

SMALL PLATES

(perfect to share)

- CRAB CAKES** 3 fresh-caught crab, fried, marie rose sauce • 16
- STUFFED MUSHROOMS** house-marinated, stuffed with cream cheese & bacon, balsamic glaze • 15
- SPINACH DIP (V)** spinach, sun-dried tomato, garlic, cream cheese, pita or chips • 13
- CHEESE BREAD (V)** wood-fired, mozzarella, cheddar, marinara • 12 small / 15 large
- GARLIC KNOTS (V)** wood-fired & house-made, garlic butter, parmesan cheese, marinara • 16
- ITALIAN MEATBALLS** beef & pork blend, house-made marinara, shredded mozzarella • 13
- WOOD-FIRED WINGS** wood-roasted jumbo wings, served with choice of garlic parmesan, Carolina or Memphis BBQ • 14
- MOZZARELLA CHEESE STICKS** served with marinara and parmesan cheese • 14

SALADS

CAESAR

romaine, parmesan, in-house croutons, house-made caesar • 14

HOUSE (V)

arcadian mix, sun-dried fruit, spiced pecan, gorgonzola, house-made vinaigrette • 15

SPINACH

baby spinach, bacon, red onion, parmesan crisp, goat cheese, sweet onion vinaigrette • 15

GARDEN (V)

romaine, cucumber, red onion, tomatoes, cheddar, in-house croutons, house-made vinaigrette • 14

(add chicken 7 | shrimp 5)

any salad available as a starter for 5

(served w/ one side)

HANDHELDS

PHILLY ribeye, onions, peppers, provolone • 16

FRIED CHICKEN lettuce, tomato and onion • 15
add cheese +1 | make buffalo +2

CHICKEN PARM scallopini chicken, house-made marinara, mozz cheese, served on a hoagie • 16

BURGER 1/2 pound, LTO, brioche • 16
add cheese +1 | add bacon +4

MEATBALL SUB italian-style, herbs, house-made marinara, mozzarella • 16

MAINS

CHICKEN MARSALA with sautéed mushroom, served in marsala cream sauce • 28

CAJUN PASTA shrimp, scallops, house-made pasta & tossed in our cajun cream sauce • 27

FETTUCCHINE ALFREDO (V) house-made pasta tossed in our house alfredo • 18
add chicken +7 | add shrimp +7 | add pesto +3

CHAR-GRILLED RIBEYE 16 oz, seasoned with house-made steak rub, cooked to your preference • 44

CHAR-GRILLED PORK CHOPS 2 bone-in pork chops, house-made rub, cooked to your preference • 28

FIRE STONE SHRIMP & GRITS smoked gouda grits, bacon, shrimp, cajun cream • 25

CLASSIC SPAGHETTI (V) house-made pasta, house-made marinara with parmesan • 19

CHICKEN PARM house marinara, shredded mozzarella & parmesan, house-made pasta • 29

LASAGNA cast iron, wood-fired ground beef lasagna covered with mozzarella • 19
add ground beef +6 | add chicken +7 | add shrimp +7

SHRIMP & CRAB RAVIOLI house-made crab ravioli, shrimp, creamy basil pesto sauce • 26

WEEKLY SPECIAL when available, ask your server about today's options • MKT

AVAILABLE AFTER 4 PM

WOOD FIRED SMOKED RIBS smoked pork ribs your choice Memphis BBQ or Carolina BBQ • 28

WOOD FIRED RIBEYE 16 oz, seasoned with house-made steak rub, cooked to your preference • 46

WOOD FIRED PORK CHOPS 2 pork chops (1.5 lbs!) seasoned with house-made steak rub • 28

WOOD FIRED PIZZA

MARGHERITA (V) roma tomato, parmesan, fresh mozzarella, fresh basil • 22|14

MEAT BABY pepperoni, sausage, smoked ham, applewood bacon • 25|18

HOUSE pepperoni, sausage, mushroom, red onion, green bell pepper, black olive, dusted with grated parmesan • 25|18

FUN GUY (V) basil pesto, mushroom, roasted garlic, spinach, goat cheese • 24|16

FIGGY basil pesto, smoked ham, caramelized onion, black figs, gorgonzola • 24|16

HAWAIIAN sun-dried tomato pesto, sliced ham, applewood bacon, pineapple, shredded mozzarella, cheddar • 24|16

ORIGINAL pepperoni and shredded mozzarella cheese • 22|14

BBQ CHICKEN house-made bbq sauce, grilled chicken, red onion, cheddar & mozzarella • 23|16

HOT HONEY genoa salami, goat cheese, house-made hot honey drizzle, fresh rosemary • 25|18

CUSTOM PIZZA

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

CRUST small 15, large 24, cauliflower 17, calzone +2

SAUCE traditional, sun-dried tomato basil, alfredo, basil pesto, hot honey garlic spread, garlic butter

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

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

PROTEIN 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

COCKTAILS

- APEROL SPRITZ** *Aperol liqueur, prosecco, soda • 13*
BOURBON PEACH LEMONADE *Makers Mark, peach schnapps, peach puree, lemon • 12*
CUCUMBER & YUZU GIN & TONIC *Hendricks gin, lime & Yuzu tonic, cucumber • 15*
ELDERFLOWER GIN & TONIC *Empress 1908 indigo gin, elderflower tonic, lime • 13*
MOJITO *Bacardi rum, fresh mint, lime, simple syrup, soda • 12*
STRAWBERRY & BASIL MARTINI *Tito's vodka, fresh basil, strawberry puree, simple syrup, lemon • 12*
TROPICAL RUM PUNCH *Malibu, cranberry, orange, pink pineapple, mango, and guava • 12*
ZESTY TROPICAL MARGARITAS *Herradura Reposado tequila, Grand Manier, lime, jalapeno, and tajin, flavor of choice Flavors: guava, passion fruit, mango, watermelon • 15*

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 • 8.5**
GRATEFUL RED ALE • 8.5
MIDLIGHT CRISIS BLONDE • 8.5
FRONT PORCH ALE • 8.5
HOPPY BY NATURE • 8.5
DEL GOLFO CERVEZA • 8.5
MICHELOB ULTRA • 5
ABOVE GROUND POOL PILSNER • 8.5
TRUCK STOP HONEY BROWN ALE • 8.5
ELYSIAN SPACE DUST IPA • 8.5
REVOLVING TAP • 8.5

DESSERT

- CREME BRULEE • 6**
SEASONAL CHEESECAKE • 10
TIRAMISU • 8
TRIPLE CHOCOLATE CAKE • 9

HOUSE WINES

red, white, and sparkling • 7 glass/25 bottle

WINE BAR

- Mark West Monterey Pinot Noir • 11/31
 HAHN Arroyo Sec Pinot Noir • 13/36
 Drumheller Merlot • 9/27
 Harvey & Harriet Paso Robles Red Blend • 13/36
 Drumheller Cabernet • 9/27
 Oberon Napa Valley Cabernet • 18/52
 Don Miguel Gascon Malbec • 10/29
 DaVinci Chianti • 10/29

RED**WHITE**

- Chateau Ste. Michelle Eroica Riesling • 13/37
 Due Torri Pinot Grigio • 9/27
 Whitehaven Sauvignon Blanc • 11/31
 Drylands Sauvignon Blanc • 12/34
 William Hill Central Coast Chardonnay • 10/29
 HAHN Chardonnay • 13/37
 Hampton Water Still Rose • 15/39

SPARKLING

- Acquesi Moscato D' Asti • 12/34
 Val D' Oca Rose • 11/31
 La Marca Prosecco • 12/34

BRUNCH (SAT&SUN 10A-2P)**BREAKFAST BURRITO**

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

PEANUT BUTTER STUFFED FRENCH TOAST

peanut butter, sourdough bread, cinnamon/sugar, strawberry jelly, sweet condensed milk • 15

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

DUTCH BABY

cast iron skillet pancake topped with hot apple cinnamon • 18

COUNTRY FRIED STEAK

fried steak topped with white sausage gravy and a sunny side up egg • 18

FIRE STONE BREAKFAST

sausage, ham, bacon, sunny side up eggs, and marbled rye toast • 22

BRUNCH PIZZA

garlic butter, scrambled egg, spinach, mozzarella, bacon, tomato, honey • 22

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

come join us fireside 

250 S. Oates Street, Dothan, AL 36301
334-446-6248

www.woodfiredothan.com
@firestonedothan

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.

fire stone
WOOD FIRED GRILL