

Appetizers

Crispy Polenta and Parmesan Calamari (GF)	\$ 10	Organic Greens Salad (GF)	\$ 8
Served with our marinara sauce and basil aioli		A blend of organically grown baby greens	
Fire Kissed Wings 1 lb. Jumbo (GF) choice of Ranch (Dry Rubbed) side of buffalo sauce	\$ 12 ^{.50}	Caesar Salad (GFM)	\$ 10
Northwoods BBQ (Dry Rubbed) roasted garlic aioli		Hearts of organic Romaine, Reggiano Parmesan, house croutons	
Hong Kong Chicken Skewers (GF)	\$ 10	Wicked Meatballs (GF)	\$ 7 ^{.50}
Boneless, grilled thigh, finished with our honey ginger and soy glaze, served with cucumber salad		Made in house with hormone-free meat and fresh herbs, topped with fresh ricotta	
Pancetta Arancini	\$ 8	Fresh Potato Fries (GF)	\$ 5
Risotto croquettes with pancetta, Fontina cheese and natural Italian sausage fried and served with marinara sauce		Hand-cut fresh potatoes	
Basket of Flat Bread (GFM add \$1)	\$ 3 ^{.50}	Sweet Potato Fries (GF)	\$ 6 ^{.50}
Fresh baked in our stone hearth oven brushed with parmesan & garlic oil, with our marina sauce		Parmesan Truffle Fries (GF)	\$ 6 ^{.50}
Add: Red Pepper and Garlic Hummus (GF)	\$ 3 ^{.50}	Wickedly Deviled Eggs (GF)	
Add: Spicy Warm Spinach Feta Dip (GF)	\$ 4	Lemon chive filling, topped with black garlic aioli and pickled mustard seeds	
Add: Warm Cheese Fondue (GF)	\$ 4	6 halves	\$ 6
with fire roasted tomatoes and peppers		4 halves	\$ 4
		Soup of the day (GFM)	\$ 6 ^{.50}

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^{.50} side Caesar \$2^{.95} side of soup \$ 2^{.95}

Wicked Margherita	Indiv. Size	\$ 10 ^{.50}	Full Size	\$ 17 ^{.50}
Our version of the Margherita...pesto (no nuts), vine-ripened tomatoes, fresh mozzarella and Reggiano parmesan cheese				
Grilled Portabella and Spinach	Indiv. Size	\$ 10 ^{.50}	Full Size	\$ 17 ^{.50}
Portabella mushrooms, spinach, roasted red peppers, caramelized onions mozzarella, roasted garlic, and truffle				
Grilled Vegetable & Goat Cheese	Indiv. Size	\$ 12 ^{.50}	Full Size	\$ 19
Roasted yellow pepper sauce topped with diced mushrooms caramelized onion, red peppers, spinach, roasted tomatoes, goat cheese, mozzarella, and olives				
Smokehouse	Indiv. Size	\$ 12	Full Size	\$ 18
Chicken, applewood smoked bacon, fire roasted tomatoes, mozzarella, parmesan, red onions, scallions, BBQ sauce				
Buffalo Chicken	Indiv. Size	\$ 12	Full Size	\$ 18
Garlic cream base, gorgonzola, fontina, chicken, bacon, buffalo sauce				
The Chubby Sicilian	Indiv. Size	\$ 12 ^{.50}	Full Size	\$ 19
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>				
Fig and Prosciutto	Indiv. Size	\$ 12	Full Size	\$ 18 ^{.50}
Prosciutto de Parma, Fontina cheese, fig purée, baby arugula, diced figs and balsamic glaze				
Scallop BLT	Indiv. Size	\$ 13 ^{.50}	Full Size	\$ 20
Sea scallops, Basil aioli, applewood smoked bacon, fresh tomato and Gorgonzola cheese, topped with baby arugula				
Autumn Butternut and Goat Cheese	Indiv. Size	\$ 12 ^{.50}	Full Size	\$ 19
Applewood smoked bacon, roasted apples, goat cheese, butternut squash purée mozzarella, and fresh sage				
Steak Fiorentina			Full Size	\$ 23
Garlic cream base, red peppers, caramelized onions, wild mushrooms medium rare sliced steak, truffle, shaved Parmesan Reggiano and fresh herbs				

Create Your Own Pizza

Cheese Pizza Indiv. Size \$ 8 / Full Size \$ 13

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/ \$3.50
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) \$ 14

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) \$14

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

Organic Salmon and Citrus Salad (GF) \$20

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

Roasted Beet and Butternut Salad with Chicken (GF) \$ 16.⁵⁰

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

Quinoa Bowls (GF)

Add: Organic Salmon \$8, Grilled Chicken \$4

Harvest Bowl \$11

Warm quinoa with pumpkin puree, roasted pumpkin, pineapples, caramelized onions, arugula, Asian pears, spiced peanuts

Cali Bowl \$11

Warm quinoa, topped with fresh baby spinach, oranges, apples, almonds avocado, 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) \$ 10

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

Black Bean Quinoa Cake Sandwich (GFM) \$ 11

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

Vermmonster Sandwich (GFM) \$13

All-natural 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 \$12.⁵⁰

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) \$ 12.⁵⁰**

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
Cremeni 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 . Please indicate to 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