

## Small Plates

<b>Crispy Polenta and Parmesan Calamari</b> (GF) \$ 11 With fried banana peppers, marinara sauce and basil aioli	<b>Tuna Tartare **</b> (GFM) \$ 13 Raw tuna layered with carrots, cucumbers sriracha aioli, avocado and wonton chips
<b>Hong Kong Chicken Skewers</b> (GF) \$ 11 Boneless grilled thigh, finished with our honey ginger and soy glaze, sweet chili sauce and cucumber salad	<b>Pancetta Arancini</b> \$ 9 Risotto croquettes with pancetta, fontina cheese and natural Italian sausage fried and served with marinara sauce
<b>Fire Kissed Wings</b> 1 lb. Jumbo (GF) \$ 12.50 <u>Choice of:</u> Ranch (Dry Rubbed) with side of buffalo sauce Northwoods BBQ (Dry Rubbed) with roasted garlic aioli	<b>Bruschetta</b> \$ 10 Ciabatta topped with prosciutto, fresh mozzarella tomato jam, basil, aged balsamic
<b>Wickedly Deviled Eggs</b> (GF) Lemon chive filling, topped with black garlic aioli and pickled mustard seeds	<b>Lobster Mac &amp; Cheese</b> (GFM) \$ 18 (gluten free pasta add \$ 1) Fresh fusilli pasta, lobster, sweet peas apple-wood bacon, bread crumbs
<b>6 halves</b> \$ 7	<b>Fig and Prosciutto Pizza</b> (small size) \$ 12.50 Prosciutto di Parma, Fontina cheese fig purée baby arugula, diced figs finished with balsamic glaze
<b>4 halves</b> \$ 5	<b>Wicked Meatballs</b> (GF) \$ 7.50 Made in house with hormone-free meat and fresh herbs in our marinara sauce, fresh ricotta
<b>Fried Brussel Sprouts</b> (GF,V) \$ 9 Roasted garlic aioli, pomegranate molasses pickled onions, candied almonds	<b>Parmesan Truffle Fries</b> (GF,V) \$ 6.50 Tossed with truffle salt and parmesan cheese
<b>Basket of Flat Bread</b> (GFM add \$1) (V) \$ 4 Fresh baked in our stone hearth oven brushed with parmesan & garlic oil, with our marinara sauce	<b>Fresh Potato Fries</b> (GF,V) \$ 5 Hand-cut fresh potatoes
<b>Add:</b>	<b>Sweet Potato Fries</b> (GF,V) \$ 6.50
<b>Warm Spicy Spinach Feta Dip</b> (GF,V) \$ 4.50	<b>Soup of the day</b> (GFM) \$ 6.50
<b>Warm Cheese Fondue</b> (GF,V) \$ 4 with fire roasted tomatoes and peppers	

## Salads

### **Organic Greens Salad** (GF,V) \$ 8 (Lg. \$ 11)

A blend of organically grown baby greens, cherry tomato, carrots, cucumber

### **Caesar Salad** (GFM) \$ 10 (Lg. \$ 14)

Hearts of organic Romaine, Parmesan Reggiano, house croutons

### **Roasted Beet and Butternut Salad** (GF,V) \$ 12

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

(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

# 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

## Wicked Margherita (V) \$ 18

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

## Grilled Portabella and Spinach (V) \$ 18

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

## Grilled Vegetable & Goat Cheese (V) \$ 19

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

## Smokehouse \$ 19

Chicken, applewood smoked bacon, fire roasted tomatoes, mozzarella, parmesan red onions, scallions, BBQ sauce

## Buffalo Chicken \$ 18

Garlic cream base, gorgonzola, fontina, chicken, applewood bacon, buffalo sauce

## The Chubby Sicilian \$ 20

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*

## Fig and Prosciutto \$ 19

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

## Scallop BLT \$ 22

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

## Autumn Butternut and Goat Cheese \$ 19

Applewood smoked bacon, roasted apples, goat cheese, butternut squash purée mozzarella, and fresh sage

## Steak Fiorentina \$ 23

Garlic cream base, red peppers, caramelized onions, wild mushrooms, medium rare steak, truffle shaved Parmesan Reggiano and fresh herbs

## Create Your Own Pizza

### Cheese Pizza (V) 13.<sup>50</sup>

House made marinara sauce, mozzarella, and parmesan

We cannot be responsible for bad combinations

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

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

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# 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

## **Bolognese Pappardelle** (GFM) \$ 20

Tender braised sirloin, pork and pancetta, creamed tomato ragu, fresh pasta  
Reggiano Parmesan, topped with fresh ricotta cheese and herbs

*Available with Gluten free pasta (add \$ 1.50)*

## **Grilled Salmon** (GF) \$ 26

Organic raised salmon topped with mango and honey glaze, cucumber salsa  
over coconut rice and sautéed snow peas

## **Native Haddock** (GFM) \$ 23

Served over spinach and house-made sausage cous cous, red pepper coulis  
topped with arugula and lemon salad

## **Pan-Seared Scallop Risotto** (GF) \$ 25

Seared scallops over sweet onion and wild mushroom risotto  
with parmesan and rosemary, garnished with a snow pea and Meyer lemon salad

## **Fire Roasted Chicken** (GF) \$ 21

Semi-boneless natural raised chicken, over mashed potatoes  
served with braised red cabbage, carrots and cippolini onions, demi glace

## **Braised Beef Short Ribs** (GF) \$ 25

Braised tender, served over mashed potatoes, braised red cabbage  
carrots and cippolini onions, demi glace

## **Brandt Natural Club Steak** (GF) \$ 26

This tender and juicy cut is often described as a cross between tenderloin and sirloin  
served with parmesan and truffle cracked potatoes, roasted brussel sprouts  
and port wine demi glace

Please inquire about our

**\*\* Chefs Dinner Special \*\***

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## Salad Entrees

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

### **Chicken Caesar Salad (GFM add \$.75) \$ 16**

Naturally raised, grilled chicken, organic hearts of Romaine, Parmesan Reggiano, olives and roasted red peppers and our house made flatbread

### **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

### **Miso Chicken Soba Noodle Salad (GFM) \$ 17**

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

### **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

## Burgers and Sandwiches

*Served on a brioche roll with hand cut fresh potato fries or pasta salad  
Available on GF bun (add \$ 1.50) Sweet Potato Fries (add \$1.50) (GF)*

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

Natural beef, grilled over applewood *(Antibiotic and hormone free)*, with lettuce

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

Natural grilled chicken breast *(Antibiotic and hormone free)*, with lettuce and side of mayonnaise

### **Black Bean Quinoa Cake Sandwich (GFM,V) \$ 11<sup>.50</sup>**

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

## Build Your Own Burger with Below Options

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
Roasted Garlic Confit	\$ 1
Avocado	\$ 1.50

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