



pizza night

wednesday, march 13

salad

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

pizzas

pulled pork house smoked pulled pork /
cuban garlic mojo sauce / pickled onion /
chili lime aioli / queso fresco / scallion /
provolone / crème fraiche / house baked dough 13

very veggie cauliflower, onion, brussel sprouts,
mushroom / marinara / provolone /
house baked crust (v) 12

crab pizza lump crab / mozzarella / spinach /
roasted red pepper / caramelized onion /
triple cream brie / peruvian salsa verde drizzle /
house baked dough 16

grilled chicken spinach / shiitake mushroom /
grape tomato / mozzarella / spicy marinara /
house baked crust 13

crispy lobster flash fried lobster / mozzarella /
house made herbed ricotta / mushroom /
roasted grape tomato / micro arugula /
black garlic and charred tomato cream sauce /
house baked crust 16

cheese provolone, mozzarella, parmesan /
naan bread crust 10

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



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

Fordham Double D Double IPA
Dover, DE
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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