



## **pizza night**

wednesday, december 5

### **pies**

**buffalo chicken** crispy fried chicken /  
buffalo sauce / celery / onion / bleu cheese /  
provolone / whole wheat naan bread crust 12

**asian pork belly** crispy pork belly / hoisin sauce /  
organic tatsoi / shiitake mushrooms / onion /  
provolone / bell peppers / house baked crust 12

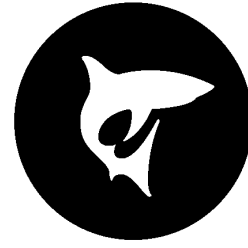
**very veggie** mushrooms, onion, brussel sprouts,  
carrot, broccoli, grape tomato / marinara /  
provolone / whole wheat naan bread crust 12

**crab imperial** FRESH lump crab / sautéed tatsoi /  
onion / grape tomato / imperial sauce / provolone /  
parmesan / house baked crust 14

**pierogi** roasted sweet potato mash / smoky bacon /  
caramelized onion / smoked cheddar / whole wheat  
naan bread crust 12

**shrimp scampi** shrimp / lemon butter sauce /  
italian herbs / tomato / parmesan /  
house baked crust 14

*gluten free* cauliflower and brown rice crust  
available for an additional \$4.50



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## vino

**Aperol spritzer \$6**  
aperol / champagne / soda

**Armador Sauvignon Blanc \$6**  
*Chile (organic)*

Color: Pale yellow with green reflections. Nose: Dry grass, tomato leaves, green lime, yellow grapefruit and fresh citrus. Palate: Fresh and mineral, filling the mouth with concentrated citrus flavors. Bright acidity continues into a long finish.

**Armador Carmenere \$6**  
*Chile (organic)*

Color: Red / purple. Nose: Black fruits and licorice with spicy notes such as black pepper and cloves, finishing with vanilla and hints of bitter chocolate. Palate: Long and refreshing with soft, ripe fruit and a touch of spices.

## regional craft brews \$4 each

**Fin City Brewing Company**  
*Bimini Key Bahamian Lager*  
*Ocean City, MD*

Nose: key lime. Palate: Mild hops and key lime. Smooth, sweet citrus and mouth feel. 4% ABV, 20 IBU

**Misphillion River Space Otter Pale Ale**  
*Milford, DE*

Nose: Apricot, citrus and melon. Palate: Crispy with a dry finish. 5% ABV, 32 IBU

**3<sup>rd</sup> Wave Brewing Co. Sandstorm Belgian Tripel**  
*Delmar, DE*

Smooth and creamy with a hazy light golden color. Hints of banana and clove along with spicy / woody hops flavors. Subdued sweetness on the finish. 8.9% ABV, 33 IBU

**½ PRICE BOTTLES OF WINE**

*flight wines and visiting wines excluded*

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