

# Pizza Night

WOOD-FIRED!  
THURSDAY & SUNDAY EVENINGS

## STARTERS

**Olives** - Wood-fire warmed Castelvetro olives from Italy 5 Add fennel salami 3

### Herb-Rolled Burrata meets

**Slow-roasted Tomatoes** - Maplebrook Farm's fresh burrata rolled in a blend Eatery-foraged black trumpet mushrooms and dried herbs, shares the plate with our multi-hour, wood fire slow-roasted Roma tomatoes. Served with seared organic polenta spears, Spring Up micro-greens, shaved fennel, and a drizzle of 12-year aged balsamic. 12 Add fennel salami 3

**Poppers** - Jalapeño peppers filled with Grafton smoked cheddar, topped with paprika, and wood-fire broiled. Served with Cabot sour cream, fresh organic cilantro, and a squeeze of lime. 9

**Meatballs** - Made with local beef from Rob Wright (Townshend, VT), Vermont-raised pork, served with house organic marinara and seared organic polenta spears, topped with Grana Padano parmesan and fresh basil 13

## SALADS

**House** - Sustainably grown greens from Little Leaf Farms (Devens, MA), topped with shredded organic carrots from Boyd Farm (Wilmington, VT), organic beets, shaved radishes, shredded cabbage, house-made focaccia croutons, toasted organic sunflower seeds, Grana Padano parmesan, with a balsamic vinaigrette Regular 10 Robust 15

Add Vermont Creamery goat cheese 2 fennel salami 3 wild-caught, sustainable Baja shrimp 7

**Roasted Organic Beets** - With shredded and pickled beets, drizzled with 12-year aged balsamic and EV olive oil, finished with house-dehydrated organic tomatillos, Spring Up micro-greens, Maldon sea salt, a crumble of Vermont Creamery goat cheese, and Marcona almonds 9

## WOOD-FIRED PIZZA

### Cheese Please

Organic tomato sauce, in-house grated mozzarella, Grana Padano, & fresh chopped parsley 16

### Smoked Pepperoni

Organic tomato sauce, Vermont Smoke & Cure's no added nitrate smoked pepperoni, in-house grated mozzarella, Grana Padano, fresh basil 18

### Eatery Margherita

Fresh mozzarella from Maplebrook Farm (Bennington, VT), Roma tomatoes, Maldon sea salt, 12-year aged balsamic, fresh basil, and Grana Padano 19

### North End

Organic tomato sauce, in-house grated mozzarella, house-sausage made with organic pastured Belted Galloway beef and Mangalita pork from Eastman Farm (Barnard, VT), wood-fire caramelized onions, and Grana Padano 21

### Funky Funghi

White pie with wood-fire garlic roasted mushrooms, fresh spinach, Vermont Creamery goat cheese, wood-fire roasted artichoke hearts, finished with a drizzle of white truffle oil 22

### Fe-Fi-Fo Fig

White pie with wine-poached organic Black Mission figs, Great Hill blue cheese (Marion, MA), wood-fire caramelized onions, Vermont maple-brined, no added nitrate bacon, fresh spinach, Grana Padano 24

### Veggie Barn

Organic tomato sauce, in-house grated mozzarella, Maplebrook Farm feta, with an assortment of vegetables including wood-fire caramelized onions, wood-fire garlic roasted mushrooms, roasted red peppers, wood-fire roasted artichoke hearts, fresh spinach, Grana Padano 22

### Roast & Smoke

Organic tomato sauce, wood-fire garlic roasted mushrooms, Vermont maple-brined, no added nitrate bacon, wood-fire caramelized onions, Grafton smoked cheddar, fresh sage 23

### Prosciutto

White pie with Vermont Creamery goat cheese, basil pesto, finished with Del Duca prosciutto, fresh arugula, drizzled with pomegranate molasses, and lightly dusted with Grana Padano 26

### Pizza Add-ons (Each):

Vegetables 1.50 | Meats 2.50

Cheeses 2 | Prosciutto 5

White Truffle Oil 1.50

House BBQ Sauce: made with backyard heirloom tomatoes & organic Frog Ranch peaches 1.50

### ABOUT OUR WOOD-FIRED PIZZA...

We use organic wheat flours that are Vermont grown by Nitty Gritty Grain Company (Charlotte, VT). We mix our pizza dough by hand and give it a multi-day bulk fermentation to build flavor.

Wood-fired pizzas are traditionally rustic, and any charring is characteristic of very high temperature brick ovens.

This is our intentional house style.



Folks with food allergies...please let us know. Although we do offer some gluten-free options (GF), we do not operate a gluten-free kitchen.

The State of Vermont wants you to know that eating raw or undercooked meats, poultry, sea-food, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.