

Appetizers

Crispy Polenta and Parmesan Calamari (GF) With fried banana peppers, marinara sauce and basil aioli	\$ 11	Organic Greens Salad (GF,V) A blend of organically grown baby greens	\$ 8.50
Fire Kissed Wings 1 lb. Jumbo (GF) choice of Ranch (Dry Rubbed) side of buffalo sauce	\$ 12 ^{.50}	Caesar Salad (GFM) Hearts of organic Romaine, Reggiano Parmesan, house croutons	\$ 10
Northwoods BBQ (Dry Rubbed) roasted garlic aioli		Wicked Meatballs (GF) Made in house with hormone-free meat and fresh herbs, topped with fresh ricotta	\$ 8
Hong Kong Chicken Skewers (GF) Boneless, grilled thigh, finished with our honey ginger and soy glaze, served with cucumber salad	\$ 11	Fresh Potato Fries (GF,V) Hand-cut fresh potatoes	\$ 5
Pancetta Arancini Risotto croquettes with pancetta, Fontina cheese and natural Italian sausage fried and served with marinara sauce	\$ 9	Sweet Potato Fries (GF,V)	\$ 6 ^{.50}
Basket of Flat Bread (GFM, V add \$1) Fresh baked in our stone hearth oven brushed with parmesan & garlic oil, with our marina sauce	\$ 4	Parmesan Truffle Fries (GF,V)	\$ 6 ^{.50}
Add:		Wickedly Deviled Eggs (GF,V) Lemon chive filling, topped with black garlic aioli and pickled mustard seeds	\$ 7
Warm or Chilled Spinach Feta Dip (GF,V)	\$ 5	6 halves	\$ 5
Red Pepper and Garlic Hummus (GF,V)	\$ 5	4 halves	\$ 5
		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 (V) Our version of the Margherita...pesto (no nuts), vine-ripened tomatoes, fresh mozzarella and Reggiano parmesan cheese	Indiv. Size \$ 13	Full Size \$ 19
Grilled Portabella and Spinach (V) Portabella mushrooms, spinach, roasted red peppers, caramelized onions mozzarella, roasted garlic, and truffle	Indiv. Size \$ 13	Full Size \$ 19
Grilled Vegetable & Goat Cheese (V) Roasted yellow pepper sauce topped with diced mushrooms caramelized onion, red peppers, spinach, roasted tomatoes, goat cheese, mozzarella, and olives	Indiv. Size \$ 13 ^{.50}	Full Size \$ 20
Smokehouse Chicken, applewood smoked bacon, fire roasted tomatoes, mozzarella, parmesan, red onions, scallions, BBQ sauce	Indiv. Size \$ 13	Full Size \$ 19
Buffalo Chicken Garlic cream base, gorgonzola, fontina, chicken, bacon, buffalo sauce	Indiv. Size \$ 13	Full Size \$ 19
The Chubby Sicilian 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>	Indiv. Size \$ 14	Full Size \$ 21
Fig and Prosciutto Prosciutto de Parma, Fontina cheese, fig purée, baby arugula, diced figs and balsamic glaze	Indiv. Size \$ 13 ^{.50}	Full Size \$ 20
Scallop BLT Sea scallops, Basil aioli, applewood smoked bacon, fresh tomato and Gorgonzola cheese, topped with baby arugula	Indiv. Size \$ 15	Full Size \$ 23
Steak Fiorentina Garlic cream base, red peppers, caramelized onions, wild mushrooms medium rare sliced steak, truffle, shaved Parmesan Reggiano and fresh herbs		Full Size \$ 24

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 \$ 5. Scallops 7^{.50}, Club steak 4 oz. \$4 / 8 oz. \$8

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 cherries, and citrus yogurt dressing

Lobster Salad (GF) \$28

Lobster salad served over organic greens with cucumbers, cherry tomatoes, red onions, carrots, champagne vinaigrette

Quinoa and Rice Bowls

Add: Organic Salmon \$9, Grilled Chicken \$5, Club steak 4 oz. \$7 / 8 oz. \$14

Arugula and Endive Bowl (GF, V) \$11

Chilled quinoa, arugula and endive with aged cheddar, sliced apples, orange segments
candied almonds, champagne vinaigrette

Mediterranean Bowl (GF, V) \$11

Warm quinoa, with caramelized onions, artichoke hearts, grape tomatoes, arugula, parmesan, lemon
roasted red peppers, fresh basil

Chilled Cali Bowl \$11 (GF)

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

Stir Fried Rice Bowl (GF, V) \$11

White rice stir fried with tamari ginger glaze, Asian vegetables, topped sunny side up egg, scallions

Entrees

Lobster Mac & Cheese (GFM) \$18

(gluten free pasta add \$ 1.50)

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

Fried Native Cod \$15

Polenta and Parmesan encrusted, tarter sauce, served with hand cut fresh potato fries or pasta salad

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)

Black Bean Quinoa Cake Sandwich (GFM,V) \$12

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

Lobster Roll (GFM) \$ 28

Lobster meat, celery, mayo, fresh herbs on a grilled brioche roll

Build Your Own Burger or Chicken Sandwich with Below Options

**** Brandt Beef Burger (GFM) \$13^{.50}**

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

Grilled Chicken Sandwich (GFM) \$12

Naturally raised grilled chicken breast 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