



## **pizza night**

wednesday, april 17

### **pizzas**

**eggplant parmesan** breaded eggplant / marinara / mozzarella / onion / parmesan / house baked crust 12

**BBQ pulled pork** tomato relish / scallion / pickled onion / provolone / house baked crust 13

**crab pizza** lump crab / mushroom / onion / roasted red peppers / baby mustard greens / roasted garlic cream sauce / mozzarella / house baked crust 16

**sausage** andouille sausage / marinara / provolone / house baked crust 13

**cheese** provolone, mozzarella, parmesan / naan bread crust 10



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## vino

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

**Natura Sauvignon Blanc \$6**  
*Chile (organic)*  
Color: Transparent yellow. Nose: Complex blend of lime and grapefruit with herbs such as boxwood.  
Palate: Citrus and herb notes. Fresh, bright and pleasing, Well balanced acidity.

**Natura Carmenere \$6**  
*Chile (organic)*  
Color: Deep ruby red. Nose: Light cherries with a spicy touch of black pepper. Palate: Sweet and round tannins, well balanced acidity and soft texture.

## regional craft brews \$4 each

**Honor Brewing Company Golden Ale**  
*Chantilly, VA limited availability*  
Smooth and full bodied American style golden ale. US grown pilsner and white whet malts. Hops from Washington and Oregon. Long and cold fermentation with Bavarian yeast. Herbal and citrus tones. Bready malt character.  
4.9% ABV, 17 IBU

**Misphillion River Space Otter Pale Ale**  
*Milford, DE limited availability*  
Nose: Apricot, citrus and melon. Palate: Crispy with a dry finish.  
5% ABV, 32 IBU

**Fordham Double D Double IPA**  
*Dover, DE limited availability*  
Nose: Guava, mango and tropical fruit.  
Palate: Light, toasted malt and bittering hops – smooth and warming.  
8% ABV, 90 IBU

**½ PRICE BOTTLES OF WINE**  
*flight wines and visiting wines excluded*

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