



pizza night

sunday, november 19th

salad

grilled caesar salad grilled romaine hearts /
real caesar dressing / house croutons /
shaved parmesan 8

pies

thai curry pie organic tatsoi / shiitake mushroom /
grilled onion / house smoked pulled pork /
cabbage / provolone / coconut curry cream sauce /
house baked crust 12

martin's shrimp and sausage shrimp /
andouille sausage / zucchini / old bay cheddar /
garlic and hot pepper cheese sauce /
house baked crust 13

jonsey's crabby pie lump crab / chorizo sausage /
roasted red pepper / tomato / red onion / tatsoi /
goat cheese / Italian herb cheese / black garlic cream
/ whole wheat naan bread crust 13

buffalo flatbread pizza pulled chicken /
buffalo sauce / crumbled bleu / smoked bacon /
caramelized onion and celery / whole wheat naan
bread crust 12

gordo's bruschetta pizza roasted peppers /
grilled onion / roasted tomatoes / roasted garlic /
sun dried tomato pesto (contains pistachio) /
Italian herb cheese / wheat baguette crust (v) 12

pat's crispy chicken pizza fried chicken / parmesan /
tatsoi / lemon, caper and sun dried tomato goat
cheese spread / house baked crust 12

brooks' duck pie pulled duck confit / portabella
mushroom / shaved fennel and brussel / onion /
shaved parmesan / truffle oil / balsamic drizzle /
black truffle powder / sherry cream sauce / house
baked crust 13



pizza night

sunday, november 19th

salad

grilled caesar salad grilled romaine hearts /
real caesar dressing / house croutons /
shaved parmesan 8

pies

thai curry pie organic tatsoi / shiitake mushroom /
grilled onion / house smoked pulled pork /
cabbage / provolone / coconut curry cream sauce /
house baked crust 12

martin's shrimp and sausage shrimp /
andouille sausage / zucchini / old bay cheddar /
garlic and hot pepper cheese sauce /
house baked crust 13

jonsey's crabby pie lump crab / chorizo sausage /
roasted red pepper / tomato / red onion / tatsoi /
goat cheese / Italian herb cheese / black garlic cream
/ whole wheat naan bread crust 13

buffalo flatbread pizza pulled chicken /
buffalo sauce / crumbled bleu / smoked bacon /
caramelized onion and celery / whole wheat naan
bread crust 12

gordo's bruschetta pizza roasted peppers /
grilled onion / roasted tomatoes / roasted garlic /
sun dried tomato pesto (contains pistachio) /
Italian herb cheese / wheat baguette crust (v) 12

pat's crispy chicken pizza fried chicken / parmesan /
tatsoi / lemon, caper and sun dried tomato goat
cheese spread / house baked crust 12

brooks' duck pie pulled duck confit / portabella
mushroom / shaved fennel and brussel / onion /
shaved parmesan / truffle oil / balsamic drizzle /
black truffle powder / sherry cream sauce / house
baked crust 13

vino

RED Shark Smooch \$3
cabernet / organic ginger brew / grapefruit rim

WHITE Shark Smooch \$3
moscato / organic ginger brew / grapefruit rim

Natura Sauvignon Blanc \$6
Chile (organic)
Color: Transparent yellow. Nose: Complex mix of lime and grapefruit blended with herbs such as boxwood. Palate: Citrus and herb notes. A fresh, bright and pleasing wine with nicely balanced acidity and good persistence.

Natura Carmenere \$6
Chile (organic) Deep ruby-red in color. 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

Evolution Craft Brewing Company *pine'hop'le IPA*
Salisbury, MD
Tropical take on classic American IPA.
Tropical fruit with juicy hops.
6.8% ABV, 65 IBU

Honor Brewing Company *golden ale*
Chantilly, VA
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

3rd 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 excluded

vino

RED Shark Smooch \$3
cabernet / organic ginger brew / grapefruit rim

WHITE Shark Smooch \$3
moscato / organic ginger brew / grapefruit rim

Natura Sauvignon Blanc \$6
Chile (organic)
Color: Transparent yellow. Nose: Complex mix of lime and grapefruit blended with herbs such as boxwood. Palate: Citrus and herb notes. A fresh, bright and pleasing wine with nicely balanced acidity and good persistence.

Natura Carmenere \$6
Chile (organic) Deep ruby-red in color. 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

Evolution Craft Brewing Company *pine'hop'le IPA*
Salisbury, MD
Tropical take on classic American IPA.
Tropical fruit with juicy hops.
6.8% ABV, 65 IBU

Honor Brewing Company *golden ale*
Chantilly, VA
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

3rd 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 excluded