



## STARTERS

**Pickled Jalapeno Spinach Artichoke Dip.....10**  
*Served warm with flatbread*

**Garlic Cheese Bread .....10**  
Topped with garlic oil, mozzarella and house herbs served with marinara sauce

**Escarole & Apples.....12**  
Escarole with apples, shallots, shaved pecorino, lemon vinaigrette, basil pesto

**Wood-Fired Mac & Cheese .....12**  
Gruyère and fried mushroom mac and cheese topped with Parmesan and breadcrumbs

## HOUSE HITS

**Olives.....8**  
Mixed olives with orange, feta, toasted chili, fennel

**Daily Charcuterie Board ...18**  
Prosciutto, soppressata, mixed olives, reduced balsamic-drizzled fresh mozza, pecorino, pickled vegetables hot pepper jelly *Served with flatbread*

## SALADS

**Kale & Arugula.....9** large.....12  
Spiced pumpkin seeds, radish, peach, mustard vinaigrette, Parmesan  
Add chicken ... +3

**Vinaigrette Caesar.....9** large.....12  
Oulton's bacon, garlic Parmesan sourdough croutons, lemon confit, Parmesan, vinaigrette dressing Add chicken ... +3

**Shaved Salad.....9**  
Shaved cauliflower, shaved fennel, kale, chopped dates, toasted sesame seed dressing

## WOOD FIRED PIZZAS

*Gluten free crust + \$3.50 Morris East's gluten free pizza crust is appropriate for guests with a mild gluten sensitivity.*

**Margherita.....15**  
Tomato sauce, fresh bocconcini and fresh basil  
Add local bacon or sausage...+2.50

**Mushroom.....17**  
Garlic oil, field mushrooms, mozzarella, Parmesan, truffle oil  
Add local bacon or sausage...+2.50

**Lumberjack.....18**  
Tomato sauce, smoked bacon, Italian sausage, caramelized onions, smoked applewood cheddar, mozzarella, fried rosemary, maple drizzle

**Pepperoni.....16**  
Tomato sauce, Sweet William's pepperoni, mozzarella, Parmesan

**Three Mongers.....19.5**  
Spicy BBQ tomato sauce, soppressata pepperoni, Italian sausage, spiced beef, smoked cheddar, rosemary honey, fried rosemary

**Margheroni.....16**  
Our classic Margherita plus spicy soppressata

**Hawaiian.....18**  
Oulton's smoked bacon, caramelized pineapple, tomato sauce, mozzarella, arugula

**Blue.....16**  
Tomato sauce, blue cheese, mozzarella, prosciutto, arugula

**Peach.....18**  
Peach, maple rosemary aioli, shallots, goat cheese, prosciutto, micro greens

**Lemon Chicken.....18**  
Lemon aioli, chicken, pancetta, goat cheese, arugula, Parmesan, lemon confit

**Classic Vegetable.....17.50**  
Roasted garlic oil, roasted red pepper, mushroom, zucchini, onion, goat cheese, reduced balsamic, fresh basil

**Build Your Own.....13**  
Be a pizza artist! Tomato sauce, shredded mozzarella and...

## ADD ONS

ADD Drizzles...+1 | Vegetables...+1.5 | Cheese...+2 | Meats...+2.5

FEATURE PIZZA ask your server

Gift Certificates & Chili Oil available for purchase

## LUNCH SPECIALS

9" PIZZA  
CAESAR SALAD or DAILY SOUP

\$14  
LUNCH SPECIAL

9" PIZZA  
CAESAR SALAD or DAILY SOUP  
HOUSE WINE or DRAUGHT  
MINI SALTED CARAMEL TART

\$21  
LUNCH SPECIAL

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# WINE

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## SPARKLING 5 OZ GL | BTL

### Itynera Prosecco ..... 9 36

Light, creamy, salted caramel

### Mosnel Brut Franciacorta NV..... 150 (Magnum)

Round, sambuca flowers, stone fruit

## WHITE 5 OZ GL | 8 OZ GL | BTL

### Italian White Blend, Zenato Bianco di Custoza, Veneto 2017..... 8.5 14 34

Vivacious, peach, fresh

### Sauvignon Blanc, Saint Clair, New Zealand 2017..... 10 16 40

Citrus, crisp, gooseberry

### Blomidon Tidal Bay, Annapolis Valley, Nova Scotia 2014 ..... 11 17.5 44

Bright, floral, pear

### Chardonnay, Chateau St Jean, Sonoma County 2015..... 10 16 40

Tropical, toasty, full

## ROSÉ 5 OZ GL | 8 OZ GL | BTL

### Lightfoot & Wolfville, Nova Scotia..... 10 16 40

Cherry, citrus, refreshing

## RED 5 OZ GL | 8 OZ GL | BTL

### Sangiovese, Carpazo, Tuscany, Italy 2015..... 8 13 32

Classic elegance, bright, raspberry

### Montepulciano d'Abruzzo, Ilico Illuminati, Italy 2014 ..... 10 16 40

Deep, round blackberries

### Cabernet Sauvignon, Vitiano Rosso, Umbria 2015..... 10 16 40

Full, dark cherry, smooth

### Syrah, Signos de Origen Casablanca Valley ..... 11.5 18 46

Fresh, red berry fruit, true expression of Casablanca Valley

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# COCKTAILS 1.5 oz

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### Mango Lemon Sidecar..... 12

Mango, lemon, Cognac, Cointreau

### Grapefruit Negroni..... 12

Campari, vermouth, gin, muddled grapefruit

### Spicy Caesar..... 9

Housemade chipotle Caesar mix, vodka, clamato, oregano

### Strawberry Rhubarb Sangria ..... 11

House strawberry rhubarb mix, sparkling wine

### Fog City Java Flip ..... 11

Amber rum, Crème de Cacao, Amaretto, Fog City Java Blend Coffee (cold brew), cream

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# BEVVIES

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### Strawberry Shirley Temple... 4

### House Mango Soda ..... 5

### San Pellegrino (750ml)..... 6

### Assorted Juices..... 2.5

### Limonata..... 2.75

### Coke/Diet Coke/ Ginger Ale/Club Soda.... 2.5

### Iced Coffee..... 5

### Iced Tea ..... 3

### Espresso..... 3

### Cappuccino..... 3.5

### Locally Roasted Drip Coffee..... 2.75

### Tea..... 2.75

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# BEER + CIDER

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## DRAUGHT 16 oz Morris East Fire Tap..... 6.5

### Spindrift Killick Session Lager..... 7

## CRAFT (cans) Spindrift Wheelhouse Radler (473ml)..... 8.5

### Nine Locks Dirty Blonde (473ml)..... 8

### Chainyard Foundation Cider (500ml)..... 9

### North Brewing Malternate Reality (473ml)..... 9

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# SELECT SPIRITS SINGLE | DOUBLE

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## GIN from..... 5.5 | 10

## RUM from..... 5.5 | 10

## VODKA from..... 5.5 | 10

## LIQUEURS from..... 5.5 | 10

## WHISKEY from..... 5.5 | 10

## TEQUILA from..... 5.5 | 10