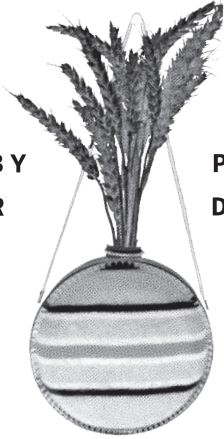


CANTEEN

LOBBY
BAR



PUBLIC
DINING

BEVERAGES

(Ask your server about spiked beverages!)

ORANGE -OR- CRANBERRY JUICE 2

APPLE CIDER -OR- HOT CHOCOLATE 3

NAKED JUICES 3⁵⁰

COLD CANNED COFFEE DRINKS 5

HATCHET DRIP COFFEE 3⁵⁰

KIDS BREAKFAST

(UNDER 12)

FRENCH TOAST STICKS served with maple syrup 8

SILVER DOLLAR PANCAKE STACK served with sliced fruit and maple syrup 8

BISCUIT SANDWICH with choice of bacon -OR- sausage, *egg and American cheese 8

BRUNCH

BREAKFAST SANDWICHES

Served on choice of cathead buttermilk biscuit, Stick Boy bagel or sourdough toast. Croissant or Gluten free bagel available for an additional 1

THE FORAGER

*Egg, sauteed spinach, cremini mushrooms, onions, peppers and vegetarian sausage patties topped with smoked provolone 15

THE CALLOWAY PEAK

Smashed avocado, crispy applewood smoked bacon, tomato slice and *egg 14

RIVER TROUT

+Stick Boy bagel (asiago rosemary, everything, -OR- plain) with *smoked trout, cream cheese, sliced tomato, red onions, and capers 16

BREAKFAST BOWLS

OLD FASHIONED OATMEAL

Old-fashioned rolled oats topped with brown sugar 9

FARMERS' MARKET

Yellow and sweet potato hash topped with sauteed mushrooms and spinach, peppers, onions, sliced tomatoes, and two *eggs 12

CANTEEN EGGS BISCUIT

Cathead biscuit layered with fried green tomatoes, two *eggs and sausage gravy 14

MOUNTAIN GOUDA GRITS, SAUSAGE & GREENS

Creamy slow cooked gouda grits topped with sauteed spinach, crumbled pork breakfast sausage, two *eggs and tomato bacon gravy 14



BREAKFAST PLATES

HIGHLANDER BREAKFAST *Eggs served with bruleed pink grapefruit 8

OMELETTE Chef's choice 16

BUTTERMILK STACK Three buttermilk pancakes served with butter and syrup 12

RED EYE *Eggs, cathead buttermilk biscuit, pan-fried country ham and red-eye gravy 14

BRIOCHE FRENCH TOAST Stick Boy's pumpkin cinnamon chip brioche served with a side of maple syrup 12

TWICE-BAKED POTATO BOATS *Crispy potato shells stuffed with creamed spinach, crispy applewood smoked bacon, melted sharp cheddar and chives served with two eggs anyway 14

SIDES

BREAKFAST PROTEIN choose applewood smoke bacon, pork breakfast sausage patty, pork links, country ham, -OR- chicken patty 4⁷⁵

*ONE EGG ANYWAY 1

*EGG WHITES 2

POTATO HASH ROASTED WITH DICED PEPPERS AND MUSHROOMS, SPINACH, SLICED TOMATOES 6

OATMEAL 6

MOUNTAIN GOUDA GRITS 6

PANCAKE 4

BRULEED PINK GRAPEFRUIT 4

SEASONAL FRESH FRUIT 4

GRAVY choose sausage -OR- tomato bacon 5

BAKED GOODS

CATHEAD BUTTERMILK BISCUIT butter and rosemary honey 5

TOASTED + STICK BOY BAGEL choose plain, everything, -OR- asiago rosemary 4
Gluten-free Bagel add 1

+ **STICK BOY TOAST** choose country french sourdough, southern white, pumpkin cinnamon chip brioche 4
Gluten-free add 1

CINNAMON ROLL WITH CREAM CHEESE ICING 4

MUFFIN OF THE DAY 4

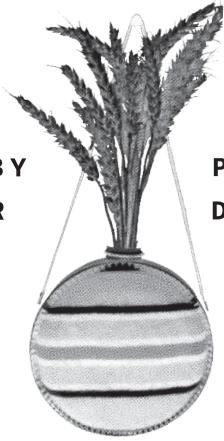
+ WE LOVE TEAMING WITH OUR NEIGHBORS! WE SOURCE OUR BAGELS AND BREAD FROM OUR FRIENDS AT STICK BOY BREAD CO & OUR WAGYU BEEF BREAKFAST SAUSAGE FROM 4440 BEEF AND CATTLE RANCH

These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Allergen Facilities: Please be aware that our facilities are not food allergen or gluten free. While we take steps to minimize risk and safely handle the foods that contain potential allergens, cross contamination may occur. Customers with food allergies, sensitivities or other nutritional concerns are advised to notify the manager for assistance.

CANTEEN

LOBBY
BAR



PUBLIC
DINING

DINNER

APPETIZERS

CAMPFIRE CHARCUTERIE Chef's choice of meats & cheeses served with Lusty Monk mustard, crudité, seasonal fruit, blistered tomatoes and toasted Stick Boy bread 20

PIMENTO CHEESE DIP served with crudité and toasted Stick Boy bread 11

LOLLIPOP CHICKEN DRUMSTICKS deep fried with *choice of* HOUSE HONEY, WHISKEY BBQ, SWEET CHILI SAUCE -OR- WING SAUCE and served with crudité and *choice of* pimento bacon ranch -OR- blue cheese 12

CORNMEAL FRIED GREEN TOMATOES with bacon jam and comeback sauce 12

RAINBOW TROUT CAKES with lemon dill caper aioli 13

SWEET CORN & HONEY HUSHPUPIES with muscadine jelly and comeback sauce 7

SIDES

3-CHEESE MAC & CHEESE 6

FRENCH FRIES 3

SWEET POTATO FRIES 3

HOUSE SALAD with choice of dressing 5

GRILLED VEGGIE SKEWER 5

ROASTED SUCCOTASH 5

KIDS UNDER 12

Served with *choice of* FRENCH FRIES,
-OR- FRESH FRUIT CUP

CORN DOG 5

HAMBURGER 6

LOLLIPOP CHICKEN DRUMSTICK 6

GRILLED CHEESE 5

3-CHEESE MAC & CHEESE 6

LIGHTER FARE

Choice of dressing: Buttermilk Vinaigrette, Charred Onion Vinaigrette, Shishito Vinaigrette, Pimento Bacon Ranch, Buttermilk Ranch, Caesar, and Blue Cheese

**Add a protein :* SEARED TROUT 8, SLICED STEAK, FRIED -OR- GRILLED CHICKEN BREAST 6

CAESAR SALAD with grilled romaine, house-made croutons, shaved parmesan, grilled lemon and cesear dressing 11

PROTEIN-PACKED SALAD with avocado, grape tomatoes, roasted chickpeas and sweet potatoes, pepitas, dried cranberries and shishito vinaigrette 13

SEASONAL SALAD with apples, apricots, candied walnuts over mixed greens with goat cheese and charred onion vinaigrette 13

WARM CAROLINA GOLD HERBED RICE BOWL with vegan collards, black-eyed peas, roasted corn, sweet potatoes, and shishito vinaigrette 15

CANTEEN IS OPEN SEVEN DAYS A WEEK TO GUESTS OF RHODE'S MOTOR LODGE, LOCALS, AND PASSERS-BY



SANDWICHES

Served with choice of one side, gluten free bread or bun available for + \$2

***SHAVED STEAK** with smoked provolone, caramelized onions and horseradish cream sauce served on a baguette 19

***CANTEEN BURGER** with 7 oz Shipley Farms dry-aged beef patty, lettuce, tomato, red onion, and pickles served on a potato bun 17 *Black and blue* 19 (Add bacon + \$1)
Mushroom, Swiss, and caramelized onions 19

SHIPLEY SMASH MELT with two 4 oz Shipley Farms dry-aged beef patties with caramelized onions, American cheese, and comeback sauce on Stick Boy bread 21

PULLED PORK with coleslaw on a potato bun 14

BLT with bacon, heirloom tomatoes, lettuce, scallion aioli on Stick Boy sourdough 13
**Sub avocado for bacon \$1*

ITALIAN FRIED CHICKEN with chopped arugula, pickled red onion served on house-made focaccia 13 **Chicken can be grilled to order*

SOUTHERN FRIED CHICKEN with lettuce, tomato, pickles, and scallion aioli on a potato bun 15 **Chicken can be grilled to order*

VEGGIE BURGER with lettuce, tomato, red onion, and pickles served on a potato bun 13 *Black and blue* 14
Mushroom, Swiss, and caramelized onions 14

GRILLED PIMENTO CHEESE with sliced tomato on Stick Boy sourdough 13
**Add friend green tomatoes for \$3*

PLATES

FISH & CHIPS with beer battered catfish, lemon caper dill aioli and fries 18

SEARED TROUT with dill pesto, roasted succotash, and herbed fingerling potatoes 22

CONFIT CHICKEN THIGH with mustard cream sauce, herbed Carolina Gold rice, sauteed green beans, and blistered cherry tomatoes 22 **Chicken can be fried to order*

***STEAK FRITES** with 6 oz teres major steak wiith red wine jus and fries 26

DESSERT

THE CANTEEN S'MORE

graham cracker cookie, dark semi-sweet chocolate torte, chocolate ganache & toasted marshmallow 12

STRAWBERRY RHUBARB COBBLER

with drop biscuits and a scoop of ice cream 11



IF YOU'RE SPENDING THE NIGHT HERE
AT RHODE'S MOTOR LODGE YOU CAN
ORDER FOR PICKUP AT OUR BAR
RIGHT FROM YOUR PHONE USING THE
QR CODE IN YOUR GUEST ROOM

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LOBBY BAR

CANTEEN
T T T
PUBLIC DINING

CRAFT COCKTAILS

I PREFER MY VERMOUTH UNCOUTH Method & Standard vodka, Axta dry vermouth, orange bitters, and Castelvetro olives 16

RIFF RAFF Conniption Gin, Campari, Cardamaro, and orange 14

PAINKILLER Dark Rum, pineapple juice, orange juice, cream of coconut, and nutmeg 15

HIGH HORSE Makers Mark, lemon, simple syrup, egg white, and angostura bitters 15
*Aquafaba (vegan egg-white) available

BOOSTER Vida Mezcal, lemon, honey ginger syrup, allspice, and Laphroaig spritz 15

CANS & BOTTLES

MILLER LITE 3
MILLER HIGHLIFE 3
COORS LIGHT 3
COORS BANQUET 3
PBR 2
TECATE 4
YUENGLING 3
BLUE MOON 5

**OLDE MECKLENBURG CAPTAIN
JACK PILSNER** 5

**PROTAGONIST JULIA PLUM-ROSEMARY
ORANGE SOUR ALE** 7⁵⁰

**PROTAGONIST PERSEPHONE
TRIPEL-STYLE ALE (8 OZ)** 7

PROTAGONIST THE BOSS HAZY 8

DRAFT BEER

MOUNTAIN MAELSTROM
Molley Chomper, Semi Dry Cider Lansing, NC 6.3% (14oz) 7⁵⁰

PALATE PAINTER MOSAIC IPA
Booneshine, Boone, NC 6.3% (14oz) 7

MEXICAN LAGER WITH LIME
Resident Culture, Charlotte, NC 4% (14oz) 6

***ASK YOUR SERVER ABOUT OUR ROTATING
DRAFT SELECTION, 14 OZ POURS**

NON-ALCOHOLIC SELECTION
HEINEKEN ZERO 5
ATHLETIC HAZY IPA 5
ATHLETIC GOLDEN ALE 5

FLIP FOR WINE SELECTION -----



WINES

ON DRAFT

HUBER GRÜNER VELTLINER, Austria 2020
10 glass 42 bottle
GAZERRA PINOT GRIGIO, Sicily, Italy 2021
10 glass 42 bottle
GOTHAM PROJECT BARBERA VEZZI, Piedmont, Italy 2021
11 glass 46 bottle
ARGYLE PINOT NOIR, Willamette Valley, OR 2012
10 glass 42 bottle

RED

CAMP CABERNET SAUVIGNON, Sonoma County, CA 2022
13 glass 50 bottle
NICOSIA FRAPPATO DOC, Sicilia, Italy 2012
13 glass 50 bottle
VISTA FLORES CATENA MALBEC, Mendoza, Argentina 2021
13 glass 50 bottle
SAINT COSME, Cotes-Du-Rhone, France 2022
11 glass 46 bottle
SANCERRE ROUGE RAIMBAULT, France 2022
62 bottle

WHITE

CAMP CHARDONNAY, California 2021
13 glass 50 bottle
ELIZABETH SPENCER SAUVIGNON BLANC, 2022
11 glass 46 bottle
HEINZ EIFEL RIESLING, 2021
10 glass 42 bottle
BOUCHAUD MUSCADET, Loire Valley, France 2020
11 glass 46 bottle
SENDA VERDE ALBARINO, Spain 2022
11 glass 46 bottle
BEAUJOLAIS BLANC CHARDONNAY, France 2022
14 glass 56 bottle
TERRA ALPINA PINOT BIANCO
11 glass 46 bottle
SANCERRE ROUGE SAUVIGNON BLANC, France 2022
62 bottle

ROSE

FRANCOIS MONTAND BRUT ROSE NV, France
11 glass 46 bottle

SPARKLING

ROGER GOULART CAVA BRUT, Spain 2019
13 glass 50 bottle
TIAMO PROSECCO, Spain 2019
11 glass 46 bottle
ST KILDA BRUT CUVÉE, Australia 2023
10 glass 42 bottle