

DINNER

PART OF SOMETHING BIGGER

Planting Seeds. Growing Ideas. Sharing Plates.

At Timbers, we're not just about food—we're about discovery. Each dish is a small adventure, carefully crafted to surprise your taste buds, spark conversation, and leave you craving more.

We plant seeds of flavor, grow them into bold, unforgettable dishes, and branch out with fresh ideas—always rooted in local ingredients and sustainable practices. Our menu honors the land and the seasons while serving up a dining experience that's anything but ordinary.

Best of all, every meal helps plant a tree through the Arbor Day Foundation—supporting forests, ecosystems, and the future. One bite. One tree. One table at a time.

Local roots, global impact. Welcome to Arbor Day Farm.

PLANTING SEEDS

small plates of thoughtfully prepared ideas to snack or share

BREAD SERVICE

popcorn rolls | truffle butter 12

RICOTTA TOAST

herbed focaccia | whipped ricotta | crispy artichokes | ham | peach 10

ASPARAGUS SALAD

ham and parmesan vinaigrette | morel mushrooms 12

FISH THAT ARE CHIPS

fried trout | dill mayo | cucumber relish 12

SEASONAL PASTA

pasta | rotating seasonal ingredients 14

LAMB

chili butter | feta | mint and pistachio | peach | naan 17

LOBSTER ROLL DUO

cold water lobster tail | roe | real wasabi 26

HALIBUT

citrus vinaigrette | chives | coriander flower | mango | plantain 23

ARBOR BOWL

mixed grains and legumes | roasted mushroom | seasonal vegetables | avocado | greens | vinaigrette 17
add chicken | beef | fish | tofu 10

Thoroughly cooking foods of animal origin reduces the risk of foodborne illness. Parties of six or more are subject to an automatic 22% gratuity. A 22% service charge will be applied to all room service orders.

The logo for Timbers, featuring the word "Timbers" in a stylized, handwritten-style script font.

AT LIED LODGE

DINNER

GROWN TREES

large plates of thoughtfully prepared ideas

SAKURA PORK

wildflower bbq | chard | heirloom grits | corn 30

CHICKEN

morel mousseline | squash and their blossoms | couscous 26

WHITE LASAGNA

freeform lasagna | rabbit | crisp carrot 24

8 OZ AMERICAN WAGYU COULOTTE

tender and richly marbled | potato butter | foraged mushrooms | seasonal vegetable 40

12 OZ GRASS-FED RIBEYE

pasture-raised and naturally lean | potato butter | foraged mushrooms | seasonal vegetable 50

SPREADING ROOTS

flavors designed for sharing and connection

BRAISED SHORT RIB

slow-braised short rib | barley | house-pickled vegetables. *Includes two sides.* 35

STUFFED TROUT

butterflied trout | Carolina Gold rice | foraged and farmed greens. *Includes two sides.* 40

22 OZ CAB BONE-IN KC STRIP

hearty and flavorful | served on the bone. *Includes two sides.* 100

32 OZ CAB PORTERHOUSE

signature cut with filet and strip in one | bold and buttery. *Includes two sides.* 120

BRANCHING OUT

sides to accompany your entrée, but worthy of their own light

SPRING CARROTS | sumac | yogurt 10

ROASTED CAULILINI | butter | chili | parm 10

HEIRLOOM GRITS | thyme | lemon 10

PETITE SALAD | seasonal greens and produce | green garden dressing 6

HOUSE KETTLE FRIES | yogurt sauce | curry spice | fresh dill 6

ROASTED POTATO | queso | allium 8

GRILLED ALLIUM | assorted variations of onions 7

GARDEN FRITTO MISTO | tempura vegetables | preserved lemon aioli 6

Timbers

AT LIED LODGE