

Pizza Night

WOOD-FIRED!
THURSDAY & SUNDAY EVENINGS

STARTERS

Olives - Warmed Castelvetrano olives from Sicily (GF) 4

Poppers - Wood-fired Jalapeño peppers filled with Grafton smoked cheddar, topped with paprika and a squeeze of lime. Served with Cabot sour cream & fresh cilantro (GF) 9

Roasted Organic Beets - Vermont-grown beets, drizzled with aged balsamic and EV olive oil, finished with fresh herbs and Maldon sea salt (GF) 8

Meatballs - House-made with grass-fed beef from Adams Farm (Wilmington, VT) and pork from Riversong Farm (South Newfane, VT), served with house organic marinara and seared organic polenta cakes, topped with Grana Padano parmesan and fresh basil (GF) 12

Burrata with House-Made Chutney - Maplebrook Farm's fresh burrata shares the plate with our locally foraged Japanese knotweed chutney. Served with seared organic polenta cakes, local micro-greens, and topped with smoked salt and poppy seeds. (GF) 11

SOUP

Ask your server for tonight's selection cup 5 bowl 8

SALADS

House - Organically grown greens 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 (GF without croutons) Reg 9 Robust 14
Add Vt. goat cheese and/or all-natural, slow cured Olli salame 1.50 each

Spring Sweet & Savory - Fresh arugula, wine poached organic black mission figs, Great Hill blue cheese (Marion, MA), Vermont nitrate-free bacon, house-pickled red onions, citrus vinaigrette, topped with shaved fennel and toasted sliced almonds (GF) 12

Asian Inspired Smoked Salmon Salad - Organically grown greens, topped with smoked wild Sockeye salmon, shredded organic carrots, shredded cabbage, wasabi peas, wine-poached cranberries, shaved radishes, with a sesame-ginger-miso dressing (GF) 18

PIZZA

Cheese Please

Organic tomato sauce, mozzarella, parmesan, & fresh chopped parsley 15

Smoked Pepperoni

Organic tomato sauce, Vermont Smoke & Cure's nitrate-free smoked pepperoni, mozzarella, parmesan, fresh basil 17

Eatery Margherita

Fresh mozzarella from Maplebrook Farm (Bennington, VT), Roma tomatoes, smoked sea salt, aged balsamic, fresh basil 18

North End

Organic tomato sauce, house-made meatballs made with grass-fed beef from Adams Farm (Wilmington, VT), and pork from Riversong Farm (South Newfane, VT), wood-fire caramelized onions, mozzarella, parmesan 19

Funky Funghi

White pie with wood-fire roasted mushrooms, fresh spinach, Vermont goat cheese, wood-fire roasted artichoke hearts, finished with a drizzle of white truffle oil 21

Fe-Fi-Fo Fig

White pie with wine poached organic black mission figs, Great Hill blue cheese (Marion, MA), wood-fire caramelized onions, Vermont nitrate-free bacon, fresh spinach, parmesan 23

Veggie Barn

Organic tomato sauce, mozzarella, feta, parmesan, with an assortment of vegetables including wood-fire caramelized onions, wood-fire roasted mushrooms, wood-fire roasted artichoke hearts, and fresh spinach 20

Roast & Smoke

Organic tomato sauce, wood-fire roasted mushrooms, Vermont nitrate-free bacon, wood-fire caramelized onions, house-made fresh ricotta, fresh sage 22

Prosciutto

White pie with Vermont goat cheese, basil oil, finished with San Daniele DOP prosciutto, fresh arugula, drizzled with pomegranate molasses, and lightly dusted with Grana Padano parmesan 25

PIES ARE 14 INCHES AND FINISHED WITH GRANA PADANO PARMESAN AND FRESH CHOPPED PARSLEY

ABOUT OUR WOOD-FIRED PIZZA:

We use organic wheat flours that are Vermont grown and milled 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. We use only organic tomatoes for our sauce.

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



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.