

## Small Plates

**Jumbo Stuffed Shrimp (GF)** \$12  
jalapeno & feta, wrapped in smoked  
applewood bacon, drizzled in balsamic  
glaze.

**Smoked Salmon Dip (GF)** \$11  
smoked in house with pecan wood,  
served with wood-fired pita  
**gluten free pita, +\$3**

**Stuffed Mushrooms** \$8  
marinated mushrooms, bacon and  
cream cheese drizzled with balsamic  
glaze

**Cheese Bread (V)** \$10 large | \$7 small  
topped with trio of cheeses,  
house made marinara

**Brew City Cheesesticks (V)** \$8  
beer-battered monterey jack cheese  
served with house made marinara

**Wood-Fired Wings (GF)** \$12  
wood-fired roasted chicken wings,  
served with house-made ranch

**Chef's Hummus (GF +V)** \$8  
chef's seasonal selections, served  
with wood-fired pita.  
**gluten free pita, +\$3**

**Bruschetta (V)** \$7.5  
freshly seasoned tomatoes & basil,  
served on toasted cibatta crostini,  
drizzled with balsamic glaze

**GF = Gluten Free**  
**V = Vegetarian**

# fire stone

wood fired pizza & grill

## Soups and Salads

**French Onion (V)** \$7 bowl  
made in house, topped with toasted  
cheese crostini

**Soup of the day** \$5 cup | \$8 bowl  
made fresh daily

**Fire Stone House Salad (GF + V)**  
\$9.5 dinner | \$15 full  
arcadian mixed greens, california dried  
peaches, spiced pecans, aged stella blue  
cheese **house vinaigrette**

**South Oates Ceasar** \$8 dinner | \$14 full  
romaine hearts, shaved parmesan,  
house croutons **ceasar dressing**

**Backyard Garden Salad (V)** \$9.25  
romaine hearts, roma tomatoes, cucumbers,  
red onion, sharp cheddar, croutons  
**house vinaigrette**

**Traditional Greek Salad (GF + V)** \$9.25  
romaine hearts, roma tomoatoes, cucumbers,  
red onion, kalamata olives, feta  
**greek dressing**

**Spinach Salad (V)** \$9  
fresh spinach, red onions, chopped bacon,  
montchevre goat cheese, baked  
parmesan crisps **vidalia onion vinaigrette**

**Italian Caprese Salad (GF + V)** \$8.5  
vine-ripened roma tomatoes, belgioioso  
fresh mozzarella, basil leaves,  
served on a bed of romaine,  
**drizzled with balsamic**

## Dinner Entrees

**\* NY Strip (GF)** \$26  
12 oz. hand-cut strip loin, served with  
choice of two sides

**\* Ribeye (GF)** \$29  
12 oz. hand-cut ribeye, served with  
choice of two sides

**Chicken Marsala** \$18  
chicken scallopini, sauteed mushroom  
cream sauce, served with choice of two  
sides

**Zesty Smothered Chicken (GF)** \$20  
grilled chicken scallopini, cajun cream  
sauce with crawfish tails, tomatoes,  
peppers, onions, served with two sides

**Shrimp & Grits** \$18  
jumbo shrimp, bacon, cajun spices, served  
with ciabatta

**Cajun Angel Pasta** \$20  
jumbo shrimp and scallops sauteed with  
tomatoes and fresh basil in extra virgin  
olive oil, served with angel hair pasta and  
ciabatta

**Chicken Parmigiano** \$16  
breaded chicken scallopini baked with  
marinara, smothered with parmesan and  
mozzarella, served over fettuccini

**Lasagna** \$16  
stuffed with a trio of meats and cheeses,  
topped with marinara and mozzarella,  
served with a side salad

# Wood-Fired Pizza

Gluten free crust available on all pizzas  
+\$4.5

**Meat Baby**    \$18 | \$11  
pepperoni, sausage, smoked  
ham, and applewood smoked  
bacon.

**New School Pepperoni**    \$15.5 | \$9  
pepperoni, roma tomatoes, basil

**Balsamic Steak**    \$19 | \$12  
garlic spread, thinly sliced steak,  
arugula, gorgonzola, carmalized  
onion, balsamic glaze

**Hawaiian Delight**    \$16.5 | \$10  
sun dried tomato pesto, smoke ham,  
applewood bacon, shredded mozzarella,  
cheddar, pineapple

**Margherita (V)**    \$15.5 | \$9  
parmesan, roma tomato, fresh mozzarella  
basil

**Greek Pesto (V)**    \$16.5 | \$10  
sun dried tomato pesto, artichoke hearts,  
roma tomato, kalamata olives, feta,  
chopped basil

**Chicken Bacon Ranch**    \$7 | \$10  
sriracha ranch sauce, diced chicken,  
bacon, mozzarella, jalapeno, lime  
cilantro

**Figgy**    \$17 | \$10  
basil pesto, smoked ham, caramelized  
onions, black fig, blue cheese crumbles

**Executive Chef: John Mantrom**  
**General Manager: Shane Duddy**

# Create Your Own

Large | \$12    Small | \$8    Gluten Free | \$12  
**Choose your sauce, meats, vegetables, and cheeses**

**Meats**    \$2 large | \$1 small  
pepperoni   ham   applewood bacon  
sausage   ground beef   diced chicken  
anchovies   shrimp (+\$2)   steak (+2)

**Vegetables**    \$2 large | \$1 small  
roma tomatoes   sun-dried tomatoes  
caramalized onions   red onion   jalapeno  
kalamata olives   artichoke hearts  
green bell pepper   mushrooms   black olive  
black fig   banana peppers   red onion  
pineapple   arugula   basil

**Cheeses**    \$2 large | \$1 small  
shredded mozzarella   fresh mozzarella  
goat cheese   cheddar   pepper jack  
grated parmesan   provolone   blue cheese  
feta   ricotta

## Sides

mixed vegetables (gf)   battered fried   onion straws  
side garden salad   sweet potato tots  
sauteed spinach (+\$2)   smashed red potatoes (gf)  
loaded smashed potatoes (gf) (+\$2)

\*Consuming raw or under cooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne  
illness, especially if you have certain medical conditions.  
Fire Stone is not an allergen-free environment, guests with  
special food sensitivity or dietary need should not rely  
solely on this information as the basis for deciding whether  
to consume a particular menu item and is not individually  
responsible for ensuring that any such menu item meets  
their individual dietary requirements.

# Wood-Fired Pizza cont'd

**House Pizza**    \$18 | \$11  
pepperoni, sausage, mushroom  
red onion, green bell pepper, black olive

**Italian Stallion**    \$16 | \$9.5  
garlic spread, caramelized onions, shredded  
mozzarella, green bell pepper, italian  
sausage, pepper jack

**BBQ Chicken**    \$17 | \$10  
bbq sauce, diced chicken, shredded mozzarella  
cheddar, bacon, red onion

**Fun Guy (V)**    \$16 | \$9.5  
basil pesto, mushroom, roasted garlic, baby  
spinach, goat cheese

## Handhelds

**Comes with a choice of one side**

**Philly Steak**    \$13.25  
shredded steak with bell peppers, caramalized  
onions, provolone, on a toasted hoagie

**Chicken Parmesan**    \$10  
breaded chicken cutlet wtih marinara, smothered  
with parmesan & mozzarella

**Fried Pork Chop Sandwich**    \$11  
quick-fried pork cutlet, lettuce, tomato, red  
onion, served on a toasted hoagie with a side  
of firecracker sauce

**\*The Burger**    \$11  
1/2 lb. char-grilled black angus, LTO, served  
on toasted ciabatta bun