

SHAREABLES

SMOKED CRAWFISH DIP | \$14.00
Crackers, Hot Sauce

FROG LEGS | \$16.00
Marinated in Buttermilk & Chicken Fried or Grilled. Choice of Naked or Tossed in Buffalo, Apple BBQ, Lemon Garlic, or Sticky Molasses. Served with Celery Sticks & House Ranch

FRIED GREEN TOMATOES v | \$10.00
Smoked Pimento Cheese

CAST IRON CORNBREAD v | \$7.00
Local Honey Butter

HOT HONEY CATFISH FINGERS | \$15.00
Chow-Chow Tartar Sauce

SOUP & SALAD

BRUNSWICK STEW Cup \$5.00 / Bowl \$7.00
Pork, Chicken, Tomatoes, Corn, Lima Beans, Green Beans, & Potatoes

SOUP OF THE DAY | Cup \$4.00 / Bowl \$6.00
Unique, Seasonal Creations from Our Chefs

LODGE SALAD v, GF | Side \$6.00 / Entrée \$10.00
Mixed Greens, Tomato, Hard-Cooked Egg, Brown Sugar Roasted Pecans, & Cheddar Cheese, Choice of Dressing

COUNTRY CAESAR SALAD | Side \$6.00 / Entrée \$10.00
Chopped Romaine, Caesar Dressing, Parmesan, & Cornbread Croutons

CHICKEN SALAD "SALAD" | \$12.00
House Chicken Salad, Baby Lettuce, Tomato, Red Onion, Crackers

STEAK SALAD | \$14.00
Marinated Steak*, Mixed Greens, Roasted Corn, Tomatoes, Pickled Jalapeños, Red Onion, Bleu Cheese, Cornbread Croutons, Choice of Dressing

ADD TO ANY SALAD

APPLEWOOD SMOKED BACON GF \$3 • PULLED PORK BBQ GF \$4 • GRILLED CHICKEN GF | \$5
MARINATED SIRLOIN GF CONTAINS SOY | \$8 • GARLIC BUTTER SHRIMP GF | \$8

DRESSING SELECTIONS

Ranch, Bleu Cheese, Green Goddess, Italian, Honey Mustard, Peach Vinaigrette

WELCOME TO PEAKS OF OTTER LODGE

We're glad you made your way here! Right along the Blue Ridge Parkway, this has long been a favorite stop for folks out exploring, stretching their legs, or just taking in the view awhile. With the Peaks rising up nearby and the lake just outside, it's a place where things tend to slow down a bit. Settle in, enjoy a good meal, and stay as long as you'd like.

V VEGETARIAN • V+ VEGAN • GF GLUTEN-FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. || Please inform your server of any allergies or dietary restrictions. We handle common allergens in our kitchen, including milk, eggs, wheat, soy, peanuts, tree nuts, sesame, fish, and shellfish. While we take precautions to minimize cross-contact and can modify some dishes, we cannot guarantee that any item is completely free of allergens.

HANDHELDS

All Handhelds Include Choice of One Side

ALL-AMERICAN BURGER* | \$15.00

Lettuce, Tomato, Red Onion, Mayo, Mustard, Ketchup, House-Made Pickles,
Toasted Bun. Beyond Burger v Available

CHICKEN BACON RANCH | \$14.00

Grilled Chicken Breast, Applewood Smoked Bacon, Melted Swiss, Lettuce, Tomato,
House Made Ranch, Toasted Bun

CATFISH PO'BOY | \$15.00

Fried or Blackened Catfish, Lettuce, Tomato, Red Onion, & Chow-Chow Tartar Sauce,
Warm French Roll

FRIED GREEN TOMATO PO'BOY v | \$14.00

Buttermilk Fried Green Tomatoes, Lettuce, House-Made Pickles, & Green Goddess
Dressing, Warm French Roll

PULLED PORK SANDWICH | \$14.00

House Apple BBQ Sauce, Toasted Bun

PEAKS REUBEN | \$14.00

Corned Beef, Sauerkraut, Swiss Cheese, & 1000 Island Dressing,
Toasted Marble Rye

PIMENTO CHEESE QUESADILLA v | \$14.00

Smoked Pimento Cheese, Flour Tortilla, Salsa, Sour Cream,
Pickled Jalapeños

————— ADD PROTEIN TO QUESADILLA —————

APPLEWOOD SMOKED BACON GF | \$3 • PULLED PORK BBQ GF | \$4 • GRILLED CHICKEN GF | \$5
MARINATED SIRLOIN GF CONTAINS SOY | \$8 • GARLIC BUTTER SHRIMP GF | \$8

ENTRÉES

All Entrées Include Choice of One Side

PAN-SEARED TROUT* | \$25.00

Cornmeal Dusted, Finished with Rosted Garlic Butter

RED BEANS & RICE v+ | \$12.00

Slow Simmered Beans, Bell Peppers, Tomatoes, Celery, Onions, Garlic, Spices,
Served over Basmati Rice

CHICKEN TENDERS | \$12.00

Marinated in Buttermilk & Hand-Breaded

MOONSHINER'S PORK CHOP* GF | \$18.00

Center Cut Pork Chop*, Moonshine Apples

SHRIMP & GRITS | \$26.00

Shrimp, Heirloom Tomatoes, Green Onions, Country Ham Gravy,
Cheesy Grits

8oz. GRILLED SIRLOIN* GF | \$24.00

Roasted Garlic Butter (contains soy)



RED, WHITE, & BLUE STRIP* | \$32.00

12oz. NY Strip*, Cranberry Red Wine Demi-Glace, Bleu Cheese

SIDES

DIRTY RICE GF • SOUR CREAM & CHEDDAR SMASHED POTATOES v, GF • COLESLAW v, GF • FRIES v, GF
SWEET POTATO FRIES v, GF • VEGETABLE OF THE DAY v, GF • CHIPS v, GF • BASMATI RICE v+, GF | Sides À La Carte +\$4

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BEVERAGES

Refills included on Coffee, Iced Tea, & Fountain Soda

JUICE | \$3.99

Apple, Orange, Cranberry

WHOLE MILK | \$3.49

OAT MILK v, GF | \$4.99

FAIR TRADE COFFEE | \$3.79

Regular or Decaf

FRESH BREWED ICED TEA | \$3.49

Sweetened or Unsweetened

SPECIALTY HOT TEA | \$3.59

Variety of Herbal Teas Available

FOUNTAIN BEVERAGES | \$3.79

Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Orange Crush, Starry, Lemonade, Ginger Ale, Root Beer

BEER

BOTTLES & CANS

DOMESTIC | \$4.29

Michelob Ultra, Budweiser, Bud Light, Coors Light, Miller Lite

PREMIUM | \$5.29

Corona Extra, Blue Moon, Sierra Nevada Hazy Little Thing IPA, SweetWater 420 Extra Pale Ale

VIRGINIA CRAFT | \$6.29

Legend Brown Ale, Bold Rock Apple Hard Cider, Devil's Backbone 8-Point IPA, Blue Mountain Full Nelson Virginia Pale Ale, Starr Hill Jomo Vienna-Style Lager

NON-ALCOHOLIC

Ask Your Server for Today's Selections!

HARD SELTZER

Ask Your Server for Today's Selections!

DRAFT

We Proudly Offer a Selection of Seasonal Craft Beer on Tap. Ask Your Server for Today's Selections!

SPECIALTY DRINKS

PEAKS PEACH TEA MOONSHINE | \$10.99

Tim Smith's Climax Moonshine (Virginia-Made), Tea, Peach Syrup, Rosemary Sprig

SHARP TOP BLOODY MARY | \$13.99

Our Take on the Classic Built Bold: Tito's Vodka, Old Bay Rim, Bacon, Pickle, Olive, Lemon, Lime

APPALACHIAN OLD FASHIONED | \$12.99

Ragged Branch Signature Bourbon (Virginia-Made), Bitters, Luxardo Maraschino Cherries, Orange Slice, Local Honey Syrup

MOUNTAINSIDE LAVENDER MARTINI | \$12.99

Lavender-Infused Vodka, Limoncello, Lavender Syrup

BLUE RIDGE BLACKBERRY MARGARITA | \$10.99

El Jimador Silver Tequila, Triple Sec, Blackberry Syrup, Lime Juice

ABBOTT LAKE ESPRESSO MARTINI | \$13.99

Grind Espresso Shot, Kahlúa, Vanilla Vodka

MILEPOST 86 WATERMELON MOJITO | \$10.99

Bacardi Superior White Rum, Watermelon Syrup, Mint, Lime, Club Soda

MOCKTAILS

CUCUMBER MINT SPRITZ | \$7.99

Cucumber, Mint, Lime Juice, Ginger Beer or Lemon/Lime Soda

STRAWBERRY BASIL REFRESHER | \$7.99

Strawberries, Basil, Lemon and Lime Juice, Simple Syrup, Soda Water

THE SUNRISE | \$6.99

Orange Juice, Pineapple Juice, Grenadine

LIBERTY LEMONADE | \$6.99

Lemonade, Strawberry Purée, Blueberries, Strawberries



WINE

TAKE A FLIGHT! \$14 | Enjoy Our Four-Glass Sampler (1.5 oz each)

SPARKLING

J.ROGET BRUT CHAMPAGNE CALIFORNIA | \$8 • \$24
Medium-Dry. Crisp Fruit Flavors

BY THE BOTTLE

BARBOURSVILLE PROSECCO VIRGINIA | \$33
Dry. Notes of Peach, Pear, Apple

ROSÉ ALL DAY PROSECCO ITALY | \$27
Dry. Notes of Strawberry, White Flowers, Citrus

WHITE

CRANE LAKE MOSCATO CALIFORNIA | \$8 • \$24
Sweet. Orange Blossom, Peach, Honeysuckle

CHATEAU MORRISETTE OUR DOG BLUE VIRGINIA | \$8 • \$24
Semi-Sweet. Riesling and Traminette Blend

CHILDRESS RIESLING NORTH CAROLINA | \$8 • \$24
Slightly Sweet. Peach and Floral Notes

RUFFINO PINOT GRIGIO ITALY | \$8 • \$24
Medium-Bodied. Fruity Notes of Pear and Citrus

BENZIGER LAKE SONOMA SAUVIGNON BLANC
CALIFORNIA | \$8 • \$24
Light-to-Medium Bodied. Citrus Forward

WENTE MORNING FOG CHARDONNAY CALIFORNIA | \$9 • \$27
Medium-Bodied. Crisp Orchard Flavors, Hints of Toasty Oak and Vanilla

BY THE BOTTLE

BILTMORE RIESLING NORTH CAROLINA | \$27
Semi-Sweet. Notes of Honey, Green Apple, Crisp Finish

BARBOURSVILLE PINOT GRIGIO VIRGINIA | \$34
Dry. Light-Medium Bodied. Notes of Apple, Pear, Pineapple

OYSTER BAY SAUVIGNON BLANC NEW ZEALAND | \$30
Dry. Medium-Bodied. Notes of Bright Citrus, Refreshingly Zesty Finish

Craggy Range Sauvignon Blanc NEW ZEALAND | \$48
Dry. Mineral-Driven, Crisp Citrus, Passionfruit and Stone Fruit Notes

CHALK HILL CHARDONNAY CALIFORNIA | \$36
Medium-Bodied. Notes of Lemon, Pear. Hints of Buttercream, Nutmeg

LOUIS JADOT CHABLIS FRANCE | \$62
Dry. Unoaked 100% Chardonnay Grapes. Notes of Citrus, Stone Fruits, Hint of Spice

ROSÉ

CHILDRESS ROSÉ NORTH CAROLINA | \$8 • \$24
Dry. Light and Fruity

BY THE BOTTLE

CHATEAU STE. MICHELLE WASHINGTON | \$26
Light-Bodied. Notes of Strawberry, Watermelon, Peach, Citrus

RED

CHATEAU MORRISETTE THE BLACK DOG VIRGINIA | \$8 • \$24
Medium-bodied. Chambourcin, Cabernet, Merlot Blend

MARK WEST PINOT NOIR CALIFORNIA | \$9 • \$27
Medium-Bodied. Notes of Red Berries, Hints of Plum, Cola, Soft Oak

TRAPICHE MALBEC ARGENTINA | \$8 • \$24
Medium to Full Bodied. Fruit Forward, Subtle Oak Notes

CHATEAU STE. MICHELLE MERLOT WASHINGTON | \$9 • \$27
Full-Bodied. Notes of Black Cherry, Spice, Chocolate

BARBOURSVILLE CABERNET SAUVIGNON VIRGINIA | \$11 • \$33
Full-Bodied. Notes of Dark Berries, Cassis, Chocolate

BY THE BOTTLE

WENTE MOUNT DIABLO HIGHLANDS RED BLEND
CALIFORNIA | \$30
Medium-bodied. Notes of Plum, Red Cherry, Dark Berries, and a Touch of Oak

BENZIGER PINOT NOIR CALIFORNIA | \$30
Medium-Bodied. Notes of Red Berries Combined with Earthy Notes

INSCRIPTION PINOT NOIR OREGON | \$48
Medium-Bodied. Notes of Ripe Red Fruit and Subtle Spice

CUARTO DOMINIO CHENTO MALBEC ARGENTINA | \$38
Full-Bodied. Notes of Plum, Chocolate, Dark Spices

BARBOURSVILLE MERLOT VIRGINIA | \$36
Medium-Bodied. Notes of Plum, Black Cherry, Pomegranate

BILTMORE ESTATE CABERNET SAUVIGNON
NORTH CAROLINA | \$36
Medium-Bodied. Notes of Cranberry, Pomegranate, Vanilla

KING ESTATE WILLAMETTE VALLEY PINOT NOIR
OREGON | \$62
Aged in French Oak. Notes of Black Cherry, Black Plum, Earthy Undertones

BARBOURSVILLE OCTAGON BORDEAUX BLEND
VIRGINIA | \$130
Blend of Merlot, Cabernet Franc and Petit Verdot. Notes of Blueberry, Currant, Fresh Flowers, Silky Tannins