Bar Snack



CHARCUTERIE BOARD 15

Chef selection of meats, cheeses, and spread

SMOKED FISH DIP 12

House smoked salmon dip topped with kalamata olives and pickled peppers . Served pita chips

WHIPPED RICOTTA 12

Whipped ricotta top with calabrian chili crunch. Served with pita chips

BAR SNACK MIX 5

Varying assortment of sweet and salty snacks

ITALIAN POTATO SKINS 12

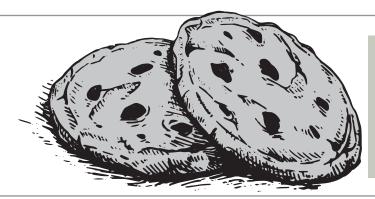
Baked with mozzarella and italian sausage and drizzled with olive tapenade. Served with a Herb Yogurt dipping sauce

CALAMARI 15

Breaded and fried rings & tentacles, served with a side of pomodoro

MOZZARELLA MOONS 15

Four large moons fried to a light golden brown, served with pomodoro sauce



DESSERTS

COOKIE SPECIAL 5
LEMON SORBET 5

COFFEE ICE CREAM

10" Specialty Pizza

PIZZA OF THE MONTH

18

Ask your bartender about our pizza of the month

GARBAGE CAN 1

Pepperoni, onions, mushrooms, sausage, bell peppers, black olives & mozzarella

PIG 'N FIG 19

An EVOO base with garlic, romano, mozzarella, figs, & proscuitto. Baked then topped with arugula tossed in Italian dressing, black pepper, and lemon juice

BBQ CHICKEN 18

Diced BBQ chicken thighs, smoked gouda, red onions, scallions & mozzarella on a BBQ sauce base

THREE LITTLE PIGS 18

Sliced sausage, bacon, Canadian bacon, smoked cheddar & mozzarella

POTENT PICKLE

18

5

An herb garlic olive oil base with mozzarella, cheddar, breaded chicken, and sliced pickles. Baked then topped with ranch and dill.

GODFATHERS

17

17

Prosciutto, scallions, garlic & mozzarella on a ricotta base

AWARD WINNING VENETIAN BRUSCHETTA 17

A mozzarella and romano base (no tomato sauce) with fresh tomatoes, garlic, fresh basil, feta & gorgonzola

MARGHERITA 17

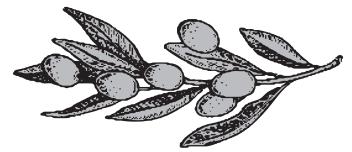
A mozzarella and romano base (no tomato sauce) with fresh tomato slices, whole milk mozzarella & topped with fresh basil

WHITE PIE 17

Fontina, romano, mozzarella & fresh spinach on a ricotta base

ROASTED VEGGIE

Onions, bell peppers, mushroom, garlic & mozzarella







Cocktails

COLD-BREW MARTINI	14	RYE MANHATTAN	14
itos vodka, housemade cold brew, cinnamon vanilla syru		Rittenhouse Rye, Amaro Averna, Sweet Vermouth, bitters	
BLUEBERRY LAVENDER BEES KNEES Fords Gin, blueberry shrub, lavender, honey, lemon	13	PEANUT BUTTER CUP MARTINI Madi Rum, Carolans Peanut Butter Irish Cream,	14
THE "COSMO" CRAN-MER Wheatley vodka, Cointreau, cranberry shrub, lime, orange ea infised syrup	14 spiced	Chocolate Liqueur	
		POMEGRANATE FRENCH 75	13
PLANTERS PUNCH Plantation Dark Rum, Falernum, lime, pomegranate syrup, oda	14 club	St. Augustine gin, pomegranate syrup, lemon, brut	
		JUST ANOTHER OLD FASHIONED	15
CRANBERRY SHRUB-A-RITA	13	Elijah Craig, demerera, orange & Angostura bitters	
Corazon Reposado, Del Maguey Vida Mezcal, cranberry s me	hrub,	LIMONATA House crafted Limoncello, Triple Sec, lemon juice, simple syrup, sprite	1

Wines By The Glass

CALIFORNIA CAB
OREGON PINOT NOIR
ARGENTINA MALBEC
NEW ZEALAND SAUVIGNON BLANC
ITALIAN PINOT GRIGIO
CALIFORNIA CHARDONNAY
SPARKLING BRUT
MOSCATO

HAPPY HOUR

Monday-Friday 12-6

\$8 \$7

Margaritas Wells

Gimlet

Whiskey Sour

Vodka Lemonade

\$2 OFF PERSON A WEET A SERVICE AND A

10% OFF PIZZA WITH ALCOHOL PURCHASE

2-6
\$7
Wells
\$5
Beers
\$2 OFF
Wine

Mocktails

POMEGRANATE LIMEADE
PINA COLADA
FRUIT SODA

(strawberry, passion fruit, peach)

Local Breweries

(Can/Bottle)

ANCIENT CITY PALE ALE
BOLD CITY DUKES
GREEN BENCH PILSNER
INTUITION HAZY IPA
VETERANS UNITED BLONDE
PACIFICO

ORDER AT THE BAR