



HOUSE FAVORITES

- 6⁵⁰ **FRIED PICKLES** Cornflake Crust, Spicy Ranch (V)
- 6⁵⁰ **GARLIC DOUGH KNOTS** Marinara, Parmesan Cheese (V)
- 11⁹⁵ **CRISPY CALAMARI** Banana Peppers, Marinara, Sweet Chili Sauce
- 11⁹⁵ **GRILLED H.S.T. CHICKEN WINGS** Blue Cheese, Celery Sticks (PGF)
- 10⁰⁰ **CRISPY KUNG PAO VEGGIES** Cauliflower, Broccoli, Carrots, Celery, Peanuts, Spicy Mustard
- 7⁹⁵ **DEVILED EGGS, 2+2** Crab, Pickled Mustard Seed, Cholula / Candied Bacon, Spiced Walnuts, Crisped Onions (GF)

WOOD-FIRED APPS

- 6⁵⁰ **ROASTED PITTED OLIVES** Rosemary, Garlic Cloves (GF) (V)
- 9⁷⁵ **ROASTED BRUSSELS SPROUTS** Bacon, Onions, Almonds, Sherry Vinegar - Great with Gorgonzola! +\$1 (GF)
- 9⁹⁵ **BUBBLY SPINACH & FETA DIP** Cheese Breads / Substitute Gluten Free Pizza "Bread" +\$3 (V) (PGF)
- 9⁹⁵ **CARAMELIZED PORK BELLY BITES** Roasted Onions, Mango-Peach Salsa (GF)
- 11⁰⁰ **BACON WRAPPED MEATBALLS** Marinara, Goat Cheese
☞ Make it an Entree with Spaghetti tossed with Toasted Garlic & Spinach - 19⁹⁵
- 9²⁵ **ROASTED EGGPLANT PARM** Marinara, Mozzarella, Asiago, Parm, Basil, XVOO, Cheese Bread (PGF) (V)
☞ Make it an Entree with Spaghetti tossed with Toasted Garlic & Spinach - 18⁹⁵ (V)

Split Plate Fee: \$2

SALADS

- ADD Grilled Chicken 8 / Shrimp 10 / Salmon* or Flank Steak* 12
- GF = Gluten Free PGF = Partially GF V = Vegetarian
- 7⁵⁰ **HOUSE GREENS** Field Greens, Chick Peas, Cucumbers, Tomato, Sunflower Seeds, Creamy House Dressing (GF) (V)
 - 7⁵⁰ **CAESAR SALAD** Romaine, House Croutons, Parmesan (PGF) (V)
 - 8⁵⁰ **KALE & SPINACH SALAD** Roasted Beets, Raisins, Goat Cheese, Spiced Walnuts, Balsamic Vinaigrette (GF) (V)
 - 8⁵⁰ **WEDGE SALAD** Iceberg, House Gorgonzola Dressing, Tomato, Crushed Bacon, Crispy Onions (PGF)
 - 14⁷⁵ **OS CHOPPED SALAD** Field Greens, Pepperoni, Local Ham, Artichokes, Cucumber, Tomatoes, Olives, Banana Peppers, Red Onions, Mozzarella, Red Wine Vinaigrette (GF)

SANDS

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

PLATES

- 20⁹⁵ **CHICKEN PARM** Cornflake Crust, Marinara, Mozzarella, Parmesan, Spaghetti tossed with Spinach & Toasted Garlic
- 20⁹⁵ **SAVANNAH SHRIMP PASTA** Campanelle Pasta, Sage Sausage, Sun-Dried Tomatoes, Spinach, Madeira, Parmesan
- 22⁹⁵ **SESAME ROASTED SALMON** Stir-Fried Vegetables, Crispy Rice Cake, Pickled Ginger
- 22⁹⁵ **GRILLED HERITAGE PORK CHOP** Bourbon Mustard Sauce, Roasted Potatoes, Cauliflower & Broccoli, Apple-Bacon Relish (GF)
- 22⁹⁵ **GRILLED CHICKEN KEBOB & SHRIMP** Marinated Chicken Thighs, Spicy Peanut Noodles, Soy Glaze, Cilantro & Scallions
- 17⁹⁵ **TOMATO & CORN RISOTTO** Burrata, Pine Nuts, Balsamic Glaze, Basil (GF) (V)
ADD Grilled Chicken 8 / Grilled Shrimp 10 / Grilled Salmon* or Flank Steak* 12

WOOD-FIRED PIZZA

- 10 INCH / 14 INCH **ALL Pizzas Come with Red Sauce and House Blend Cheese Unless Otherwise Stated**
- 13⁵⁰ / 19⁵⁰ **5 CHEESES** White Sauce, Red Sauce, House Blend, Asiago, Parmesan, Goat Cheeses
 - 14⁰⁰ / 20⁰⁰ **MARGHERITA** Red Sauce, Marinated Roma Tomatoes, Whole Milk Mozzarella, Basil, XVOO, Sea Salt
 - 15⁵⁰ / 20⁵⁰ **BIANCO** White Sauce, Asiago, Spinach, Ricotta, Roasted Garlic, Oregano - Great with Bacon! (V)
 - 15⁵⁰ / 21⁵⁰ **BEE'S KNEES** White Sauce, Brie, Goat Cheese, Asiago, Apples, Sweet Onion, Rosemary, Honey
 - 15⁵⁰ / 21⁵⁰ **FORESTER** White Sauce, Brie, Wild Mushrooms, Creminis, Truffle Essence, Oregano
 - 15⁵⁰ / 21⁵⁰ **VERONA** Red Sauce, Whole Milk Mozz, Roasted Eggplant, Tomato, Olives, Basil, XVOO, Pistachios
 - 15⁵⁰ / 21⁵⁰ **VERMONT** White Sauce, Smoked Cheddar, Local Maple Sausage, Sun-Dried Tomatoes, Red Onions, Oregano
 - 17⁰⁰ / 23⁰⁰ **BLUE SMOKE** House Smoked Brisket, Gorgonzola, Tomatoes, Red Onions, Mushrooms, Balsamic Glaze
 - 17⁵⁰ / 23⁵⁰ **CARNIVORE** Pepperoni, House Meatballs, Local Sage Sausage, Smoked Bacon
 - 15⁵⁰ / 21⁵⁰ **POPEYE** Pesto Chicken, Spinach, Garlic, Sun-Dried Tomatoes, Roasted Peppers, XV "Olive Oyl" (M)
 - 16⁵⁰ / 22⁵⁰ **SMITHFIELD LUAU** Local Ham, Roasted Pineapples & Red Onions, Parsley
 - 17⁵⁰ / **BIRRIA TACO** Red Sauce, House Blend, Smoked Cheddar, Cumin Braised Beef, Crushed Tortillas, House Pickled Jalapecos, Red Onion, Pico De Gallo, Cilantro, Limes, Birria Dip (10 inch only, no 1/2 & 1/2)
- 1/2 and 1/2 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

- Red or White Sauce**
- House Blend Cheese**
- 10 Inch \$12
- 14 Inch \$17
- 10 inch GF Crust: \$13
- 12 inch Cauliflwr Crst: \$19
- PREMIUM TOPPINGS: \$2²⁵ / 2⁷⁵**
Pepperoni, Local Sausage, Anchovies, Meatballs, Chicken, Bacon, VA Ham, Brie Cheese, Goat Cheese, Whole Milk Mozz, Gorgonzola, Parmesan, Ricotta
- STANDARD TOPPINGS: \$1²⁵ / 1⁷⁵**
Red Onions, Tomatoes, Mushrooms, Green Peppers, Artichokes, Apples, Roasted Garlic, Banana Peppers, Roasted Red Peppers, Olives, Spinach, Pineapple, House Blend Cheese