

THREE SISTERS

N 35° 45' 08"	LUNCH	W 83° 45' 50"
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STARTERS

FENNEL ROASTED CHICKEN CONSOMMÉ

Pulled Chicken, Carrots, Radish and Cipollini

WINTER CITRUS BURRATA SALAD

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

HEN OF THE WOODS MUSHROOM DUMPLINGS

Wilted Bok Choy, Garlic and Leeks with Mushroom Broth

POMEGRANATE AND PECAN SALAD

Mixed Greens, Shaved Fennel and Candied Pecans with Banyuls Vinaigrette

ENTRÉES

THREE SISTERS KALE CAESAR SALAD*

Torn Garlic Sourdough, Parmesan And Seed Crunch with Caesar Dressing
Add Chicken or Salmon

LODGE SMASH BURGER*

Aged Cheddar, Caramelized Onions, Dijon Aioli and Pickles
Served with Hand-Cut fries

ROASTED ORA KING SALMON*

Braised Royal Corona Beans, Sauteéd Mushrooms and Kale with Sourdough Toast

CRISPY FISH SANDWICH

Pickled Cabbage Slaw and Malt Vinegar Aioli on a Toasted Bun
Served with Dill Chips

ANSON MILLS FARRO PICCOLO RISOTTO

Honey Roasted Carrots, Sundried Tomatoes, Hen of the Woods Mushrooms and Feta

ROASTED TURKEY AND POTATO SAGE GNOCCHI

Turnips, Leeks, Carrots, Cippolini and Pearl Onions in Creamy Herb Broth

STEAMED LITTLENECK CLAMS*

Classic Chowder Style, Yukon Potatoes, Finocchiona and Roasted Carrots with a Toasted Baguette

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*

