

HOUSE FAVORITES

- 6⁵⁰ **FRIED PICKLES** *Cornflake Crust, Spicy Ranch*
- 10⁰⁰ **CRISPY KUNG PAO CAULIFLOWER** *Crushed Peanuts, Spicy Mustard*
- 11⁹⁵ **GRILLED H.S.T. CHICKEN WINGS** *Blue Cheese, Celery Sticks* (PGF)
- 6⁵⁰ **GARLIC DOUGH KNOTS** *Marinara, Parmesan Cheese*
- 11⁹⁵ **CRISPY CALAMARI** *Banana Pepper Rings, Marinara, Sweet Chili Sauce*



WOOD FIRED APPS

(GF) = Gluten Free (PGF) = Partially Gluten Free (V) = Vegetarian

- 5⁵⁰ **ROASTED PITTED OLIVES** *Rosemary, Garlic Cloves* (GF)
 - 9⁷⁵ **ROASTED BRUSSELS SPROUTS** *Bacon, Onions, Almonds, Sherry Vinegar* (GF)
 - 9⁹⁵ **CARAMELIZED PORK BELLY BITES** *Mango-Peach Salsa* (GF)
 - 11⁹⁵ **BUBBLY CRAB DIP** *Cheese Bread (GF bread: \$3)* (PGF)
 - 11⁰⁰ **BACON WRAPPED MEATBALLS** *Marinara, Whipped Goat Cheese*
 - 9²⁵ **ROASTED EGGPLANT PARM** *Marinara, Mozzarella, Asiago, Parm, Basil, XVOO, Cheese Bread* (PGF)
- ☞ *Make it an Entree with Spaghetti tossed with Toasted Garlic & Spinach - 16⁹⁵*

SALADS

Add Grilled Chicken 8 Add Shrimp 10 Add Salmon or Flank Steak 12

- 7⁵⁰ **HOUSE GREENS** *Field Greens, Chick Peas, Cucumbers, Tomato, Sunflower Seeds, Creamy House Dressing* (GF)
- 7⁵⁰ **CAESAR SALAD** *Romaine, House Croutons, Parmesan* (PGF)
- 8⁵⁰ **KALE & SPINACH SALAD** *Roasted Beets, Raisins, Goat Cheese, Spiced Walnuts, Balsamic Vinaigrette* (GF)
- 8⁵⁰ **WEDGE SALAD** *Iceberg, House Gorgonzola Dressing, Tomato, Crushed Bacon, Crispy Onions* (PGF)
- 14⁷⁵ **OS CHOPPED SALAD** *Field Greens, Pepperoni, Local Ham, Artichokes, Cucumbers, Tomatoes, Olives, Banana Peppers, Red Onions, Parmesan, Mozzarella, Red Wine Vinaigrette* (GF)

SANDWICHES

- 14⁵⁰ **GRILLED 8oz BURGER*** *Cheddar, Lettuce, Tomatoes, Kaiser Roll, Pickles, Chips* *Add Bacon - \$2*
- 14⁵⁰ **CRISPY CHICKEN SANDWICH** *Cornflake Crust, Jack Cheese, House Ranch, HST Sauce, Lettuce, Pickles, Kaiser Roll, Chips*
- 14⁵⁰ **TURKEY BLT & C** *Turkey, Bacon, Brie, Grilled Sourdough, Lettuce, Tomato, Mayo, House Chips*

PLATES

- 18⁹⁵ **CHICKEN PARM** *Cornflake Crust, Marinara, Mozzarella, Parmesan, Spaghetti tossed with Spinach & Toasted Garlic*
 - 19⁹⁵ **BRAISED ANGUS BEEF BOLOGNESE** *Campanelle Pasta, Wild Mushrooms, Madeira, Creamy Tomato-Parmesan Sauce*
 - 22⁹⁵ **SESAME ROASTED SALMON** *Stir-Fried Vegetables, Crispy Rice Cake, Pickled Ginger*
 - 19⁹⁵ **GRILLED CHICKEN KEBOB & SHRIMP** *Marinated Chicken Thighs, Spicy Peanut Noodles, Soy Glaze, Cilantro & Scallions*
 - 14⁹⁵ **BUTTERNUT SQUASH RISOTTO** *Maple, Spiced Pecans, Whipped Ricotta, Parmesan* (V) (GF)
- ☞ *Add Grilled Chicken 8 Add Shrimp 10 Add Salmon or Flank Steak 12*

WOOD FIRED PIZZA 10" or 14"

ALL Pizzas Come with Red Sauce and House Blend Cheese Unless Otherwise Stated



- 12⁵⁰ / 18⁵⁰ **5 CHEESES** *White Sauce, Red Sauce, House Blend, Asiago, Parmesan, Goat Cheeses*
- 12⁵⁰ / 18⁵⁰ **MARGHERITA** *Red Sauce, Marinated Roma Tomatoes, Whole Milk Mozzarella, Basil, XVOO, Sea Salt*
- 13⁵⁰ / 19⁵⁰ **BIANCO** *White Sauce, Asiago, Spinach, Ricotta, Roasted Garlic, Oregano - Great with Bacon!*
- 14⁵⁰ / 20⁵⁰ **BEE'S KNEES** *White Sauce, Brie, Goat Cheese, Asiago, Apples, Sweet Onion, Rosemary, Honey*
- 14⁵⁰ / 20⁵⁰ **FORESTER** *White Sauce, Brie, Wild Mushrooms, Creminis, Truffle Essence, Oregano*
- 14⁵⁰ / 20⁵⁰ **VERONA** *Red Sauce, House-Smoked Mozz, Roasted Eggplant, Olives, Roasted Peppers, Pistachios, XVOO, Basil*



- 14⁵⁰ / 20⁵⁰ **VERMONT** *White Sauce, Smoked Cheddar, Local Maple Sausage, Sun-Dried Tomatoes, Red Onions, Oregano*
- 16⁰⁰ / 22⁰⁰ **BLUE SMOKE** *House Smoked Brisket, Gorgonzola, Tomatoes, Red Onions, Mushrooms, Balsamic Glaze*
- 16⁰⁰ / 22⁰⁰ **FULL HOUSE** *Local Sage Sausage, Natural Pepperoni, Roasted Onions, Green Bell Peppers, Mushrooms*
- 16⁵⁰ / 22⁵⁰ **CARNIVORE** *Natural Pepperoni, House Meatballs, Local Sage Sausage, Smoked Bacon*
- 14⁵⁰ / 20⁵⁰ **POPEYE** *Pesto Chicken, Spinach, Garlic, Sun-Dried Tomatoes, Roasted Peppers, XV "Olive Oyl"*
- 15⁵⁰ / 21⁵⁰ **SMITHFIELD LUAU** *Local Ham, Roasted Pineapples & Red Onions, Parsley*

½ and ½ Specialty Pizzas, please add: \$1 / \$2

10 in. GF CRUST +\$3 12 in. CAULIFLOWER GF CRUST ADD \$4 to 14 inch Price

BUILD YOUR OWN PIZZA

- 10" House Cheese, Sauce \$11
- 14" House Cheese, Sauce \$16
- 10" Gluten Free Crust: \$13
- 12" Cauliflower Crust: \$19

Premium Toppings: \$2 / 250

Pepperoni, Local Sausage, Anchovies, Meatballs, Chicken, Bacon, VA Ham, Brie Cheese, Goat Cheese, Feta Cheese, Whole Milk Mozz

Standard Toppings: \$1 / 150

Red Onions, Tomatoes, Mushrooms, Green Peppers, Olives, Artichokes, Roasted Garlic, Banana Peppers, Roasted Red Peppers, Apples, Spinach, Pineapple, House Blend Cheese, Gorgonzola, Ricotta, Parmesan