



Weekday Lunch Specials

11am – 3pm

Build Your Own 11" 2-Topping Pizza – \$16

Choose Your Sauce

tomato sauce / parmesan cream / roasted garlic olive oil / extra virgin olive oil / peel bbq

Choose Your Topping

parmesan / fresh mozzarella / fontina cheese / cheddar cheese / ricotta / pepperoni / italian sausage / chicken
roma tomatoes / red onion / fingerling potatoes / garlic / baby spinach
gorgonzola cheese / prosciutto / coppa / smoked pork / wild mushrooms / bacon

Lunch Combo

Pick one from each column – \$16

-no substitutions-

8" Pepperoni

pepperoni, tomato sauce, mozzarella, fresh oregano

8" Sausage

italian sausage, tomato sauce, mozzarella, fresh oregano

8" Margherita

tomato sauce, fresh mozzarella, fresh basil

8" Formaggio

mozzarella, fontina, parmesan, tomato sauce, fresh oregano

8" BBQ Chicken

wood fired chicken, peel bbq, mozzarella,
hickory smoked cheddar, red onions, fresh cilantro

8" Buffalo

wood fired chicken, buffalo sauce, mozzarella,
gorgonzola, ranch, celery

8" Wild Mushroom

cremini, shiitake and oyster mushrooms, fontina,
fresh thyme, white truffle oil, parmesan cream

8" Featured Pizza Special

ask about current selection

Toasted Ravioli

5 count served with marinara

Maple Bourbon Pork Sliders

2 sliders made with house smoked pork, bacon, cheddar,
roma tomatoes, maple bourbon glaze

Mac and Cheese

house made macaroni gratin topped with fontina cheese
Upgrade to a Buffalo Mac for \$2

Wings

5 count with a choice of sauce:

buffalo, house, peel bbq, hot honey, garlic, fire, sweet balsamic,
maple bourbon black pepper

Caprese Pasta Salad

orecchiette pasta, ciliegine fresh mozzarella, cherry
tomatoes, fresh basil, parmesan, red wine vinaigrette

Caesar Salad

romaine, parmesan, croutons, lemon caesar dressing

Kale Caesar Salad

kale, lemon caesar dressing, parmesan, gluten-free
multigrain croutons, lemon wedge

House Salad

mixed greens, coppa ham, hard cooked egg,
red onion, croutons, house vinaigrette

Apple Gorgonzola Salad

baby spinach, granny smith apples, gorgonzola cheese,
sun-dried cranberries, candied pecans, maple cider vinaigrette

Smoked Tomato Bisque

served with parmesan, basil, house made croutons

Wild Mushroom Soup

creamy house made with oyster, cremini, and shiitake
mushrooms, served with fresh thyme

Fresh Fruit Salad

assortment of seasonal fruits and berries

Cheesecake

ask your server for our current chef selection