



## Starters

**Pizza Fritte** - \$7

Fried WLP002 pizza dough stuffed with mozz & basil.  
Side marinara.

**Kimchi Fries** - \$11

Brisket burnt ends, Dukes, sweet soy, Chinese mustard, furikake

**Poutine** - \$11

Lactobacillus-brined fries, French gravy, cheese, egg, chives

**Wings** - \$10

Six Joyce Farms chicken wings, "Sweet, Sticky, **SPICY!**"  
With Blue cheese and crudité

## Salads

\*Add fried/grilled chicken or tempeh +\$4

**Local Greens** - \$11

Cauliflower, radish, toasted bread crumbs, parm, bagna cauda, garlic aioli

**Wedge Salad** - \$11

Iceberg lettuce, tomato confit, scallion, lardons, pickled egg, Bleu cheese

**Broccoli & Butterbean Salad** - \$10

Charred broccoli, butterbeans, confit tomatoes, parm, scallions, crouton

**Beet Salad** - \$10

Roasted beets, house vinegar, blood orange, feta, pistachios, tarragon & mint

## WOODFIRED PIZZAS

\* 72-hour dough fermented with White Labs cultures

**Margherita** - \$14

San Marzano tomato sauce, house-made mozz, parm, basil

**Pepperoni** - \$15

Ezzo pepperoni, house-made mozz, San Marzano tomato sauce, oregano, chili flakes

**Mushroom** - \$17

Local mushrooms, crispy leeks, chilies, pesto, mozz, fontina, pecorino

**Coppa** - \$16

House-cured Coppa ham, spicy cucumber pepper relish, pimento cheese, mozz

**Sausage** - \$16

Smoked Italian sausage, roasted peppers and onions, mozz, provolone, parm

**Arugula** - \$17

Saucisse de Toulouse, pecans, wine pears, mozz, gorgonzola, lemon, fresh arugula

**New Haven** - \$17

East Coast clams, mozz, pecorino, garlic, lemon

**Asparagus** - \$16

Prosciutto, asparagus, mozz, asiago, garlic, olive oil

\*Gluten-free dough available (+\$2)

Add-ons +\$2 each: mushrooms, sausage, pepperoni,  
Coppa, egg, prosciutto



## SANDWICHES

All served with Lactobacillus fries or salad.  
Sub tempeh for any sandwich +\$2

### **Muffaletta** - \$12

Salami, pepperoni, mortadella, soppressata, capocollo ham, provolone, olive tapenade, aioli, mustard, house roll

### **Reuben** - \$12

House-cured pastrami, Swiss, kraut, spicy mustard, house 1000 Island, rye bread

### **Super Special Salad Sandwich Supreme** - \$11

Herbed focaccia, lima bean hummus, marinated roasted veggies, greens, feta

### **Bacon Double Cheeseburger** - \$14

Angus beef, bacon, dill pickles, house 1000 Island, American cheese, lettuce, tomato, onions, house bun

### **Hot Chicken** - \$15

Buttermilk-fried Joyce Farms chicken, pimento cheese, Tennessee hot mop, pickles, house bun, side of bleu cheese sauce.  
Available insanely spicy on request.

### **Foot-long Chili Dog** - \$12

House apple-smoked frank, spicy mustard, kraut, chili, bacon, American cheese

## DESSERT

All made in-house

### **Warm Strawberry Upside-Down Cake** - \$7

Rye & poppy, strawberry jam, vanilla semifreddo

### **Lemon Chess Pie** - \$7

Cultured buttermilk, blueberries

### **Raspberry Frangipane Tart** - \$7

Orange Crème Anglaise, berry sauce

### **Chocolate Peanut Butter Cake** - \$7

Chocolate cake, peanut butter buttercream, chocolate ganache, salted brittle

## KIDS MENU

Add cheese to any Kid's sandwich +\$1

### **Cheese Pizza** - \$7

### **Burger & Fries** - \$7

### **Fried Chicken Sandwich & Fries** - \$7

## SOFT DRINKS

Nitro Cold Brew, House Kombucha, Coke, Diet Coke, Sprite, Fanta Orange, Pibb, Sweet & Unsweet Tea