

# Pizza To Go

WOOD-FIRED!

THURSDAY, SATURDAY, & SUNDAY EVENINGS

(PRICING INCLUDES TAX)

### Cheese Please

Organic tomato sauce, whole milk mozzarella, Grana Padano, & fresh chopped parsley 18

### Smoked Pepperoni

Organic tomato sauce, Vermont Smoke & Cure's no added nitrate smoked pepperoni, whole milk mozzarella, Grana Padano, fresh basil 20

### North End

Organic tomato sauce, whole milk mozzarella, house-sausage made with New England raised beef and pork (no added nitrate, etc.), wood-fire caramelized onions, and Grana Padano 22

### Funky Funghi

White pie with wood-fire roasted mushrooms, fresh spinach, Vermont Creamery goat cheese, wood-fire roasted artichoke hearts, finished with a drizzle of white truffle oil 24

### 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 25

### Veggie Barn

Organic tomato sauce, whole milk mozzarella, Maplebrook Farm feta, with an assortment of vegetables including wood-fire caramelized onions, wood-fire roasted mushrooms, roasted red peppers, wood-fire roasted artichoke hearts, fresh spinach, Grana Padano 24

### Roast & Smoke

Organic tomato sauce, wood-fire roasted mushrooms, Vermont maple-brined, no added nitrate bacon, wood-fire caramelized onions, Grafton smoked cheddar, fresh rosemary 25

### Pizza Add-ons (Each):

- Vegetables 1.50
- Meats 2.50
- Cheeses 2
- White Truffle Oil 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.

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## SALAD

Organically grown greens from Matt and Laura at Full Plate Farm (Dummerston, VT), topped with shredded local organic carrots and beets, cucumbers from Full Plate Farm, shaved radishes, shredded cabbage, toasted sunflower seeds, Grana Padano parmesan, with our balsamic vinaigrette

Regular 10 Robust 15 Add Vermont Creamery goat cheese 2



Folks with food allergies...please let us know.

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.