

SOUPS

FRENCH ONION SOUP

crostini, caramelized onions, melted swiss
crock 9

SHE-CRAB SOUP

blue crab, crab roe, cream, sherry
cup 5 | bowl 9

SHARE PLATES

SHRIMP TACOS GF

margarita-jalapeño shrimp, charred tomato-corn salsa,
sweet lime crema, micro cilantro, soft corn tortillas 15

CRAB CAKE GF

smoked apple-jalapeño slaw, ginger aioli, orange
gastrique 16

SMOKED CHICKEN WINGS GF

tossed in signature sauce 14

FRENCH ONION & ARTICHOKE DIP GF option

toasted naan bread 13

CHICKEN & QUINOA MEATBALLS GF

preserved lemon cream sauce 12

FROM THE FIELD

LODGE SALAD GF

mixed greens, cucumber, cherry tomato, red onion,
carrot, blue cheese crumbles, your choice of dressing
7 side · 10 full

GRILLED CAESAR SALAD GF option

grilled romaine, crostini, parmesan, horseradish-
smoked trout caesar dressing 10

ROASTED BEET SALAD GF option

arugula, fried goat cheese, blood oranges, kohlrabi,
raspberry vinaigrette 14

KALE WALDORF SALAD GF

apples, pickled grapes, sharp white cheddar, toasted
walnuts, bacon-champagne vinaigrette 10

BURRATA SALAD GF

kale, arugula, watermelon, prosciutto, almonds, mint,
vanilla infused orange vinaigrette 15

SMOKED SALMON BOWL GF

brown rice, seaweed, cucumber, pineapple, spring
onion, avocado, spicy yuzu vinaigrette 17

ENHANCE YOUR SALAD

8 oz. grilled chicken breast 7 | 6 oz. grilled salmon 11 | 4 oz. grilled filet 11

LARGE PLATES

all sandwiches come with choice of french fries or sweet potato fries

SMOKED PASTRAMI REUBEN GF option

house cured and smoked brisket, swiss cheese, sriracha thousand island, pickled red cabbage, toasted rye 13

KOREAN BBQ PULLED PORK SANDWICH GF option

smoked apple-jalapeño slaw, ginger aioli, house baked roll 11

CHEESEBURGER GF option

angus reserve ground 7 oz. patty, lettuce, tomato, onion, choice of cheese 13

GARDEN VEGGIE BURGER GF option

lettuce, tomato, onion, roasted garlic mayo, cheddar cheese 12

CHICKEN CAESAR WRAP GF option

grilled chicken, smoky caesar dressing, romaine, red onion, applewood bacon 12

CHICKEN QUINOA BURGER GF option

avocado, lettuce, tomato, onion, roasted garlic mayo, house baked roll 12

TURKEY MELT GF option

applewood bacon, tomato, lemony arugula, sweet and smoky mayo, cheddar, wheatberry bread 12

ROAST BEEF DIP GF option

caramelized onions, mushrooms, provolone cheese, house baked ciabatta bread, black peppered au jus 14

TUNA SALAD MELT GF option

tomato, fontina cheese, english muffin - served open face 12

VEGGIE MELT GF option

roasted red peppers, artichokes, grilled red onion, kale, balsamic mayo, havarti cheese, toasted country white bread 10

We're proud to feature fresh, natural and sustainable ingredients from local providers whenever possible, including:

Wegmans Organic Farm | Heron Hill Winery | First Light Creamery | Finger Lakes Coffee Roasters | Cheshire Farms Creamery

Please make your server aware
of food allergies or restrictions

Split Plate Charge:
6+ tax

To help us best serve you, parties over
6 may not have individual checks

We are a cashless venue - Visa, MasterCard,
Discover & American Express are accepted

**BRISTOL
HARBOUR**

If you wish to leave a tip, it must be paid by
credit or debit card