

## Small Plates

<b>Pulled Pork Tacos</b> (4 ea)	\$ 10	<b>Tuna Tartare **</b> (GFM)	\$ 12
Avocado, Cotija cheese, cilantro, jalapeno onions, peppers, lime aioli		Raw tuna layered with avocado, carrots, cucumbers, sriracha aioli, and wonton chips	
<b>Scallop and Bacon Mac &amp; Cheese</b> (GFM)	\$ 11	<b>Arancini</b>	\$ 7.95
Fresh fusilli or (gluten free pasta add \$ 1)		Risotto croquettes with pancetta, fontina cheese and natural Italian sausage fried and served with marinara sauce	
Scallops, roasted tomatoes and Apple Wood Bacon		<b>Autumn Butternut and Goat Cheese</b> (small)	\$ 12
<b>Asian Crispy Calamari</b>	\$ 9	Fruit wood smoked bacon, roasted apples goat cheese, butternut squash puree mozzarella, and fresh sage	
Served over Asian vegetables, sweet chili sauce		<b>Fig and Prosciutto Pizza</b> (small)	\$ 12
<b>Red Crab Stuffed Avocado</b> (GF)	\$ 12	Prosciutto di Parma, Fontina cheese fig purée, baby arugula, diced figs finished with balsamic glaze	
Northern red crab salad, drizzled with a mango coulis served in an avocado, with crispy sweet potato straw		<b>Wicked Meatballs</b> (GFM)	\$ 8.50
<b>Honey BBQ Chicken Wings</b>	\$ 10.50	Made in house with hormone-free meat and fresh herbs in our marinara sauce topped with melted mozzarella, flat bread	
Dry rubbed and roasted finished with a honey mustard BBQ glaze		<b>Parmesan Truffle Fries</b>	\$ 6.50
<b>Wicked Buttermilk Ranch Wings</b>	\$ 10.50	Tossed with truffle salt and parmesan cheese	
Dry rubbed and roasted with our version of buffalo sauce on the side		<b>Fresh Potato Fries</b>	\$ 5
<b>Antipasto for Two</b> (GFM add \$1)	\$ 14	Hand-cut fresh potatoes	
Fresh mozzarella, prosciutto, grilled eggplant Mediterranean olives, truffle artichoke salad white bean and roasted garlic spread, roasted red peppers, house made flat bread		<b>Basket of Flat Bread</b> (GFM)	\$ 4
<b>Artichoke &amp; Spinach Gratin</b> (GFM add \$ 1)	\$ 11	Fresh baked in our stone hearth oven with parmesan & garlic oil served with marinara sauce, white bean, and roasted garlic spread	
Topped with melted mozzarella served with house made flat bread			
<b>Soup of the day</b>	\$ 6.50		

## Salads

**Organic Greens Salad** (GF) \$ 7.50 (Lg. \$ 11)

A blend of organically grown baby greens

**Caesar Salad** (GFM) \$ 10 (Lg. \$ 13)

Hearts of Romaine, Reggiano Parmesan, and Kalamata Olives

**Apple and Cave Aged Cheddar Salad** (GFM) \$ 11

Baby arugula, maple and apple vinaigrette, dried cranberries fresh apples, cheddar, sweet potato straw, and candied almonds

(GF)- indicates served gluten free, (GFM) indicates gluten free with modifications . Please indicate to your server

\*\* indicates consuming undercooked meats may increase your risk of food borne illness

Before placing your order, please inform your server if a person in your party has a food allergy

## Fire Kissed Pizzas

Our pizza dough is made with Non GMO Italian Caputo Flour, purified water and natural, wild yeast, baked in a 700 degree stone hearth oven. Wicked pizzas are carefully designed by our chefs; we ask you to avoid the temptation of substitutions in order to experience the pizzas as the chefs intended.

**Full size pizzas available as gluten free option add \$ 1**  
minute gluten cross contamination is possible as we are a scratch kitchen

### **Cheese Pizza \$ 12.<sup>50</sup>**

House made tomato sauce, mozzarella, and parmesan

Add Pepperoni (Nitrate Free) \$ 15

Add Wicked Meatballs \$ 15

### **Wicked Sausage and Caramelized Onions \$ 17**

Hormone/antibiotic free natural pork sausage, tomato sauce, parmesan mozzarella, and fresh oregano

### **Wicked Margherita \$ 17.<sup>50</sup>**

Our version of the Margherita... pesto (no nuts), olives, vine-ripened tomatoes fresh Maple Brooke Farms mozzarella, and Reggiano parmesan cheese

### **Grilled Portabella and Spinach \$ 17.<sup>50</sup>**

Portabella mushrooms, spinach, roasted red peppers, caramelized onions, mozzarella, roasted garlic, and truffle oil

### **Crispy Eggplant \$ 17**

Roasted red pepper coulis, crispy eggplant, mozzarella cheese, spinach toasted pine nuts, finished with aged balsamic

Add Chicken \$ 2.<sup>50</sup>

### **Grilled Vegetable & Goat Cheese \$ 18**

Roasted yellow pepper sauce topped with diced mushrooms, caramelized onion, red peppers spinach, roasted tomatoes, goat cheese, mozzarella, and olives

### **Autumn Butternut and Goat Cheese \$ 18**

Fruit wood smoked bacon, roasted apples, goat cheese, butternut squash puree mozzarella, and fresh sage

### **The Chubby Sicilian \$ 19**

House made sweet Italian sausage, sliced Wicked meatballs, pepperoni, spinach-ricotta marinara sauce, and mozzarella over baked penne pasta

*Lasagna meets pizza, you'll need a fork for this one....old school Sicilian still available*

### **The Big Island \$ 18**

Grilled chicken, smoky bacon, scallions, sweet potatoes, BBQ sauce Hawaiian pineapple and jack cheese

### **Fig and Prosciutto \$ 18.<sup>50</sup>**

Prosciutto di Parma, Fontina cheese, fig purée, baby arugula, diced figs and balsamic glaze

### **Scallop BLT \$ 19**

Sea scallops, basil aioli, apple-wood smoked bacon, fresh tomato and Gorgonzola cheese topped with baby arugula

### **Steak Frites \$ 22**

Basil pesto, mozzarella, roasted red peppers, caramelized onions, sliced tri tip steak topped with truffle parmesan straw fries

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There is a \$ 10 per person min after 4:00 PM

# Dinner Entrées

*Dinner entrées are served after 4:00 pm Monday-Saturday*

*Served after 3:00 pm Sunday*

(GF) - indicated menu option available as gluten free, accompaniments may vary.  
Trace amounts of gluten cross contamination is possible as we are a scratch kitchen

## **Chef's Fish Creation of the Evening**

Described table side each night by your server

### **Baked Native Cod (GFM) \$ 22**

Local Cod topped with butter cracker and herbs herb roasted tomatoes  
Basmati rice, topped with a lemon caper cream sauce, and Chefs vegetables

### **Shrimp and Scallop Pappardelle (GFM) \$ 20**

Sautéed Shrimp and Scallops, roasted butternut squash tossed with  
fresh pappardelle pasta, pine nuts, red peppers, and a basil cream sauce

*Available with Gluten free pasta (add \$ 1)*

### **Pulled Pork Burrito \$ 17**

Tender braised Pork wrapped in a flour tortilla, Spanish rice, enchilada sauce, jack cheese  
avocado, Pico de Gallo, and a cilantro crème

### **Braised Beef Short Rib (GFM) \$24**

Fork tender short ribs, root vegetable cake, herb roasted carrots

Cipollini onions, and a rosemary demi-glace

### **Corn Flake Chicken with Macaroni & Cheese \$ 18**

Boneless breast of naturally raised Chicken encrusted with a crispy corn flake crust  
garlic brown gravy, roasted tomato, Chef's Vegetable, and our Wicked macaroni & cheese

### **Sweet Ginger Soy Grilled Salmon (GF) \$ 25**

Grilled organic Scottish Salmon with a carrot ginger glaze, coconut rice, and stir fried vegetables

### **Apple Wood Grilled Flat Iron Steak (GF) \$ 25**

Pineland Farms naturally raised steak, Vidalia onion whiskey butter

herb parmesan cracked potatoes, and Chef's vegetables

## **Chef's Dinner Special of the Evening**

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## Salad Entrees

### **Chicken Caesar Salad (GFM) \$ 16**

Hearts of Romaine, Reggiano Parmesan, Kalamata olives and roasted red peppers with grilled hormone and antibiotic-free Chicken, and our house made flatbread

### **Chicken Apple and Cave aged Cheddar Salad (GF) \$ 16**

Antibiotic-free grilled Chicken breast, baby arugula, maple and apple vinaigrette, dried cranberries, fresh apples Cheddar, sweet potato straw and candied almonds

### **Beef Tenderloin Tip Salad \*\* (GFM) \$ 17**

Grilled Tenderloin served over baby spinach, cave aged gouda, bourbon mustard vinaigrette grilled Vidalia onions, roasted red and yellow peppers, and truffled shoestring potatoes

### **Organic Salmon and Citrus Salad (GFM) \$ 20**

Grilled Salmon fillet served over organic greens, with fresh oranges, fried Vermont goat cheese, crispy potatoes candied pecans dried cherries, and citrus yogurt dressing

### **Miso Chicken and Soba Noodle Salad \$ 16**

Antibiotic free Chicken breast served over tender baby greens, Asian vegetables Soba noodles, crispy wontons, and a Thai peanut vinaigrette

## Apple-Wood Grilled Burgers\*\*

*Natural beef, raised without antibiotics or growth hormones;*

*Served on our house baked organic sweet potato roll with a choice of hand cut fresh potato fries or small organic greens salad. Available on GF bun (add \$ 1) Roasted Sweet Potatoes (add \$1.<sup>50</sup>)*

*(Add cup of house-made soup to any sandwich \$ 2.<sup>95</sup>)*

### **House Burger (GFM) \$ 12.<sup>50</sup>**

Served with lettuce and red onions  
*add cheddar \$ .75*

### **Apple-Wood Bacon and Cheddar Burger (GFM) \$ 14**

Apple-Wood smoked bacon, Vermont cheddar, lettuce, and red onions

### **BBQ Burger \$ 14**

Monterey Jack cheese, crispy fried onions, house BBQ, and avocado

### **Mushroom & Aged Swiss Cheese Burger (GFM) \$ 14**

Cremini mushrooms, caramelized onions, Swiss cheese, and zesty steak sauce

### **Turkey Burger (GFM) \$ 12**

Naturally raised Turkey, cranberry mayo, caramelized apples, and crispy sweet potato straw

## Sandwiches

*Served with fresh cut potato fries, (GF bun add \$1)*

### **Black Bean Quinoa Cake Sandwich (GFM) \$ 10**

House made with black beans, quinoa, rice, corn avocado, vine-ripe tomatoes, and chipotle aioli served on multigrain bread

### **Chicken Caprese Flatbread Sandwich (GFM) \$14**

Naturally raised boneless breast, olive tapenade, fresh mozzarella, arugula vine-ripe tomatoes, enveloped in our house baked flat bread

### **Crab Salad Roll (GFM) \$15**

Local Red crab folded with mango aioli, red peppers, served in a grilled brioche roll with lettuce

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