-FRIED STEAK** 18
Tender Steak Cutlet, Homemade
Country Gravy
- CEDAR PLANK SALMON*** 26
Maple Glaze
- HAND-CUT CHICKEN TENDERS** 18
Buttermilk All-White Meat, Cajun
Seasoned Flour

PITMASTER COMBOS

Served with choice of 2 signature sides & corn bread.

PICK 2 COMBO \$19 | PICK 3 COMBO \$24

ST. LOUIS RIBS (4-BONE) + \$5		PULLED PORK		SMOKED BRISKET + \$4	
SMOKED CHICKEN QUARTER	PULLED CHICKEN	SMOKED BISON MEATLOAF + \$2	FRIED CHICKEN QUARTER		
BRISKET BURNT ENDS + \$4	BRISKET BURNT ENDS SAUSAGE + \$2	CHICKEN TENDERS		CHICKEN BREAST (GRILLED OR BLACKENED)	

Southern Style SIGNATURE SAUCES



- Lodge Original Recipes**
Also Available for Purchase
- Kansas City Honey** - Sweet & Rich
 - Texas Moppin' Sauce** - Smokey & Spicy
 - Memphis Bourbon** - Sweet & Spicy
 - Carolina Gold** - Sweet & Tart

SIDES

- Signature \$4 ea**
Chopped Coleslaw
Baked Beans
French Fries
Fried Okra
Green Beans
Mac n' Cheese
Mashed Potatoes
Crispy Potato Chips
Collard Greens
Potato Salad
Fire Roasted Corn
- Premium \$7 ea
(Upgrade +\$3 ea)**
Sweet Potato Waffle Fries
Crispy Brussels
Grilled Asparagus
Cup of Chili

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

MOONSHINE COCKTAILS

MOONSHINE FLIGHT (4) 18
Peach Raspberry Lemonade
Honey Peach Tea
Peach Blackberry Arnold Palmer
Peach Hibiscus Lemonade

LODGE HARD LEMONADE 12
Ole Smoky Blackberry Moonshine,
Ole Smoky Strawberry Moonshine,
Lemonade, Splash of Ginger Ale

BLACKBERRY MOON MULE 13
Ole Smoky Blackberry Moonshine, Ginger
Beer, Lime Juice, Honey Simple Syrup,
Blackberries

SEX IN THE WOODS 12
Red Horse Peach Moonshine Infusion,
Blood Orange Liqueur, Pineapple Juice,
Cranberry Juice

SHINEAPPLE EXPRESS 12
Pineapple Moonshine, Peach Schnapps,
Pineapple Juice, Orange Juice, Sprite

LEMON DROP MOONTINI 13
Ole Smoky Lemon Drop Moonshine,
Triple Sec, Fresh Squeezed Lemons, Sour
Mix, Sugar Rim, Burnt Lemon Wheel

TENNESSEE TOP SHELF 15
LONG ISLAND
Tanqueray Gin, BACARDÍ Superior
Rum, Cazadores Blanco Tequila, 100
Proof Ole Smoky White Lightnin'
Moonshine, Cointreau Orange Liqueur,
House-Made Limeade, Coke

BACKYARD BLOODY MARY 11
Smirnoff Vodka, Memphis BBQ-Infused
Bloody Mary Mix, Served with Olives,
Pickle Plank, and a Pork Rind

SIGNATURE COCKTAILS

ALPINE MEADOW 12
Tanqueray Gin, St-Germain Elderflower,
Lime Juice, Simple Syrup, Cucumber Slices

SUMMIT SEEKER 10
BACARDÍ Superior Rum, Banana Liqueur,
Blackberry Liqueur, Pineapple Lime Juice,
Grenadine

KENTUCKY DERBY 12
Angel's Envy Bourbon, Honey Liqueur,
Ginger Beer, Simple Syrup, Lime

PALOMA 12
Cazadores Resposado Tequila,
Pomegranate Liqueur, Grapefruit Juice,
Simple Syrup, Lime

HONEY HEAT WAVE 14
Don Julio Resposado, Triple Sec, Honey,
Lemon Juice, Jalapeños

WHITE PEACH COOLER 12
CÎROC Peach Vodka, Peach Purée, Lime
Juice, Simple Syrup, Soda

MOJITO 11
BACARDÍ Superior Rum, Mint, Simple
Syrup, Lime Juice, Splash of Club Soda

SMOKED MAPLE OLD FASHIONED 12
Bulleit Rye Whiskey, Bitters, Maple Simple,
Orange Peel, Cherry

SMOKE ANY OLD FASHIONED +1.50

FROZEN

(Also Available as Mocktails \$8)

PIÑA COLADA 10
BACARDÍ Superior Rum, Piña Colada
Mix, Pineapple Juice, Whipped Cream

MIAMI VICE 10
Captain Morgan Rum, Piña Colada Mix,
Strawberry Daiquiri Mix, Pineapple Juice

STRAWBERRY DAIQUIRI 10
Captain Morgan Rum, Strawberry
Daiquiri Mix, Pineapple Juice, Sour Mix

MARGARITA 11
Cazadores Tequila, Triple Sec, Sour Mix

FROSTBITE DRAFTS

29° - COLDEST BEER IN TOWN

	PINT	STEIN
BLUE MOON Witbier, 5.4% ABV	7	14
BUD LIGHT Light Lager, 4.2% ABV	6	12
COORS LIGHT Light Lager, 4.2% ABV	6	12
CORONA LIGHT Light Lager, 4.0% ABV	7	14
GOLDEN ROAD BELGIAN WHITE Wheat Ale, 5.0% ABV	8	16
GUINNESS Irish Stout, 4.2% ABV	8	16
HAZIFY	8	16
PALM CITY BREWING New England IPA, 6.5% ABV	8	16
HIGH 5 FORT MYERS BREWING CO. IPA, 5.9% ABV	8	16
LANDSHARK Island-Style Lager, 4.6% ABV	6	12
MICHELOB AMBER BOCK Light Lager, 5.1% ABV	6	12
MICHELOB ULTRA Light Lager, 4.2% ABV	6	12
MILLER LITE Light Lager, 4.2% ABV	6	12
MODELO ESPECIAL Pilsner, 4.4% ABV	6	12
SAMUEL ADAMS SEASONAL Seasonal Selection	7	14
STELLA ARTOIS Pale Lager, 5.0% ABV	8	16
YUENGLING Amber Lager, 4.4% ABV	6	12

CANS & BOTTLES

BUDWEISER Light Lager, 5.0% ABV	6	HEINEKEN Lager, 4.5% ABV	7
BUD LIGHT Light Lager, 4.2% ABV	6	CORONA EXTRA Pale Lager, 4.5% ABV	7
MICHELOB ULTRA Light Lager, 4.1% ABV	6	CIGAR CITY JAI ALAI IPA, 7.5% ABV	7
MICHELOB ULTRA ZERO American Lager, 0.0% ABV	6	NÜTRL SELTZER Assorted Flavors, 5.0% ABV	7
MILLER LITE Light Lager, 4.2% ABV	6	SUN CRUISERS Assorted Flavors, 5.0% ABV	7
COORS LIGHT Light Lager, 4.2% ABV	6	WHITE CLAW SELTZER Black Cherry, 5.0% ABV	7
		ANGRY ORCHARD Hard Cider, 5.0% ABV	7

TAP WALL

Please See Our Craft Beer Tap Wall
Menu For Today's Selection
-or-
Ask Your Server!

WHITE WINE

HOUSE CHARDONNAY	7
HOUSE PINOT GRIGIO	7
HOUSE MOSCATO	7
KIM CRAWFORD SAUV BLANC	8

BUBBLES

MASCHIO PROSECCO	10
BRUT SPLIT	10
BELLINIS (Rotating Flavors)	10

RED WINE

HOUSE CABERNET	7
SLOW PRESS CABERNET	8 / 30