



BOWLS

Mid Mountain Lodge Buddha

Brown Rice, Toasted Kale, Roasted Brussel Sprouts, Broccoli, Cauliflower, Peanut- Miso Sauce

Roasted Chickpea & Quinoa

Moroccan Spiced Roasted Chickpeas, Quinoa, Baby Arugula Radishes Roasted Sweet Potato Toasted Pinenuts,
Avocado- Cilantro Dressing

Winter Bliss

Farro, Cauliflower, Carrots, Baby Spinach, Baby Kale, Red Cabbage, Toasted Pistachios, Dried Cherries,
Local Slide Ridge Honey- Mint Dressing

Mid Mountain Superfood

Free Range Sunny Side Up Egg, Farro, Quinoa, & Brown Rice, Rainbow Chard, Shaved Brussel Sprouts, Napa
Cabbage, Radicchio,
Dried Blueberries & Cherries, Toasted Pistachios, Orange-Basil Vinaigrette

Tuna Poke

Ahi Tuna, Wakame Seaweed, Scallion, Sesame Seeds, Shoyu, Cucumbers, Radish Sprouts, Tobiko,
Wasabi Crème, Pickled Ginger, Sticky Rice

Free Range Rotisserie Chicken, Rotisserie Porchetta or Seared Marinated Tofu

HOUSEMADE SOUPS

Served with Fresh Baked Bread

Grass-fed Beef Chili

Rustic Tomato Basil Bisque

Soup of the Day

SANDWICHES

Local Niman Ranch Rotisserie Porchetta

Pepita Pesto, Baby Arugula, Honey Wine Aioli, Ciabatta

Open Faced Rotisserie Chicken

Yukon Gold Mashed Potatoes, Maple Glazed Carrots, Cranberry Chutney, Fried Sage, Ciabatta

Rotisserie Chicken & Avocado Melt

Gruyere, Bacon, Lemon Aioli, Sprouts, Toasted Country Wheat

Grilled Cheese with Bacon & Heirloom Tomato

Fontina, White Cheddar, Smoked Gouda Crisp Bacon Heirloom Tomato Sourdough

Mid Mountain Melt

1/3lb Brisket & Chuck Beef Patty, Applewood Smoked Bacon, Tillamook Cheddar,
Caramelized Onions Mushrooms, Sourdough

SIDES

Hand Cut Fries Utah Fry Sauce, Rosemary- Sea Salt Aioli

Crispy Brussels Sprouts Togarashi Salt, Pickled Ginger Aioli

Yukon Gold Mashed Potatoes Mid Mountain Gravy

BAR MENU

Artichoke and Parmesan Dip