

EDWARD BALL DINING ROOM

550 WAKULLA PARK DRIVE

WAKULLA SPRINGS, FL 32327



APPETIZERS

TOMATO PIE | 7

A true spring creek classic! The Lovel Family's secret recipe of layered tomatoes, herbs, and cheese in a flaky pastry crust

SMOKEHOUSE CHARCUTERIE | 14

Bradley's local sausage and terrines with smoked tillamook cheddar, soft herbed cheese and toast points paired with brined olives and blackberry compote

CHICKEN PÂTÉ WITH PISTACHIOS | 8

Served with toast points, slivered onions, and capers

DUPONT CRAB STACK | 15

Lump crab with chilled avocado, tomatoes, crisp cucumber, and sweet mangoes with citrus chive oil

LOCAL PANACEA PEARL OYSTERS

RAW OYSTERS

Half Dozen | 10 · Full Dozen | 15

FIRE ROASTED OYSTERS

Half Dozen | 12 · Full Dozen | 18

Smoky crumbled bacon, cheddar cheese, jalapeño and crab roasted over open flame

SOUPS AND SALADS

WAKULLA SPRINGS' FAMOUS NAVY BEAN SOUP

Cup | 5 · Bowl | 8

CHEF RESHARD'S CAJUN SEAFOOD GUMBO

Cup | 7 · Bowl | 10

THE BEE CHARMER | 14

Grilled gulf shrimp over mixed greens, cavatappi pasta, avocado, tomatoes, scallions and sunflower seeds, served with our signature orange blossom and poppy seed dressing

FARMHOUSE SALAD | 12


Smoked turkey over mixed greens, bacon, dried cranberries, crisp apples, sweet red onions, tomatoes and feta, sprinkled with spiced candied pecans.

WEDGE SALAD | 10

Iceberg wedge with smokey bacon, cherry tomatoes, and bleu cheese dressing

THE LODGE AT WAKULLA SPRINGS . COM

 @LodgeAtWakulla  @WakullaSprLodge

 @LodgeAtWakullaSprings

EDWARD BALL DINING ROOM

550 WAKULLA PARK DRIVE

WAKULLA SPRINGS, FL 32327



HANDHELDS

Served with your choice of one side item

FISH TACOS | 13

Fried catfish with angel hair coleslaw, sliced pickled radishes, cilantro, lime and sour cream, with spicy white peach and balsamic salsa

PULLED PORK ON GARLIC TOAST | 12

Topped with BBQ sauce and coleslaw

THE LODGE BURGER | 11

8 oz hand-cut beef served with lettuce, sliced tomato, sweet red onions, and our housemade pickles

SIDES

Collard Greens • Smashed Potatoes

Coleslaw • Potato Salad

Mac N Cheese • Waffle Fries

AVAILABLE AFTER 5:00 P.M.

Caramelized Brussel Sprouts • Baked Potato

Sweet Potato

ENTRÉES

PASTA OF THE DAY | 20

Chef's daily selection using fresh seasonal and local ingredients.

LIVER AND ONIONS | 14

Legendary pan fried liver with creamy mashed potatoes and rosemary onion demi-glace

CHICKEN AND BEIGNETS | 16

Our famous half fried chicken paired with Chef Reshard's homemade New Orleans-style donuts, served with creamy mashed potatoes and collard greens

SHRIMP AND GRITS | 20

Gulf shrimp with tomatoes, onions, scallions and bacon simmered in cream sauce, paired with a side salad

14 OZ CHAR-GRILLED RIB-EYE STEAK | 28

Smoked in garlic and rosemary maître d' butter served with two sides of your choice

STUFFED SHRIMP | 20

Four bacon-wrapped gulf shrimp stuffed with deviled crab and two sides of your choice

JAMBALAYA | 23

Flavorful cajun delicacy of chicken, sausage, and crawfish with crushed tomatoes, okra, and aromatics served with a side salad

COUNTRY CAPTAIN | 18


A regional specialty of curried chicken and spices making its southern debut in the 19th century, served over rice

FLORIDA FRIED SEAFOOD PLATTER | 24

Catch of the day, shrimp, oysters, and crab cake platter served with zesty rémoulade sauce and drawn lemon butter with two sides of your choice

THE LODGE AT WAKULLA SPRINGS . COM

 @LodgeAtWakulla  @WakullaSprLodge

 @LodgeAtWakullaSprings