

Small Plates

Crispy Polenta and Parmesan Calamari (GF) \$ 11 With fried banana peppers, marinara sauce and basil aioli	Tuna Tartare ** (GFM) \$ 13 Raw tuna layered with carrots, cucumbers sriracha aioli, avocado and wonton chips
Hong Kong Chicken Skewers (GF) \$ 11 Boneless grilled thigh, finished with our honey ginger and soy glaze, sweet chili sauce and cucumber salad	Pancetta Arancini \$ 9 Risotto croquettes with pancetta, fontina cheese and natural Italian sausage fried and served with marinara sauce
Fire Kissed Wings 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	Vine-Ripe Tomatoes & Fresh Mozzarella (GF,(V)) \$ 11 pesto, balsamic, arugula and lemon salad aged balsamic
Wickedly Deviled Eggs (GF) Lemon chive filling, topped with black garlic aioli and pickled mustard seeds	Lobster Mac & Cheese (GFM) \$ 18 (gluten free pasta add \$ 1) Fresh fusilli pasta, lobster, sweet peas apple-wood bacon, bread crumbs
6 halves \$ 7	Fig and Prosciutto Pizza (small size) \$ 12.50 Prosciutto di Parma, Fontina cheese fig purée baby arugula, diced figs finished with balsamic glaze
4 halves \$ 5	Wicked Meatballs (GF) \$ 7.50 Made in house with hormone-free meat and fresh herbs in our marinara sauce, fresh ricotta
Fried Artichokes (GF,V) \$ 10 Parmesan crusted with roasted garlic aioli pickled red onions, banana peppers	Parmesan Truffle Fries (GF,V) \$ 6.50 Tossed with truffle salt and parmesan cheese
Basket of Flat Bread (GFM add \$1) (V) \$ 4 Fresh baked in our stone hearth oven brushed with parmesan & garlic oil, with our marinara sauce	Fresh Potato Fries (GF,V) \$ 5 Hand-cut fresh potatoes
Add:	Sweet Potato Fries (GF,V) \$ 6.50
Warm Spinach Feta Dip (GF,V) \$ 4.50	Soup of the day (GFM) \$ 6.50
Warm Cheese Fondue (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
Arugula Quinoa Salad (GF,V) \$ 12 Chilled quinoa, arugula and endive with crumbled bleu cheese, sliced apples orange segments, candied almonds, 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

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) 13.⁵⁰

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 with blackberry and honey glaze, cucumber salsa
over coconut rice with green beans sautéed in garlic butter

Native Cod (GFM) \$ 23

Local Cod served over a parmesan and sage polenta cake with
white peach sauce, green beans sautéed in garlic butter, arugula and orange salad

Pan-Seared Scallop Risotto (GF) \$ 25

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

Fire Roasted Chicken (GFM) \$ 21

Semi-boneless natural raised chicken, pineapple mango salsa, over wild mushroom couscous
with roasted carrots and cauliflower, sweet onion purée, basil chiffonade

Braised Beef Short Ribs (GF) \$ 25

Braised tender, served over mashed potatoes, with roasted carrots and cauliflower
tomato jam, Port wine 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, sautéed green beans in garlic butter
with 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

Chicken and Arugula Quinoa Bowl (GF) \$ 17

Arugula and endive with crumbled bleu cheese, sliced apples, orange segments candied almonds, 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 Sandwich (GFM) \$ 11

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

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

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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