

FireSIDE

BREAKFAST

Breakfast served until 4:00 pm

FRENCH TOAST \$ 4.25

Two pieces of battered texas toast served with whipped butter, powdered sugar, and syrup

Add strawberries or blueberries / \$1.50

THE SHORT STACK \$ 5.00

Three buttermilk pancakes served with whipped butter, powdered sugar, syrup and choice of bacon or sausage

Add strawberries or blueberries / \$1.50

BELGIAN WAFFLE \$ 5.00

Served with whipped butter, powdered sugar, and syrup

Add strawberries or blueberries / \$1.50

BREAKFAST SANDWICH \$ 4.00

Egg your way, bacon or sausage, american cheese, and choice of bread, english muffin or croissant

THE MAGNOLIA \$ 4.25

Egg whites, avocado, tomato, spinach, english muffin

Add turkey sausage / \$1.50

SUNRISE BREAKFAST \$ 6.50

Two eggs any style, bacon or sausage, toast, served with breakfast potatoes

EGGS BENEDICT \$ 8.50

Toasted english muffin, poached eggs, canadian bacon, hollandaise sauce, served with breakfast potatoes

OMELET \$ 7.75

Three egg omelet with your choice of toppings: onions, peppers, bacon, sausage, ham, swiss, american, cheddar, mushrooms, spinach, and tomatoes, served with breakfast potatoes

BREAKFAST SIDES

BACON, TURKEY SAUSAGE, SAUSAGE, EGG \$ 1.50

FRESH FRUIT \$ 2.75

MUFFIN OF THE DAY, PANCAKE, TOAST, ENGLISH MUFFIN, CROISSANT, OATMEAL, BREAKFAST POTATOES \$ 1.50

SALADS

ORIENTAL SALAD \$ 7.00

Romaine, red cabbage, carrots, mandarin oranges, wontons, asian dressing

HOUSE SALAD \$ 5.50

Romaine, tomatoes, cucumbers, carrots, radishes

CAESAR SALAD \$ 5.50

Romaine, shaved parmesan, croutons, caesar dressing

WINTER COBB SALAD \$ 10.75

Romaine, sliced granny smith apples, butternut squash, hard boiled egg, bacon, bleu cheese, red onion, avocado, bleu cheese dressing

TUSCAN ARTICHOKE SALAD \$ 7.75

Romaine, artichoke hearts, roasted red bell peppers, tomatoes, chickpeas, red onion, balsamic vinaigrette

ADD TO ANY SALAD

Grilled chicken \$ 5.00

Fried chicken \$ 5.00

Seared salmon* \$ 12.50

Sautéed shrimp \$ 8.00

SOUPS DU JOUR \$ 4.00

FireSIDE

MAINS

ADD A SAUCE TO ANY ENTREE:

Demi-glaze, teriyaki ginger glaze, bleu cheese butter

THREE CHEESE LASAGNA \$ 12.00

Layered with ricotta, parmesan, mozzarella, and meat sauce, served with garlic bread *No side choices

COUNTRY FRIED CHICKEN \$ 11.00

Breaded and fried chicken breast topped with white gravy, served with two sides

SHRIMP BRUSCHETTA \$ 11.50

Sautéed shrimp and balsamic marinated tomatoes with white wine butter sauce over angel hair pasta, topped with balsamic glaze and served with garlic bread *No side choices

FAJITAS \$ 15.00

Choice of chicken or shrimp, with bell peppers, onions, spanish rice, guacamole, pico de gallo, sour cream, and warm flour tortillas *No side choices

SPAGHETTI & MEAT SAUCE \$ 10.00

House made meat sauce topped with parmesan cheese, served with garlic bread *No side choices

MEATLOAF \$ 12.00

Classic meatloaf, topped with a bourbon and ketchup glaze, served with two sides

CIOPPINO \$ 22.00

Mussels, clams, crab, and shrimp in a tomato fennel broth, served with toast points *No side choices

SEARED SALMON*  \$ 18.00

Topped with maître d'hôtel butter, served with two sides

STUFFED PEPPERS  \$ 12.00

Bell peppers stuffed with ground beef and rice, topped with tomato sauce and mozzarella cheese with choice of side

FILET MIGNON*  \$ 23.00

6oz grilled filet, served with two sides

SALMON POKE BOWL  \$ 16.00

Cilantro lime rice topped with bite sized pieces of salmon, honey ancho slaw, and avocado crema *No side choices

FRIED OYSTERS \$ 20.00

Oysters dusted in flour or cornmeal and fried golden, served with cocktail sauce and two sides

CERTIFIED ANGUS BEEF  \$ 21.00
STRIP STEAK*

Grilled and pink served strip steak, served with two sides

PORK RIBEYE  \$ 16.00

Grilled pork ribeye topped with homemade fig and apricot mostarda, served with two sides

CHICKEN CHESAPEAKE \$ 18.00

Pan fried chicken breast topped with jumbo lump crab and hollandaise, served with two sides

 *Gluten Friendly*

Because of the handcrafted nature of our menu items, the shared cooking and preparation areas of our kitchen, and our reliance on suppliers for information, we cannot guarantee any item is allergen free. While items are prepared to specifications upon request, they may not meet the definition of "allergen-free" for those who are highly sensitive.

FireSIDE

HANDHELDS

CHICKEN CAESAR WRAP	\$ 10.00	TURKEY SMASH BURGER	\$ 10.00
Grilled chicken breast, romaine, tomatoes, parmesan cheese, and caesar dressing wrapped in a flour tortilla with choice of side		Two turkey smash burgers with apple butter, shaved granny smith apples, and pepper jack cheese on a buttered brioche bun with choice of side	
HAWAIIAN BBQ SANDWICH	\$ 10.00	BLACKENED SALMON SANDWICH	\$ 15.00
Island pork bbq topped with shaved pineapple on a buttered brioche bun with choice of side		Planked blackened salmon with pickled red onions, dill cream cheese, tomatoes, and fried capers on a buttered brioche bun with choice of side	
CHICKEN SALAD MELT	\$ 10.00	GRILLED CHICKEN SANDWICH	\$ 7.50
Homemade chicken salad with tomato and bacon on an english muffin topped with melted swiss cheese with choice of side		Grilled chicken breast, lettuce, tomato, red onion, buttered brioche bun with choice of side	
BACON MELT	\$ 9.00	Add sautéed mushrooms, grilled onions, bacon, or cheese / \$0.50 per topping	
Cheddar, gouda, bacon, granny smith apple, and bacon onion jam griddled on sourdough with choice of side		PASTRAMI FRENCH DIP	\$ 12.00
EGGPLANT PARMESAN SANDWICH 	\$ 9.00	Shaved pastrami with melted swiss cheese on a toasted hoagie roll with au jus and choice of side	
Breaded in rice flour and parmesan cheese, fried and topped with marinara and mozzarella cheese on a gluten free bun with choice of side		LODGE BURGER*	\$ 9.00
CHICKEN WINGS	\$ 7.00	Local Seven Hills burger, lettuce, tomato, red onion, buttered brioche bun with choice of side	
Served unbreaded with celery and carrot sticks		Add sautéed mushrooms, grilled onions, bacon, or cheese / \$0.50 per topping	
Choice of buffalo, NC gold, or bbq sauce, and choice of ranch or blue cheese dressing *No side choice		PESTO GRILLED CHEESE	\$ 6.75
		Sundried tomatoes, pesto, and mozzarella on white bread with choice of side	

 *Gluten Friendly*

**These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*

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HANDHELDS

PUB DOG \$ 4.25

Hot dog, with choice of side

GRILLED CHEESE \$ 4.75

Choice of cheese on texas toast with choice of side

Add bacon or tomato / \$0.50 per topping

Add ham or turkey / \$2.50 per meat

CLUB SANDWICH \$ 8.50

Sliced deli turkey and ham, swiss, cheddar, bacon, lettuce, tomato, mayo, choice of bread, with choice of side

FIRESIDE BLT \$ 6.00

Bacon, lettuce, tomato, mayo, choice of bread, with choice of side. Add chicken salad, turkey, or ham / \$2.50 per meat

CHICKEN TENDER BASKET \$ 8.50

Hand-breaded and fried golden chicken tenders served with a choice of ranch, honey mustard, or bbq sauce, with choice of side

A LA CARTE

SALMON*  \$ 12.50

Seared to order

SAUTEED SHRIMP  \$ 8.00

Eight shrimp sautéed to order

GRILLED CHICKEN BREAST  \$ 5.00

Grilled to order

FRIED CHICKEN \$ 5.00

Fried to order

ADD TO ANY PROTEIN

Demi-glace

Teriyaki ginger glaze 

Bleu cheese butter 

PIZZA

PIZZA \$ 8.00

Traditional red sauce, mozzarella, olive oil

PERSONAL PIZZA & SALAD \$ 8.50

Traditional red sauce pizza and choice of side salad or side caesar

ADD TOPPINGS / \$0.50 EACH:

Pepperoni, italian sausage, red and green bell peppers, mushrooms, black olives, bacon, caramelized onions

SIDES

FRIES

ONION RINGS

FRUIT 

ZUCCHINI FRIES

ROASTED ROOT VEGETABLES 

carrots, parsnips, butternut squash

GREEN BEANS 

BRUSSELS SPROUTS 

with mustard vinaigrette and candied pecans

SIDE SALAD 

SIDE CAESAR

SOUPS DU JOUR / ADD \$ 1.25

MASHED POTATOES 

COLESLAW 

VEGETABLE OF THE DAY

BRAISED RED CABBAGE 

STEAMED BROCCOLI 

HERB ROASTED POTATOES 

SAUTÉED SPINACH 

LOADED BAKED POTATO / AFTER 4:30PM 

with butter, cheese, bacon, sour cream, chives

LOADED SWEET POTATO / AFTER 4:30PM 

with cinnamon brown sugar honey butter

SIDES
\$ 2.75
EACH