

starters

today • chef's inspired creation 6

seasonal • pumpkin bisque 6

stretched bread • cheddar beer dip, guinness beer reduction 9 [vt]

baked brie • phyllo wrapped, bourbon cherries, crostini 11 [vt]

queso fundido • pepper jack cheese dip, house made chorizo sausage, pico de gallo, scallions, tortilla chips 8

fall bruschetta • roasted butternut squash, golden raisins, walnuts, cinnamon spiced marscapone cheese, lemon gastrique, crostini 7 [vt]

chicken lettuce wraps • asian seasoned ground chicken, thai peanut sauce, romaine leaves 10 [gf]

caribbean coconut shrimp • pan fried coconut encrusted shrimp, honey - spiced rum dipping sauce 9

buffalo wings • seasoned and cooked in our wood fire oven, buffalo herb wing sauce 10 [gf]

salads

house salad • field greens, carrots, cucumber, tomato, onion 3 sm / 7 lg [vg]

caesar • romaine, house dressing, parmesan, garlic crouton 6 sm / 9 lg

arugula • arugula, crumbly blue cheese, red onion, tomato, herb vinaigrette 8.5 sm / 12 lg [vt/gf]

apple • roasted apple, spinach, spicy candied almonds, goat cheese, ruby port vinaigrette 9 sm / 13.5 lg [vt/gf]

wood fire pizza

americana • tomato sauce, mozzarella 10 [vt] add: pepperoni 2; sausage 2

margherita • fresh mozzarella, tomato, basil leaf, extra virgin olive oil 12 [vt]

bbq chicken • chicken, bbq sauce, mozzarella, red onion, cilantro 11

poblano • poblano, bacon, red onion, chipotle cream, fresh cilantro, mozzarella, parmesan, olive oil 14

new yorker • tomato sauce, mozzarella, pepperoni, portabella, black olive 13

drunken fig • port wine poached figs, brie, caramelized onions, arugula 15

forrestiere • extra virgin olive oil, portabella, mozzarella, parmesan, fresh herbs, truffle oil 14 [vt]

brutus • shaved brussel spouts, bacon, lemon aioli, parmesan, mozzarella 14

chefs seasonal entrees

smoked gouda mac • butter-herb crumb 14 [vt]

sausage rigatoni • house made Italian sausage, shaved Italian cheese, house made sage pomodoro 16

chicken & gnocchi • italian cheese & herb gnocchi, wild mushrooms, roasted shallot & arugula, marsala wine sauce 18

pork chop • buttermilk brined, fennel dusted, center cut pork chop, german potatoes, braised red cabbage, smoked bacon demi 18 [gf]

strip steak • 10oz sirloin, bearnaise butter, house cured bacon, potato & spinach hash, chef's vegetable 24 [gf]

lamb chop • java rubbed rack of lamb, parsnip – potato mash, roasted brussel sprouts, port wine fig jam 24 [gf]

salmon • butternut squash, sweet potato, spinach, shallot, spaetzle dumplings, tarragon buerre blanc, maple - white balsamic 20

wood fire chicken • herb marinated chicken breast, creamy parmesan risotto, roasted rosemary chicken demi, chef's vegetable 17 [gf]

enchiladas • sweet potato, black bean, fire roasted poblano, red onion, cheese, pico de gallo, spiced pumpkin seeds 15 [vt]

asian tacos • crispy pork, bahn mi style slaw (cabbage, red pepper, carrot, cilantro, vinaigrette), chili lime aioli 15

red sun burger • short rib & chuck blend, greens, tomato, onion, kaiser roll 12 add: bacon 2; cheddar 1.5

consuming raw or undercooked meats or seafood may increase your risks of foodborne illness. Our gluten free foods are prepared in a kitchen where foods containing wheat, soy, milk and tree nuts are also prepared. Please let your server know if you have any specific dietary needs and we will be happy to assist.