



SMOKIN' STARTERS

TRIPLE PRIME CHILI Smoked Brisket, Ground Beef & Ribeye Chili with Fresh Vegetables, Herbs and Spices. Topped with Shredded Colby Jack Cheese and Jalapeños	6	BBQ BAO BUNS Brisket, Kimchi, Sriracha Mayo, Scallions	10	ONION RING TOWER Buttermilk Ranch, KC BBQ Sauce	9
STICKY RIBS Flash Fried, Tossed In Honey Sriracha, Scallions, Sesame Seeds	14	FRIED PICKLE SPEARS Alabama White Sauce	8	BAKED MAC N CHEESE Elbow Noodles, 4 Cheese Sauce, Breadcrumbs, Cheddar-Jack Cheese	11
BRISKET BURNT ENDS “A LODGE ORIGINAL” Pan-Seared Slow Smoked Brisket Ends, Kansas City BBQ Sauce, Texas Toast	12	BAVARIAN PRETZEL STICKS Salted Soft Pretzels, Lodge Queso	10	CRISPY BRUSSELS SPROUTS Habanero Bacon Jam, Goat Cheese, Candied Pecans	10
LODGE BBQ NACHOS House-Made Potato Chips, Cheddar Cheese Sauce, Bacon Bits, Diced Tomatoes, Onions, Chives, Sour Cream, BBQ Drizzle. (Add Pulled Chicken or Pulled Pork \$2 ea)	11	CHEESE CURDS Marinara	9	PORK BELLY PLANKS Crispy Pork Belly, Maple Honey Glaze, Grilled Pineapple	12
		LOADED POTATO SKINS Street Corn Style, Cilantro-Aioli, Cotija Cheese, Pickled Onions, Chives	11	SMOKEY PORK RINDS Seasoned Pork Rinds, Fried Crispy	4
		SMOKED JUMBO WINGS Choice of 6 or 12 House-Smoked Chicken Wings, Celery, Carrots, Blue Cheese and Honey-Buffalo Dressing	12 20	LODGE SAMPLER Fried Pickles, Pork Belly Planks, Onion Rings, Cheese Curds, Chicken Tenders	22

GARDEN

Add: Grilled Chicken \$5 Shrimp \$6 Smoked Brisket \$8 Make it a Wrap + \$1	
SOUTHWEST SALAD Chopped Romaine, Tomato, Red Onion, Black Beans, Cheddar-Jack Cheese, Avocado, Corn, Crispy Tortilla, Poblano Avocado Ranch	12
FAR EAST SALAD Mixed Greens, Toasted Sesame Seeds, Cucumber, Crispy Wonton, Mandarin Oranges, Scallion, Pickled Onion, Ginger-Sesame Dressing	13
COBB SALAD Chopped Romaine, Bacon, Blue Cheese, Chopped Egg, Tomato, Blue Cheese Dressing Cornbread Croutons	12
CLASSIC CAESAR SALAD Chopped Romaine Hearts, Creamy Caesar Dressing, Shaved Parmesan, Croutons	11
BERRIES & CREAM SALAD Mixed Greens, Apples, Strawberries, Raspberries, Blueberries, Goat Cheese, Candied Pecans, Citrus Vinaigrette	13

HANDHELDS

Served with Fries, House-Made Chips or Coleslaw Make it a Wrap + \$1 Add Bacon +\$2			
LODGE SMASH BURGER* Lettuce, Tomato, Onion, Pickles, Brioche Bun	15	NASHVILLE HOT Crispy Chicken, House Seasoning, Pickle, Brioche Bun	14
RODEO SMASH BURGER* Cheddar Cheese, KC BBQ, Onion Rings, Pickled Jalapeños, Brioche Bun	16	GRILLED CHICKEN Chicken Breast, Swiss Cheese, Sliced Pickles, Lettuce, Tomato, Onion, Alabama White Sauce, Brioche Bun	13
SMASH PATTY MELT* Swiss Cheese, Caramelized Onions, Burger Sauce, Toasted Rye	16	LODGE FAVORITES	
TURKEY BURGER Lettuce, Tomato, Onion, Cranberry Aioli, Wheat Bun	12	BBQUBAN Slow-Smoked Pulled Pork, Applewood-Smoked Bacon, Swiss Cheese, Pickles, Spicy Mustard, Mayo, Hoagie Roll	15
BRISKET RUEBEN Smoked Brisket, Sliced Pastrami, Swiss Cheese, Sauerkraut, 1000 Island Dressing, Toasted Rye	18	BISON BURGER ½ Pound of Lean Grass-Fed Bison, Colby-Jack Cheese, Lettuce, Tomato, Onion Tanglers, Brioche Bun <i>(Bison Burgers are prepared medium rare)</i>	18
PULLED BBQ SANDWICH Pulled Pork or Chicken, Apple Coleslaw, Pickles, Onion Tanglers, Carolina Gold BBQ, Brioche Bun	13	RIBEYE CHEESESTEAK <i>(Mushroom Version Available \$16)</i> – Shaved Ribeye, American Or Provolone, Onions & Peppers, Garlic Aioli, Hoagie Roll, Au Jus	22

PLATES & PLATTERS

Served with choice of 2 signature sides.			
SLOW-SMOKED RIBS St. Louis Ribs Wild Boar Ribs	SML LRG 19 32 21 34	BRAISED PORK OSSO BUCCO Slow Braised For 5 Hours	24
BRISKET BBQ TACOS Apple Coleslaw, Onion Tanglers, Texas Moppin' Sauce, Green Onion, Flour Tortilla	18	SMOKED BISON MEATLOAF Bacon Wrapped, Peppercorn Gravy	19
PULLED PORK BBQ TACOS Mustard Slaw, Caramelized Onions, Carolina BBQ, Green Onion, Flour Tortilla	13	LAMB CHOP LOLLIPOPS Chimichurri	34
HOME-STYLE CHICKEN TENDERS Buttermilk & Pickle Juice Marinated All White Meat, Cajun Seasoned Flour	18	SALMON* Maple Honey Glaze	24
		FISH & CHIPS “A LODGE FAVORITE” Craft Beer Battered Crispy Wild Alaskan Cod, French Fries & Tartar Sauce	18
		PRETZEL CRUSTED PORK CHOPS Honey Mustard Cream Sauce	19
		GRILLED JUMBO SHRIMP BBQ Butter	19
		FILET MEDALLIONS* Mushroom Gravy	29
		12oz RIBEYE* Peppercorn Gravy	35
		COUNTRY FRIED STEAK Tender Steak Cutlet, Homemade Country Gravy	17

PITMASTER BBQ COMBOS

Served with choice of 2 signature sides & cornbread.		
PICK 2 COMBO \$17 PICK 3 COMBO \$22		
ST. LOUIS RIBS (4-BONE) + \$5	PULLED PORK	SMOKED BRISKET + \$4
SMOKED QUARTER CHICKEN	PULLED CHICKEN	SMOKED BISON MEATLOAF + \$2
BRISKET BURNT ENDS + \$4	BRISKET BURNT ENDS SAUSAGE + \$2	CHICKEN TENDERS

BBQ SAUCES

Kansas City Honey
Sweet & Rich
Texas Moppin' Sauce
Smokey & Spicy
Memphis Bourbon
Sweet & Spicy
Carolina Gold
Sweet & Tart
Alabama White
Creamy & Tart



SIDES

Signature \$3 ea Chopped Coleslaw Buttered Corn Baked Beans French Fries Fried Okra Green Beans Mac n' Cheese Mashed Potatoes Crispy Potato Chips	Premium \$6 ea (Upgrade +\$3 ea) Sweet Potato Waffle Fries Roasted Mushrooms Crispy Brussels Grilled Asparagus Dirty Rice
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