

LUNCH & DINNER

SUNDAY BRUNCH

buffet

ADULTS: \$29.95 / KIDS: \$12.95
Includes a non-alcoholic beverage

Join us every Sunday for our brunch buffet featuring BBQ and slow-cooked favorites, comfort food classics, and signature dishes.

SHAREABLES

- Zaleski Fries** 🌱 13
Fresh cut fries topped with smoked brisket burnt ends, Ohio cheddar beer cheese, and pickled onions.
- Pit Nachos** 🌱 13
Fresh fried tortilla chips layered with hickory smoked pulled pork, cheddar jack cheese, pico de gallo, sour cream, and green onion.
- Onion Rings** ♻️ 14
Golden deep-fried onion rings with house made speciality sauce.
- Beer Cheese & Pretzel Bites** ♻️ 14
Warm pretzel bites with Ohio cheddar beer cheese and whole grain mustard.
- Hummus Heaven** ♻️ 15
Tangy red pepper hummus with fresh vegetables and pita bread.

Smoked favorites

- MOONVILLE BURNT ENDS** 🌱 16
Hickory smoked brisket burnt ends glazed in paw paw BBQ, cast iron cornbread crumble, and pickled onions.
- SMOKED BRISKET** 🌱 22
Slow-smoked brisket topped with smoked tomato jus and paw paw BBQ sauce, served with fresh cut fries, coleslaw, and cornbread.
- HOPE FURNACE WINGS** 🌱 12
Eight jumbo wings, smoked and then flash-fried, tossed in your choice of: buffalo, hot honey, or paw paw BBQ.

burgers & SANDWICHES

Served with fresh cut fries.

LODGE BURGER 14

The staple cheeseburger of the Lodge topped with cheddar cheese, lettuce, tomato, onion, and pickle on a toasted brioche bun.

Appalachian Burger 🌱 17

Ohio ground beef, smoked bacon, aged cheddar, paw paw BBQ glaze, and onion rings on a toasted brioche bun.

Southwest Black Bean Burger ♻️ 16

Black bean burger with mushrooms, lettuce, tomato, onion, and chipotle ranch on a toasted brioche bun.

Forest Mushroom Melt ♻️ 🌱 14

Roasted Ohio mushrooms, goat cheese, caramelized onions, and garlic aioli on toasted rustic bread.

Pulled Pork Sandwich 13

Hickory smoked pork shoulder, paw paw BBQ sauce, and apple slaw on a toasted brioche bun.

Hot Honey Chicken Sandwich 16

Grilled chicken, Swiss cheese, lettuce, and tomato served on a toasted brioche bun.

Smoked Turkey Sandwich 🌱 14

House-smoked turkey, apple butter mustard, Ohio cheddar, and coleslaw on toasted brioche bun.

a tribute to our good friend

THE STARVIN' ARVAN 25

In honor of Tom Arvan, who dedicated decades to the parks of Ohio. This hearty sandwich features sliced roast beef piled high with Provolone cheese and mild horseradish sauce, served with au jus.

HALF SANDWICH / 17

Soup

Iron Furnace Chili

CUP / 6 BOWL / 8



Smoked brisket chili with Ohio beans and cornbread crumble.

Soup Du Jour

CUP / 5 BOWL / 7

Ask your server for our soup of the day.

SALADS

Lodge Greens ♻️ ♻️ 14

Mixed greens topped with roasted asparagus, red onion, and carrots, finished with toasted walnuts and goat cheese, tossed in a maple vinaigrette.

Brisket Cobb Salad ♻️ 🌱 18

Romaine, grape tomatoes, cucumber, red onion, smoked blue cheese, hard cooked egg, and hickory smoked brisket, served with choice of dressing.

House Salad ♻️ 7

Romaine, tomato, cucumber, onion, and croutons with choice of dressing.

DINNER entrees

ONLY AVAILABLE AFTER 5:00 P.M. Served with cornbread & butter and choice of: soup of the day or house salad.

Maple Chicken ♻️ 🌱 18

Roasted half chicken with a maple glaze, served with fresh cut fries and coleslaw.

Flank Steak 🌱 24

An 8 oz portion of marinated flank steak, grilled to order, sliced thin and served with long grain and wild rice, and seasonal vegetables.

ADD: Sautéed Mushrooms and Onions / 2

Cast-Iron Pork Chop 18

Bone-in pork chop with apple cider pan sauce, served with macaroni & cheese, coleslaw, and cornbread.

Smoked Brisket ♻️ 22

Hickory smoked brisket with fresh cut fries and coleslaw served with a side of paw paw BBQ.

Cornmeal Catfish 🌱 17

Two cornmeal breaded catfish filets served with fresh cut fries, coleslaw, and tartar sauce.

Fish Tacos 🌱 16

Crispy cod served in white corn tortillas topped with coleslaw, tomato, cilantro, and Baja sauce, served with fresh cut fries and a side of lime.

Chicken Tenders 15

AVAILABLE FOR LUNCH

Hand-battered chicken tenders served with your choice of sauce, ranch dressing, and fresh cut fries.

PASTA

Smokehouse Mac 20

A generous portion of macaroni & cheese topped with house smoked brisket, paw paw BBQ, and green onions.

sides

- Fresh Cut Fries ♻️6
- Long Grain & Wild Rice ♻️ ♻️6
- Vegetable Du Jour ♻️ ♻️6
- Coleslaw ♻️ ♻️6
- Homemade Macaroni & Cheese ♻️7
- BBQ Baked Beans ♻️6
- Seasonal Fruit Cup ♻️ ♻️7

🌱 LODGE SPECIALTY ♻️ GLUTEN FREE ♻️ VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

5/11/2026


WOOD-FIRED pizzas

Fresh hand-tossed 10-inch pizzas, baked in our wood-fired oven.

SUBSTITUTE: Gluten-Free 10-Inch Crust / 7

Cheese  10

Pepperoni & Hot Honey  12

Smokehouse  14
Smoked brisket, caramelized onions, and roasted peppers

Forest Mushroom  14
Roasted Ohio mushrooms, goat cheese, and caramelized onions

build-your-own pizza

ADDITIONAL TOPPINGS

1.50 / Each

Extra Cheese / Pineapple / Pepperoni / Sausage / Ham / Bacon / Mushrooms
Black Olives / Onions / Spinach / Green Peppers / Banana Peppers


SIGNATURE TOPPINGS


3 / Each


Pulled Pork / Brisket

DESSERTS


ADD TO ANY DESSERT: Ice Cream / 2

Brownie Skillet  8
Warm dark chocolate brownie baked in cast iron topped with black raspberry sauce, maple candied walnuts, and powdered sugar 'tunnel fog'.

Blackberry Cobbler  8
Warm baked blackberries beneath a buttery biscuit crust, finished with a hint of cinnamon and baked until bubbling and golden.

Paw Paw Bread Pudding  11
Paw paw bread pudding served warm with vanilla bourbon crème anglaise.

Apple Crisp  9
Baked apples with oat crumble and maple whipped cream.

Chocolate Layered Cake  10
Layers of decadent chocolate finished with a rich chocolate ganache.

BEVERAGES

BEER & WINE

local brews

NOCTERRA TAKE A HIKE
NOCTERRA 250 SHANDY

Ask your server about our selection of craft beers from local breweries:

IPAs / Lagers
Seasonal Brews / Stouts

BEER

Domestic Beer Bottles 5
Bud Light / Budweiser / Coors Light
Miller Lite / Michelob Ultra

Premium Beer Bottles 6
Corona / Yuengling Lager / Blue Moon

SELTZERS & CIDERS

6
White Claw / High Noon

5
Angry Orchard Cider

wine

LODGE FAVORITIES

Glass / 8 Bottle / 25

Great Ohio Lodges Wine
by Hocking Hills Winery

CARDINAL RED

A semi-sweet take on a bright and fruity Zinfandel

CHARDONNAY

An unoaked stainless steel fermented Chardonnay with a lush mouthfeel and fruity finish

EAGLE WHITE

A sweet white featuring rich flavors of ripe peaches and apricots with bright acidity

PINOT NOIR

A bold take on a Pinot Noir with notes of violets and prunes with a lingering cherry finish

TASTE THE REGION

Ask your server about our selection of regional wines, available by the glass or bottle.

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