

## SMALL PLATES (perfect to share)

<b>CRAB BITES</b> fresh-caught crab, fried, marie rose sauce	16
<b>STUFFED MUSHROOMS</b> house-marinated, stuffed with cream cheese & bacon, balsamic glaze	15
<b>SPINACH DIP (V)</b> spinach, sun-dried tomato, garlic, cream cheese, pita or chips	13
<b>CHEESE BREAD (V)</b> wood-fired, mozzarella, cheddar, marinara	12 15
<b>GARLIC KNOTS (V)</b> wood-fired & house-made, garlic butter, parmesan cheese, marinara	16
<b>ITALIAN MEATBALLS</b> beef & pork blend, house-made marinara, shredded mozzarella	13
<b>WOOD-FIRED WINGS</b> wood-roasted jumbo wings, served with choice of garlic parmesan, Carolina or Memphis BBQ	14
<b>MOZZARELLA CHEESE STICKS</b> served with marinara and parmesan cheese	14

## SALADS (add chicken 7 | shrimp 5) any salad available as a starter for 5

<b>CAESAR</b> 14 romaine, parmesan, in-house croutons, house-made caesar
<b>HOUSE (V)</b> 15 arcadian mix, sun-dried fruit, spiced pecan, gorgonzola, house-made vinaigrette
<b>SPINACH</b> 15 baby spinach, bacon, red onion, parmesan crisp, goat cheese, sweet onion vinaigrette
<b>GARDEN (V)</b> 14 romaine, cucumber, red onion, tomatoes, cheddar, in-house croutons, house-made vinaigrette

## HANDHELDS (one side)

<b>PHILLY</b> ribeye, onions, peppers, provolone	16
<b>FRIED CHICKEN</b> lettuce, tomato and onion add cheese +1   make buffalo +2	15
<b>CHICKEN PARM</b> scallopini chicken, house-made marinara, mozz cheese, served on a hoagie	16
<b>BURGER</b> 1/2 pound, LTO, brioche add cheese +1   add bacon +4	16
<b>MEATBALL SUB</b> italian-style, herbs, house-made marinara, mozzarella	14

## ENTREES

<b>CHICKEN MARSALA</b> with sautéed mushroom, served in marsala cream sauce	28
<b>CAJUN PASTA</b> shrimp, scallops, house-made pasta & tossed in our cajun cream sauce	27
<b>FETTUCCHINE ALFREDO (V)</b> house-made pasta tossed in our house alfredo, add chicken +7   add shrimp +7   add pesto +3	18
<b>CHAR-GRILLED RIBEYE</b> 16 oz, seasoned with house-made steak rub, cooked to your preference	44
<b>CHAR-GRILLED PORK CHOPS</b> 2 bone-in pork chops, house-made rub, cooked to your preference	28
<b>FIRE STONE SHRIMP &amp; GRITS</b> smoked gouda grits, bacon, shrimp, cajun cream	25
<b>CLASSIC SPAGHETTI (V)</b> house-made pasta, house-made marinara with parmesan	19
<b>CHICKEN PARM</b> house marinara, shredded mozzarella & parmesan, house-made pasta	29
<b>LASAGNA</b> cast iron, wood-fired ground beef lasagna covered with mozzarella add ground beef +6   add chicken +7   add shrimp +7	19
<b>SHRIMP &amp; CRAB RAVIOLI</b> house-made crab ravioli, shrimp, creamy basil pesto sauce	26
<b>WEEKLY SPECIAL</b> when available, ask your server about today's options	MKT

### AVAILABLE AFTER 4 PM

<b>WOOD FIRED SMOKED RIBS</b> smoked pork ribs your choice Memphis BBQ or Carolina BBQ	28
<b>WOOD FIRED RIBEYE</b> 16 oz, seasoned with house-made steak rub, cooked to your preference	46
<b>WOOD FIRED PORK CHOPS</b> 2 pork chops (1.5 lbs!) seasoned with house-made steak rub	28

## WOOD FIRED PIZZA

<b>MARGHERITA (V)</b> roma tomato, parmesan, fresh mozzarella, fresh basil	22 16
<b>MEAT BABY</b> pepperoni, sausage, smoked ham, applewood bacon	25 18
<b>HOUSE</b> pepperoni, sausage, mushroom, red onion, green bell pepper, black olive, dusted with grated parmesan	25 17
<b>FUN GUY (V)</b> basil pesto, mushroom, roasted garlic, spinach, goat cheese	24 16
<b>FIGGY</b> basil pesto, smoked ham, caramelized onion, black figs, gorgonzola	24 16
<b>HAWAIIAN</b> sun-dried tomato pesto, sliced ham, applewood bacon, pineapple, shredded mozzarella, cheddar	24 16
<b>ORIGINAL</b> pepperoni and shredded mozzarella cheese	19 13
<b>BBQ CHICKEN</b> house-made bbq sauce, grilled chicken, red onion, cheddar & mozzarella	23 16
<b>HOT HONEY</b> genoa salami, goat cheese, house-made hot honey drizzle, fresh rosemary	25 17

## CREATE YOUR OWN WOOD FIRED PIZZA

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

<b>CRUST</b> small 15, large 24, cauliflower 17, calzone +2
<b>SAUCE</b> traditional, sun-dried tomato basil, alfredo, basil pesto, hot honey garlic spread, garlic butter
<b>VEGGIES</b> roma tomato, caramelized onion, red onion, jalapeño, mushroom, black olive, artichoke heart, green bell pepper, black fig, banana pepper, pineapple, spinach, fresh basil
<b>CHEESE</b> shredded mozzarella, fresh mozzarella, goat cheese, cheddar, grated parmesan, provolone, gorgonzola, ricotta
<b>PROTEIN</b> pepperoni, Genoa salami, ham, bacon, sausage, ground beef, chicken, anchovy, shrimp +6, steak +7

## SIDES

\$4 EACH

sea salt fries • smoked gouda grits • roasted asparagus • roasted broccoli •  
roasted heirloom carrots • roasted rainbow potatoes • sweet potato tots • soup bowl +4.5 • soup cup +2

(V) = vegetarian option

## COCKTAILS

<b>APPLE CIDER MIMOSA</b> Apple Cider, Wycliff Brut	8
<b>CRANBERRY APPLE SANGRIA</b> Pinot Noir, apple pucker, cranberry, orange juice	12
<b>SPICED CHERRY OLD FASHIONED</b> Woodford Reserve, Woodford bitters, orange peel	15
<b>CRISP ORCHARD</b> Sazarac Rye Whiskey, Apple Cider, orange Juice	12
<b>SPARKLING SPRIG</b> Tito's vodka, rosemary simple syrup cranberry juice	12
<b>STARRY NIGHT '75</b> Empress Indigo Gin, Prosecco	10
<b>BRIGHT SPIRITS</b> Empress Rose Gin, Elderflower	10
<b>ISLAND GLOW</b> Herradura Respisado tequila, Rumchata	13
<b>CHOCOLATE MARTINI</b> Ketel One Vodka, cocoa liquor, Baileys Irish Cream	13
<b>ESPRESSO MARTINI</b> Grey Goose Vodka, Kahlua, espresso	13

### BOTTLED BEER

**MICHELOB ULTRA, BUD LIGHT, BUDWEISER, BUSCH LIGHT, COORS LIGHT** 5

**MILLER LIGHT, CORONA EXTRA, YUENGLING** 6

**BLUE MOON** 6.5

### DRAFT BEER

**SNIPEHUNT IPA** 8.50

**GRATEFUL RED** 8.50

**MIDLIGHT CRISIS** 8.50

**SHADOWCASTER** 8.50

**HOPPY BY NATURE** 8.50

**DEL GOLFO CERVEZA** 8.50

**MICHELOB ULTRA** 5.00

**WALKER STATION STOUT** 8.50

**CAVE CITY BROWN LAGER** 8.50

### HOUSE WINES

6 | 18

*red, white, and sparkling*

### WINE BAR

#### RED

Mark West Monterey Pinot Noir 11 | 31

Hahn Arroyo Sec Pinot Noir 13 | 36

Drumheller Merlot 9 | 27

Harvey & Harriet Paso Robles Red Blend 19 | 55

Drumheller Cabernet 9 | 25

Oberon Napa Valley Cabernet 8 | 52

Don Miguel Gascon Malbec 10 | 28

DaVinci Chianti 9 | 28

#### WHITE

Chateau Ste. Michelle Eroica Riesling 13 | 37

Due Torri Pinot Grigio 9 | 25

Whitehaven Sauvignon Blanc 11 | 31

William Hill Central Coast Chardonnay 10 | 29

Landmark Overlook Sonoma Chardonnay 13 | 37

### DESSERT

**CREME BRULEE** 6

**SEASONAL CHEESECAKE** 10

**TIRAMISU** 8

**TRIPLE CHOCOLATE CAKE** 8

#### SPARKLING

Acquesi Moscato D' Asti 11 | 34

Val D' Oca Rose 10 | 31

La Marca Prosecco 11 | 32

## BRUNCH (SAT&SUN 10A-2P)

**BREAKFAST BURRITO** 15  
*chorizo, skillet potatoes, red onion, bell pepper, sunny side up egg, green onion, hot sauce*

**PEANUT BUTTER STUFFED FRENCH TOAST** 15  
*peanut butter, sourdough bread, cinnamon/sugar, strawberry jelly, sweet condensed milk*

**Chorizo Breakfast Chili** 18  
*chorizo, chicken, skillet potatoes, red onion, bell pepper, sunny side up egg, green onion, and cheddar cheese*

**DUTCH BABY** 18  
*cast iron skillet pancake topped with hot apple cinnamon*

**COUNTRY FRIED STEAK** 18  
*fried steak topped with white sausage gravy and a sunny side up egg*

**FIRE STONE BREAKFAST** 22  
*sausage, ham, bacon, sunny side up eggs, and marbled rye toast*

**BRUNCH PIZZA** 22  
*garlic butter, scrambled egg, spinach, mozzarella, bacon, tomato, honey*

**BRUNCH BURGER** 21  
*1/2 pound patty, LTO, sunny side up egg, bacon, and gouda cheese on a brioche bun*

come join us fireside 

**Have an event? Ask about our catering options.**

**Have a favorite sauce or dressing? We can bottle it for you.**

**Don't forget to stop by the host stand and check out our shirt selections.**