



SHAREABLES

FIRESIDE FONDUE 15
Fire-roasted Pie Sauce with Cheese Blend and Garlic Herbed Flatbread

BRUSCHETTA 8/16
Red and Yellow Tomatoes, Herbed Creminis, Pine Nuts, Lemon Juice, Parmesan, with Goat Cheese Crostini and Reduced Balsamic

MOLTEN MEATBALLS 8/16
Signature House-Made Meatballs, Fresh Ragù, topped with Mozzarella and served with Garlic Crostini

ARTICHOKE & SPINACH DIP 16
Grilled Artichoke Hearts, Baby Spinach and Cheese blended together, served with Flat Bread for dipping

GARLIC BITES 8
Bite-Sized Pie Dough coated in Herbed Garlic Butter and Parmesan. Served with Fire-Roasted Pie Sauce

STUFFED PEPPERS 12
Goat Cheese Stuffed Mild Peppadew Peppers, Cilantro Pesto, Spiced Candied Pecans

DESSERTS

All of our desserts are made from scratch in house daily.

MARKET PIE 10
Seasonal dessert pie

BLACKBERRY CHEESECAKE 10
Blackberry and Vanilla Bean Swirl with Vanilla Wafer Crust

COCOA BROWNIE 10
Cacao with house-made Caramel Sauce, Toasted Hazelnuts and Henry's Vanilla Bean Ice Cream

CHEF INSPIRED. WOOD FIRED. SINCE 2004

GREENS

ADD CHICKEN TO ANY SALAD +5
ADD GARLIC SHRIMP TO ANY SALAD +7

ITALIAN 9 / 16
Romaine and Mixed Greens with Black Olives, Cremini Mushrooms, Chopped Tomatoes, Pepperoncini, Mozzarella, Crispy Soppresata and Herbed Red Wine Vinaigrette

CHEESE SALAD 9 / 16
Romaine and Mixed Greens, Chopped Tomato, Cheese Blend, Roasted Red Pepper Ranch

TEXAS BIBB 9 / 16
Bibb Lettuce, Cherry Tomatoes, Avocado, Hearts of Palm, Green Onion, Bacon, Goat Cheese, Shallot Red Wine Vinaigrette

NEW

ARUGULA 9 / 16
Arugula, Black Olives, Pine Nuts, Sun Dried Tomatoes, Soppresata, Pepperoncini, Peppadew Peppers, DMC Blue Cheese, and Parmesan tossed with Balsamic Mustard Vinaigrette

CAESAR 9 / 16
Romaine, Garlic Croutons, Parmesan, Caesar Dressing

PASTAS & DINNERS

BUTTER NOODLES 15
Pappardelle Pasta tossed in Butter, Parmesan, and Parsley

SHRIMP ALFREDO 19
Garlic Shrimp with Organic Mushrooms tossed in House-Made Alfredo Sauce with Angel Hair Pasta. Finished with Lemon and Parsley

BOLOGNESE 16
House-made Bolognese, Bucatini Pasta, Parmesan

LASAGNA 17
Spinach Noodle, House-Made Bolognese, Bechamel and Mozzarella (please allow extra time)

*Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please let your server know if you have a food allergy or sensitivity as not all ingredients are listed on the menu. The possibility exists for food products to come in contact with other food products. No allergen or nutritional information should ever be considered a guarantee.

SIGNATURE PIES

CHEF INSPIRED.
WOOD FIRED.

BETTER FOR YOU OPTIONS

GLUTEN FREE CRUST +4

CAULIFLOWER CRUST +4

**Impossible Vegetarian Sausage available at no additional charge*

TRIPLE RONI 18

Fire-Roasted Pie Sauce, Pepperoni, Mozzarella, Truffle Oil, Cheese Blend, Basil

SPICY SAUSAGE 18

Fire-Roasted Pie Sauce, House-Made Spicy Sausage, Red Bell Pepper, Roasted White Onion, Cheese Blend, Oregano

BALSAMIC CHICKEN 18

Strawberry Jam, Roasted Sweet White Onions, Mozzarella, Goat Cheese with Balsamic Chicken topped with Aged Balsamic, Parmesan and Fresh Basil

BBQ CHICKEN 18

Chipotle BBQ Sauce, BBQ Chicken, Red Onions, Piquante Pepper, Smoked Provolone, Cheese Blend

PREMIUM MEATS 19

Fire-Roasted Pie Sauce, House-made Spicy Sausage, Crumbled Meatballs, Crispy Soppresata, Mozzarella, Smoked Provolone, Truffle Oil

ORGANIC MUSHROOM PIE 18

Garlic Cream Sauce with Wood-fired Organic Mushroom Blend, Cheese Blend, and Goat Cheese. Finished with Shallot Vinaigrette, tossed Arugula and Shaved Parmesan

HAWAIIAN 18

Fresh Ragu, Prosciutto, Balsamic Roasted Pineapple, Jalapeño, Smoked Mozzarella, Reduced Balsamic, Basil

PROSCIUTTO & PARM 18

Fresh Ragu, Thinly Sliced Prosciutto, Mozzarella, Arugula, Shaved Parmesan

BRUNCH SAT & SUN 11 AM - 4 PM

ADD 2 STRIPS OF SERRANO HONEY BACON 4

ADD 4 STRIPS OF SERRANO HONEY BACON 7

CHORIZO & EGG 14

QUESADILLA WITH SALSA 14
Mexican Chorizo, Scrambled Eggs, House-Cheese Blend, and Avocado with House-made Salsa

BRIOCHE FRENCH TOAST 12

Brioche with Bananas, Seasonal Fruit, and Candied Bacon with Maple Syrup

BACON & EGG PIZZA 14

Fresh Ragu, Bacon, Roasted White Onions, Smoked Provolone, and Over Easy Egg with Serrano Honey

BURRATA PESTO 18

Fresh Ragu, Cream-Infused Mozzarella, Dorati Tomatoes, Parmesan, Basil Pesto

GARLIC WHITE 17

Garlic Ricotta, Mozzarella, Fontina, Parmesan, Sage

MARGHERITA 17

Fresh Ragu, Tomatoes, Mozzarella, Basil

NEW CAJUN SHRIMP 19

Cajun Shrimp, Homemade Spicy Guacamole, DMC Ancho Chile Caciotta, Goat Cheese, Peppadew Peppers, Red Onions. Finished with EVO and Cilantro

CREATE YOUR OWN

ONE TOPPING 15

TWO TOPPINGS 17

THREE TOPPINGS 18

FOUR TOPPINGS 19

MEATS

Pepperoni, Spicy Sausage, BBQ Chicken, Balsamic Chicken, Crispy Soppresata, Meatballs, Impossible Sausage

CHEESES

Mozzarella, Fontina, Smoked Mozzarella, Burrata, Goat Cheese, Smoked Provolone

VEGGIES

Cremini Mushrooms, Jalapeños, Tomatoes, Roasted White Onions, Spinach, Arugula, Dorati Tomatoes, Red Peppers, Organic Mushrooms, Balsamic Roasted Pineapple, Red Onions, Pepperoncini, Black Olives

CHICKEN & WAFFLES 14

Pan-Fried Chicken with Waffles and Maple Syrup

BACON & AVOCADO FRITTATA 12

Diced Serrano Honey Bacon, Red Bell Peppers, Green Onions, Tomatoes, House Cheese Blend, and Avocados with Fingerling Potatoes

CHORIZO FRITTATA 12

Mexican Chorizo, Roasted White Onions, Jalapeños, Creminis, and Mozzarella with Fingerling Potatoes

BAKED EGGS 10

Baked Eggs with Diced Tomatoes, White Onions, and Avocado with Fingerling Potatoes