

the Den at Nita Lake Lodge

SHARED PLATES

CHEESE AND CHARCUTERIE GRAZING BOARD
cheeses, cured meats, duck confit, jams, sourdough 55

SMOKED ARTICHOKE & SPINACH DIP
smoked artichoke, spinach, taro crackers 24 v

HOUSEMADE SOURDOUGH
seasonal whipped butter 12 vg | vo

STARTERS

ROASTED TOMATO SOUP
vine-ripened tomatoes, basil, evoo, sourdough 16 gf | v

HAND CUT FRIES
pemberton kennebec potatoes, truffle aoili 14 gf | v
make it truffle fries - add fresh truffle and parmigian +6

CRISPY BRUSSELS SPROUTS
chimichurri, parmigian, crispy chili oil 22 gf | vg | vo

FRIED CHICKEN
crispy boneless chicken thighs, bread + butter pickles,
smoked jalapeno aoili 26

GRILLED BONE MARROW
roasted mushroom, pancetta, gruyère, sourdough 26

SPICY MUSSELS
’nduja pork sausage, chimichurri, grilled sourdough 28

SALADS
add halloumi 10 | add grilled chicken 12

CAESAR SALAD
romaine, croutons, capers, pancetta, parmigian 21 vo

KALE SALAD
dried cranberries, pepita & olive oil crumble,
crispy shallots, house dressing 23 gf | v

BEET SALAD
radicchio, oranges, mint, whipped goat cheese,
candied almonds 24 gf | vo

DUCK SALAD
confit duck leg, endive, frisée, blue cheese, pumpkin purée,
pepita dukka, sour cherry vinaigrette 26 gf

BURGERS
burgers are served with fries, salad, or soup

BACON DOUBLE CHEESEBURGER
classic smash burger with 2 patties, lettuce, tomato,
pickles, bacon jam, secret sauce, onion ring 28

PORTOBELLO BURGER
grilled portobello, pickled onion, smoked garlic aioli,
arugula 26 v

LARGE PLATES

SHORT RIB CASARECCE
house-made pasta, braised beef shortrib,
pomodoro sauce, parmigian 28

MUSHROOM RISOTTO
wild mushrooms, parmigian 38 gf | vg | vo

LET US KNOW ABOUT DIETARY RESTRICTIONS, AND WE’LL ADJUST YOUR MENU

gf: gluten-free | v: vegan | vo: vegan optional | vg: vegetarian