

10" THIN CRUST PIZZAS

AVAILABLE AFTER 11AM

Plain Jane \$11

Tomato sauce, mozzarella

Pepperoni \$12

Tomato sauce, mozzarella, pepperoni

Margherita \$13

Tomato sauce, basil, garlic infused olive oil, mozzarella

Bianca \$14

Herb infused olive oil, ricotta, roasted garlic, arugula, mozzarella, grated parmesan

Greek \$14

Tomato sauce, kalamata olives, feta, red onion, pepperoncini, mozzarella

Clifton \$14

Pesto, blue cheese, walnuts, mozzarella

Sweet & Savory \$14

Granny smith apples, candied walnuts, blue cheese, mozzarella, local honey

The Local \$15

Tomato sauce, goat cheese, red onion, roasted sweet peppers, basil, mozzarella

Funghi \$15

Cashew alfredo, sauteed crimini mushrooms, shiitake "bacon", mozzarella

Hawaiian \$15

Tomato sauce, pork bacon or shiitake "bacon", pineapple, candied jalapenos, mozzarella

BBQ \$15

Barbecue sauce, chicken or tempeh, red onion, cheddar, mozzarella, cilantro

Buffalo \$15

Buffalo sauce, chicken or tempeh, red onion, blue cheese, mozzarella, diced celery

Curry \$15

Coconut curry sauce, seasoned idaho potatoes, chicken or tempeh, red onion, mozzarella, cilantro

Berliner \$15

Garlic infused olive oil, seitan or pork bratwurst, red onion, spicy beer mustard, sauerkraut, mozzarella

Old Fashioned \$16

Tomato sauce, local sausage, pepperoni, roasted sweet peppers, red onion, mozzarella

TOPPINGS

\$.50 - \$3

Arugula

Bacon

Basil

Blue Cheese

Bratwurst

Candied Jalapenos

Candied Walnuts

Cashew Alfredo (V)

Cheddar

Chicken

Curry Potatoes

Pesto (V)

Feta

Garlic Olive Oil

Goat Cheese

Honey

Kalamata Olives

Parmesan

Pepperoncini

Pepperoni

Pineapple

Red Onion

Ricotta

Roasted Garlic

Roasted Sweet Peppers

Sauerkraut

Sausage

Sauteed Mushrooms

Seitan Bratwurst (V)

Shiitake "Bacon" (V)

Spinach

Tempeh (V)

Tofu "Ricotta" (V)

Tomato Slices

Vegan "Mozzarella"

Walnuts

HOUSE MADE SAUCES (V)

\$1.50 - \$3.50

Balsamic Reduction

BBQ Sauce

Beer Mustard

Buffalo Sauce

Cashew Caesar

Coconut Curry

Garlic Butter

Green Goddess

Greek Dressing

Kale Dressing

Local Honey

Pesto

Ranch

Tomato Sauce

DESSERTS

Please see the dessert case for current options

House Made Vanilla Ice Cream (V)

Add to a warmed brownie or cookie!

One Scoop \$3

Two Scoops \$5

Affogato (espresso & a scoop of ice cream) \$6

ANYTHING CAN BE MADE VEGAN (V) OR GLUTEN-FREE (GF) UPON REQUEST

SALADS & SIDES

Caesar \$6 / \$11

Romaine lettuce, focaccia croutons, grated parmesan, cashew caesar dressing

Caprese (GF) \$7 / \$13

Fresh mozzarella layered with basil, roma tomato, balsamic reduction, and extra virgin olive oil

Greek (GF) \$6 / \$11

Lettuce, feta, red onion, pepperoncini, kalamata olives, greek dressing

House (V/GF) \$6 / \$11

Mixed greens, red cabbage, shredded carrot, sliced almonds, sunflower sprouts, green goddess dressing

Tuscan Kale \$6 / \$11

Kale, lemon pepper garlic dressing, focaccia croutons, grated parmesan

Rocket Salad \$7.50 / \$13.50

Arugula, spinach, toasted walnuts, blue cheese, granny smith apple, balsamic vinaigrette

Rise & Shine Yogurt Bowl (V/GF) \$10

House made coconut yogurt, mint whip, orange carrot marmalade, and Jerry's famous granola

APPETIZERS & CALZONES

Garlic Knots (V) 3 for \$9 / 6 for \$16.50

Served with a side of tomato sauce

Fried Mozzarella Bites \$9.50

House made, served with a side of tomato sauce

Fried Grit Bites (V/GF) \$7.50

Deep fried rounds of southwestern style grits, served with a side of avocado crema

Buffalo Tempeh (V/GF) \$9.50

Local organic tempeh deep fried and tossed with buffalo sauce; served with carrots, celery, and ranch

Arancini \$11

Risotto mixed with parmesan and mozzarella then deep fried; served with tomato sauce and balsamic reduction

Calzone \$21

Filled with herbed ricotta and mozzarella, includes 3 ingredients; served with a large side of tomato sauce

Vegan Calzone (V) \$22

Filled with herbed tofu "ricotta" and Follow Your Heart "mozzarella", includes 3 ingredients; served with a large side of tomato sauce

BEER, WINE, SODA, & MORE

AVAILABLE ALL DAY

BOTTLES & CANS

Rotating selection, see drink cooler

HOUSE MADE DRAFTS

Sparkling Red Sangria (GF)

8oz

\$7

Sparkling White Sangria (GF)

8oz

\$7

Sweetwater Branch Booch (GF, N/A)

Organic Kombucha, Rotating Flavors, 8oz / 12oz

\$4.50 / \$6

Nitro Cold Brew

Made with local Strongtree Organic Coffee

\$4 / \$6

Sweet or Unsweet Tea

Made with black tea & house simple syrup and served over ice with a slice of lemon

\$3.50

**DRAFT BEER OPTIONS AVAILABLE
NEXT DOOR AT
GRAND SCHEME BREWING**

WINE

Broadbent

Vinho Verde

\$7 / \$25

Di Majo Norante

Cabernet Sauvignon

\$9 / \$32

Gran Passione

Rosso Italiano

\$9 / \$32

Palladio

D.O.C.G. Organic Chianti

\$9 / \$32

Scaia

Garganega Chardonnay

\$9 / \$32

Stella

D.O.C. Delle Venezie Pinot Grigio

\$7 / \$25

Tilia

Malbec

\$7 / \$25

Zardetto

D.O.C. Brut Prosecco

\$11 / \$38

ANYTHING CAN BE MADE VEGAN (V) OR GLUTEN-FREE (GF) UPON REQUEST