

SMALL PLATES (perfect to share)

CRAB DIP crab meat, bacon, green onion, swiss, warm pita	MKT
CRAB BITES fresh-caught crab, flash fried, firecracker sauce	14
STUFFED MUSHROOMS house-marinated, cream cheese & bacon, balsamic glaze	12
SPINACH DIP (V) spinach, sun-dried tomato, garlic, cream cheese, pita, or chips	15
CHEESE BREAD (V) wood-fired, mozzarella, cheddar, marinara	9 13
GARLIC KNOTS (V) wood-fired garlic knots, garlic butter, parmesan cheese, marinara	12

SALADS (add chicken 6 | shrimp 7)

any salad available as a starter 5

CAESAR romaine, parmesan, in-house croutons, house-made caesar	13 18
HOUSE (V) arcadian mix, sun-dried fruit, spiced pecan, gorgonzola, house-made vinaigrette	14 19
SPINACH baby spinach, bacon, red onion, parmesan crisp, goat cheese, sweet onion vinaigrette	14 19
GARDEN (V) romaine, cucumber, red onion, tomatoes, cheddar, in-house croutons, house-made vinaigrette	13 18

HANDHELDS (one side)

PHILLY ribeye, onions, pepper, provolone	16
FRIED CHICKEN LTO , brioche add cheese +1 add buffalo +2	14
BURGER 1/2 pound, LTO add cheese +1 add bacon +2	16
CHICKEN PARM house marinara, mozz, parm	14
CIRCLE CITY TACOS fried chicken, tropical salsa add shrimp +2	19

WOOD FIRED PIZZA

MARGHERITA (V) roma tomato, parmesan, fresh mozzarella, fresh basil	19 14.5
MEAT BABY pepperoni, sausage, smoked ham, applewood bacon	23 16
HOUSE pepperoni, sausage, mushroom, red onion, green bell pepper, black olive, dusted with grated parmesan	22 15.5
FUN GUY (V) basil pesto, mushroom, roasted garlic, spinach, goat's cheese	21 14.5
FIGGY basil pesto, smoked ham, caramelized onion, black figs, gorgonzola	21 14.5
HAWAIIAN sun-dried tomato pesto, sliced ham, applewood bacon, pineapple, shredded mozzarella, cheddar	21 14.5
ORIGINAL pepperoni and shredded mozzarella cheese	17 11

SEASONAL (limited time only)

YOGURT-MARINATED KEBABS grilled chicken marinated in spiced yogurt, two sides (shrimp +2)	23
FRIED FISH SANDWICH grouper, lemon aioli, pickle, toasted hoagie	21
CHICKEN CAPRESE SANDWICH grilled, basil pesto, bruschetta, fresh mozzarella, balsamic glaze	16
HARISSA CHICKEN & TABOULLEH marinated in harissa yogurt w/ cucumber mint tabbouleh	26
BROWN BUTTER CORN & CRAB RAVIOLI crab ravioli w/ brown butter & sweet corn sauce	26
FIRE STONE GYRO (V) falafel, tabbouleh, arcadian mix & tzatziki atop pita bread sub chicken +4 sub shrimp +3	16

ENTREES

FIRE STONE FILET 8 oz, 1855 premium beef, grilled to your preference	38
RIBEYE 12 oz, 1855 premium beef, grilled to your preference	36
CHICKEN MARSALA with sautéed mushroom, served in marsala cream sauce	28
CAJUN ANGEL shrimp, scallops, angel hair, in a house-made cajun cream sauce	26
FETTUCCHINE ALFREDO (V) house-made Alfredo, tossed fettuccine add chicken +6 add shrimp +7 add pesto +3	19
FIRE STONE SHRIMP & GRITS smoked gouda grits, bacon, shrimp, house-made cajun cream	25
CLASSIC SPAGHETTI (V) angel hair pasta, house-made marinara w/ parmesan	21
CHICKEN PARM house marinara, shredded mozzarella & parmesan over angel hair pasta	28
WOOD FIRED LASAGNA cast iron wood-fired lasagna covered with melted mozzarella add ground beef +5 add chicken +6 add shrimp +7	18
SHRIMP & CRAB RAVIOLI crab ravioli, shrimp, house creamy basil pesto sauce & fried capers	26

SIDES

3.5 EACH

crispy fries • smoked gouda grits • roasted asparagus • broccoli •
roasted heirloom carrots • tabbouleh +1.5 • mixed berry fruit cup +1.5 • soup bowl +4.5 • soup cup +2
(V) = vegetarian option

BEVERAGES

coke • diet coke • coke zero • dr. pepper • ginger ale • lemonade • sprite • iced tea • drip coffee cold brew or iced mocha	2.95 5
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CREATE YOUR OWN WOOD FIRED PIZZA

(includes 3 toppings, extra toppings: small +2 | large +3)

CRUST small 14, large 23, cauliflower 17, calzone +2

SAUCE traditional, sun-dried tomato basil, alfredo, basil pesto

VEGGIES roma tomato, caramelized onion, red onion, jalapeño, mushroom, black olive, artichoke heart, green bell pepper, black fig banana pepper, pineapple, spinach

CHEESE shredded mozzarella, fresh mozzarella, goat cheese, cheddar, grated parmesan, provolone gorgonzola, ricotta

PROTEIN pepperoni, ham, bacon, sausage, ground beef, chicken, anchovy, shrimp +4, steak +5

COCKTAILS

MEDITERRANEAN PINK jack daniels, fig liqueur, lemon, grenadine, soda	10
CALYPSO'S DEEP coconut rum, watermelon, blue curaco, lime, soda	10
SPRING EVERYDAY tito's, pomegranate, oj, pineapple, grenadine, soda	10
ITALIAN COAST DREAMS tito's, lemon, blue curaco, triple sec, lemonade	10
GREEN GODDESS hendrick's gin, muddled cucumber, basil, lime	13
MIDSUMMER'S NIGHT ford's gin, pomegranate, lemon, house-made simple syrup, soda	10
THE OLIVE BRANCH tanqueray, olive martini (extra dirty)	13
SANGRIA wine, brandy, schnapps & fruit juice	11 25
white, red, peach, or strawberry	
MULES ginger beer, lime	10
American (Tito's), Kentucky (Jim Beam), Mexican (Jose Cuervo), Caribbean (Malibu)	

DRAFT | 8.5 PINT

FOLKLORE

Shadowcaster (7%), Grateful Red (6%), Snipe Hunt (7.5%), Midnight Crisis (4.5%)

PALMETTO AMBER ALE (5.8%)

KINGS CALLING TROP HOP IPA (6.1%)

KINGS CALLING TROP HOP LAGER (4%)

ICELANDIC PALE ALE (5.6%)

SCOFFLAW DIRTY BEACHES WHEAT (6.3%)

WALKER STATION STOUT (6.5%)

DROP DEAD BLONDE (4%)

MIDDLE BAY KOLSCH (4.8%)

BARRIER ISLAND SUMMER LAGER (5%)

HOUSE WINES

6 | 18

brut, pinot grigio, white zinfandel, pinot noir

WINE BAR

SPARKLING

Val D' Oca Prosecco	10 30
Acquesi Moscato D' Asti	11 33
Val D' Oca Rose	10 30

WHITE

Chateau Ste. Michelle Eroica Riesling	12 36
Due Torri Pinot Grigio	8 24
Echo Bay Sauvignon Blanc	10 30
William Hill Central Coast Chardonnay	9 28
Landmark Overlook Sonoma Chardonnay	12 36

RED

Mark West Monterrey Pinot Noir	10 30
60 Souls Willamette Pinot Noir	14 42
Be Human Merlot	10 30
Harvey & Harriet Paso Robles Red Blend	18 54
Drumheller Cabernet	8 24
Oberon Napa Valley Cabernet	17 51
Don Miguel Gascon Malbec	9 27

BOTTLED BEER

MICHELOB ULTRA, BUD LIGHT, BUDWEISER, BUSCH LIGHT, COORS LIGHT 4.5

MILLER LIGHT, CORONA EXTRA, YUENGLING 5.5

BLUE MOON 6

BRUNCH (SAT&SUN 10A-2P)

DUTCH BABY (V) 14

cast-iron pancake, strawberry compote, whip cream

CHICKEN & CREPES 17

fried chicken, bacon, gouda scrambled eggs, caramelized onion, sriracha honey, green onion, crepes, choice of one side

BREAKFAST TACOS 17

sausage, jalapeno, onion, sun-dried tomato, spinach, green onion crema and cheddar

OPEN FACE HOLLANDAISE SANDWICH 19

corn-cob smoked bacon, grilled tomato, over easy egg, arcadian mix, dijon hollandaise, shredded mozzarella, artisan baget

DESSERT

CREME BRULEE 8

NY STYLE CHEESECAKE 8

TIRAMISU 8

TRIPLE CHOCOLATE CAKE 8

KEYLIME PIE 8

THANK YOU!

Fire Stone is a Dothan, AL original. We've been serving this great community of ours since 2010! We appreciate your business and are looking forward to many great meals together in the future.

334-446-6248

www.woodfiredothan.com

@firestonedothan

Please let us know of any allergens you may have. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten free.