

RT LODGE

SNACK

ROASTED OYSTERS (6) Benton's Bacon, Collards, Preserved Tomato	18	CHARCUTERIE BOARD Variety of Four Dry-Cured & Smoked Meats All Prepared In-House, Assortment of Chef's Pickles & Crusty Sourdough Bread	24
CHEESE BOARD – V Assortment of Three Regional Cheese House Preserves, Nuts, Olives & Crackers	19	STEAK TARTARE Beef Tenderloin, Egg Yolk, Ramps, Sourdough	17

SMALL PLATES

SPRING SALAD – V, GF Green Goddess, Shaved Vegetables, Herbs	15	POTATO & SPRING ONION SOUP– V, GF Crispy Potato, Crème Fraîche	15
APPLE SALAD – GF Benton's Bacon Bits, Benne Seed, House Yogurt Arugula, Cider Vinaigrette	15	FLORIDA ROCK SHRIMP– GF Butter Beans, Tomatillo, Tasso Ham	15
BEET SALAD – V, GF Smoked & Pickled Beets, House Yogurt Pistachio-Honey Crumble	15	CRISPY HASHBROWN Crème Fraîche, Chive With Trout Roe	18
CHICKEN & DUMPLINGS Braised Chicken, Potato Dumpling, Chive	15	With Osetra Caviar	45

ENTRÉE

PAN ROASTED CHICKEN BREAST– GF Potato Puree, Broccolini Chicken Jus, Roasted Olive	28	GRILLED NC RAINBOW TROUT – GF Salsa Verde, Onion Cream Sauce, Spring Greens	32
PORK SCHNITZEL Pork Tenderloin, Mushroom Cream Sauce Oyster Mushrooms, Greens	34	SPRING RISOTTO – V, GF Asparagus, Ramps, Fava Beans, Parmesan	28
GRILLED PRIME RIBEYE - GF 12oz, Asparagus, New Potato, Ramp Butter	45	BEEF TENDERLOIN FOR 2 16oz, Whipped Potatoes, Au Poivre Sauce Grilled Broccolini	90

SIDES

ROASTED CAULIFLOWER – Pine Nut, Lemon, Capers – GF, V	8
GRILLED BROCCOLINI – Buttermilk-Dill Dressing, Breadcrumbs – V	8
GRILLED SPRING ONIONS – Kentucky Soy, Benne Seed – V	8

**The consumption of raw or undercooked meat, seafood, or eggs may be harmful to your health.*

A 20% service charge will be added to all beverage and food sales and additional gratuities are neither expected nor accepted.