

# Pizza Night

WOOD-FIRED!  
THURSDAY & SUNDAY EVENINGS

## STARTERS

**Olives** - Wood-fire warmed Castelvetrano olives from Italy 5

**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** - Emu from Adams Farm (Wilmington, VT), and pork from Riversong Farm (So. Newfane, VT), served with house organic marinara and house-made focaccia, topped with Grana Padano parmesan, and fresh basil 13

**Burrata meets our Slow Roast Tomatoes** - Maplebrook Farm's fresh burrata shares the plate with our multi-hour, slow-roasted Roma tomatoes. Served with seared organic polenta spears, Spring Up Farm micro-greens, shaved fennel, a drizzle of 12-year aged balsamic, and house-dehydrated Williamsville-grown organic tomatillos. 12

## SALADS

**House** - Local, sustainably-farmed greens from LEF Farm, topped with shredded organic carrots, organic beets, shaved radishes, shredded cabbage, house-made focaccia croutons, toasted organic sunflower seeds, Grana Padano parmesan, with a balsamic vinaigrette Reg 10 Robust 15  
Add Vermont Creamery goat cheese 2

**Winter Sweet & Savory** - Fresh watercress, blood orange, maple-brined Vermont bacon, house-pickled red onions, marcona almonds, Hermit Thrush Ale & local maple syrup vinaigrette, and topped with feta from Maplebrook Farm 12

**Roasted Organic Beets** - With shredded and pickled beets, drizzled with 12-year aged balsamic and EV olive oil, finished with house-dehydrated, Williamsville-grown organic tomatillos, fresh herbs, Spring Up Farm micro-greens, Maldon sea salt, and a crumble of Vermont Creamery goat cheese 8

## 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-made meatballs made with grass-fed beef from Adams Farm (Wilmington, VT) and pastured pork from Riversong Farm (So. Newfane, VT), wood-fire caramelized onions, Grana Padano 20

### 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, Bayley Hazen Blue (Jasper Hill, Greensboro, VT), 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 Japanese Knotweed BBQ Sauce 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.

