

## Appetizers

<b>Crispy Polenta and Parmesan Calamari</b> (GF) With fried banana peppers, marinara sauce and basil aioli	\$ 11	<b>Organic Greens Salad</b> (GF) A blend of organically grown baby greens	\$ 8
<b>Fire Kissed Wings</b> 1 lb. Jumbo (GF) choice of Ranch (Dry Rubbed) side of buffalo sauce	\$ 12 <sup>.50</sup>	<b>Caesar Salad</b> (GFM) Hearts of organic Romaine, Reggiano Parmesan, house croutons	\$ 10
<b>Northwoods BBQ</b> (Dry Rubbed) roasted garlic aioli		<b>Wicked Meatballs</b> (GF) Made in house with hormone-free meat and fresh herbs, topped with fresh ricotta	\$ 7 <sup>.50</sup>
<b>Hong Kong Chicken Skewers</b> (GF) Boneless, grilled thigh, finished with our honey ginger and soy glaze, served with cucumber salad	\$ 11	<b>Fresh Potato Fries</b> (GF) Hand-cut fresh potatoes	\$ 5
<b>Pancetta Arancini</b> Risotto croquettes with pancetta, Fontina cheese and natural Italian sausage fried and served with marinara sauce	\$ 9	<b>Sweet Potato Fries</b> (GF)	\$ 6 <sup>.50</sup>
<b>Basket of Flat Bread</b> (GFM add \$1) Fresh baked in our stone hearth oven brushed with parmesan & garlic oil, with our marina sauce	\$ 4	<b>Parmesan Truffle Fries</b> (GF)	\$ 6 <sup>.50</sup>
<b>Add: Spicy Warm Spinach Feta Dip</b> (GF)	\$ 4 <sup>.50</sup>	<b>Wickedly Deviled Eggs</b> (GF,V) Lemon chive filling, topped with black garlic aioli and pickled mustard seeds	\$ 7
<b>Add: Warm Cheese Fondue</b> (GF) with fire roasted tomatoes and peppers	\$ 4	<b>6 halves</b>	\$ 7
		<b>4 halves</b>	\$ 5
		<b>Soup of the day</b> (GFM)	\$ 6 <sup>.50</sup>

## Fire Kissed Pizzas

Our pizza dough is made with Non GMO Italian Caputo Flour, purified water, and natural wild yeast baked in a 600 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 \$ 1.50**

Minute gluten cross contamination is possible as we are a scratch kitchen

**Add on side organic green salad \$2<sup>.50</sup> side Caesar \$2<sup>.95</sup> side of soup \$ 2<sup>.95</sup>**

<b>Wicked Margherita</b> (V) Our version of the Margherita...pesto (no nuts), vine-ripened tomatoes, fresh mozzarella and Reggiano parmesan cheese	<b>Indiv. Size</b> \$ 11	<b>Full Size</b> \$ 18
<b>Grilled Portabella and Spinach</b> (V) Portabella mushrooms, spinach, roasted red peppers, caramelized onions mozzarella, roasted garlic, and truffle	<b>Indiv. Size</b> \$ 11	<b>Full Size</b> \$ 18
<b>Grilled Vegetable &amp; Goat Cheese</b> (V) Roasted yellow pepper sauce topped with diced mushrooms caramelized onion, red peppers, spinach, roasted tomatoes, goat cheese, mozzarella, and olives	<b>Indiv. Size</b> \$ 13	<b>Full Size</b> \$ 19
<b>Smokehouse</b> Chicken, applewood smoked bacon, fire roasted tomatoes, mozzarella, parmesan, red onions, scallions, BBQ sauce	<b>Indiv. Size</b> \$ 13	<b>Full Size</b> \$ 19
<b>Buffalo Chicken</b> Garlic cream base, gorgonzola, fontina, chicken, bacon, buffalo sauce	<b>Indiv. Size</b> \$ 12	<b>Full Size</b> \$ 18
<b>The Chubby Sicilian</b> House made sweet Italian sausage, sliced Wicked meatballs, pepperoni with spinach-ricotta, marinara sauce, and mozzarella over baked penne pasta. <i>Lasagna meets pizza, you'll need a fork for this one...</i>	<b>Indiv. Size</b> \$ 13 <sup>.50</sup>	<b>Full Size</b> \$ 20
<b>Fig and Prosciutto</b> Prosciutto de Parma, Fontina cheese, fig purée, baby arugula, diced figs and balsamic glaze	<b>Indiv. Size</b> \$ 13	<b>Full Size</b> \$ 19
<b>Scallop BLT</b> Sea scallops, Basil aioli, applewood smoked bacon, fresh tomato and Gorgonzola cheese, topped with baby arugula	<b>Indiv. Size</b> \$ 15	<b>Full Size</b> \$ 22
<b>Autumn Butternut and Goat Cheese</b> Applewood smoked bacon, roasted apples, goat cheese, butternut squash purée mozzarella, and fresh sage	<b>Indiv. Size</b> \$ 13	<b>Full Size</b> \$ 19
<b>Steak Fiorentina</b> Garlic cream base, red peppers, caramelized onions, wild mushrooms medium rare sliced steak, truffle, shaved Parmesan Reggiano and fresh herbs		<b>Full Size</b> \$ 23

## Create Your Own Pizza

**Cheese Pizza** (V) **Indiv. Size** \$ 8.50 / **Full Size** \$ 13.50

House made tomato sauce, mozzarella, and parmesan

We cannot be responsible for bad combinations

Caramelized Onions \$1/ \$1.50
Kalamata Olives \$1.25/ \$2
Roasted Red Peppers \$1.75/ \$3
Roasted Garlic Confit \$1.25/ \$2
Roasted Tomatoes \$1.50/ \$2.50
Cremini Mushrooms \$1.50/ \$2.50
Raw Red Onions \$.75/ \$1.50
Cooked Baby Spinach \$1.25/ \$2
Fresh Arugula \$1.25/ \$2
Fresh Basil \$1/ \$1.75
Substitute Yellow Pepper Sauce \$1/ \$1.75
Substitute Basil Pesto \$1/ \$1.75

Pepperoni (Nitrate Free) \$2/ \$4.50
House Pork Sausage Ground \$2/\$3.50 (Natural, Hormone/antibiotic free)
Wicked Meatballs \$2/ \$3.50 (Natural, Hormone/antibiotic free)
Applewood Bacon \$2.50/ \$3.75
Chicken \$2/ \$3.50
Feta Cheese \$1.75/ \$3.25
Extra Mozzarella Cheese \$1/ \$1.75
Fresh Mozzarella \$1.50/ \$3
Vegan Mozzarella \$1/ \$2
Spinach Ricotta \$\$1.50/ \$3

## Salads

Substitute: Quinoa Cake (nc) Organic Salmon \$ 6

### **Miso Chicken Soba Noodle Salad (GFM) \$15**

Naturally raised grilled chicken breast, served over organic baby greens, Asian vegetables  
soba noodles, spiced peanuts, sweet chili sauce, and Thai peanut vinaigrette

### **Chicken Caesar Salad (GFM add \$.75) \$15**

Naturally raised grilled chicken, red peppers, parmesan Reggiano, organic Romaine, olives with flat bread

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

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

### **Roasted Beet and Butternut Salad with Chicken (GF) \$17**

Red Gem and baby arugula, roasted butternut squash, balsamic braised beets  
whipped Vermont goat cheese, candied pecans, dried blueberries, champagne vinaigrette

## Quinoa Bowls (GF)

Add: Organic Salmon \$8, Grilled Chicken \$5

### **Harvest Bowl \$11**

Warm quinoa with mixed greens, braised red cabbage, caramelized onions, fried brussel sprouts, pomegranate molasses

### **Cali Bowl \$11**

Warm quinoa, topped with fresh baby spinach, oranges, apples, almonds  
snow peas, applewood bacon, goat cheese, balsamic vinaigrette

## Entrees

### **Pasta Bolognese (GFM) \$14**

Sirloin, pork, pancetta, creamed tomato ragu, over penne pasta topped with fresh ricotta cheese  
*Available with Gluten free pasta (add \$ 1.50)*

### **Lobster Mac & Cheese (GFM) \$18**

*(gluten free pasta add \$ 1.50)*

Fresh fusilli pasta, lobster, sweet peas, applewood bacon, bread crumbs

## Burgers and Sandwiches

*Served with hand cut fresh potato fries or pasta salad*

*Available on GF bun (add \$ 1.50) Sweet Potato or Parmesan Truffle Fries (add \$1.50) (GF)*

### **Grilled Chicken Sandwich (GFM) \$11**

Naturally raised grilled chicken breast with lettuce and side of mayonnaise on a brioche roll

### **Black Bean Quinoa Cake Sandwich (GFM,V) \$11.50**

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

### **Vermonster Sandwich (GFM) \$14.50**

All-natural, North Country turkey breast, apples, cheddar, lettuce, applewood bacon  
cranberry aioli, served on toasted multi-grain bread

*Or half sandwich with a cup of soup*

### **Wicked Reuben \$13.50**

Pastrami, swiss cheese, house made thousand island, sauerkraut on marble rye bread

### **Fried Scallop Roll (GFM) \$15**

Parmesan and polenta coated scallops on a grilled brioche roll, lettuce, tomato, basil aioli  
hand cut French fries, slaw

### **\*\* Brandt Beef Burger (GFM) \$13**

Grilled over applewood (*Antibiotic and hormone free*) with lettuce on a brioche roll

American Cheese	\$ .75
Swiss	\$ 1
Cheddar	\$ 1
Gorgonzola	\$ 1
Applewood Bacon	\$ 2
Fried Egg	\$ 1.25
BBQ Sauce	

Vine-Ripe Tomato	\$ 1
Raw Red Onions	\$ .75
Cremini Mushrooms	\$ 1.50
Caramelized Onions	\$ 1
Chili Aioli	\$ .75
Garlic Confit	\$ 1
Avocado	\$ 1.50

(GF)- indicates served gluten free, (GFM) indicates gluten free with modifications . (V) Indicates Vegetarian. 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