

THREE SISTERS

N 35° 45' 08"

LUNCH

W 83° 45' 50"

STARTERS

FENNEL AND LEEK YUKON POTATO SOUP

Kalamata Olive and Caper Tapenade

PICKLED STRAWBERRY AND BURRATA SALAD

Arugula, Benton's Country Ham, and Black Sesame Crunch with Tamarind Ginger Vinaigrette

HEN OF THE WOODS MUSHROOM DUMPLINGS

Wilted Bok Choy, English Peas, Garlic, and Scallions with Mushroom Broth

MIXED GREEN SALAD

Mixed Greens, Radishes, Fennel, Baby Carrots, and Crispy Sumac Shallots with Lemon Vinaigrette

ENTRÉES

THREE SISTERS KALE CAESAR SALAD*

Torn Garlic Sourdough, Parmesan, and Seed Crunch with Caesar Dressing

Add Chicken or Grouper

NAPA CABBAGE AND SESAME MISO SALAD

Chicken, Quinoa, Broccoli, Citrus, and Peanut Crunch with Miso Ginger Vinaigrette

CRISPY GROUPEL TACOS*

Chipotle Aioli and Pickled Red Onion-Napa Cabbage Slaw

Served With Heirloom Bean Salad

LODGE SMASH BURGER*

Aged Cheddar, Caramelized Onions, Dijon Aioli and Pickles

Served with Hand-Cut Fries

CRISPY CHICKEN THIGH

Roasted Spring Vegetables and French Lentils with Green Garlic Tzatziki

SOY AND BLACK GARLIC SOBA NOODLE BOWL*

Soft Boiled Egg, Carrots, Napa Cabbage, Kohlrabi, Snap Peas, and Toasted Peanuts
with Crispy Oyster Mushrooms

DILL AND LEMON ROASTED GROUPEL*

Shaved Radishes, Asparagus, Spring Greens, Pea and Avocado Spread with Lemon Vinaigrette

SAMPLE MENU

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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition*