

Brick Oven Pizza

**Ask your server about our gluten free pizza crust options.*

PEPPERONI

House-made pizza sauce, topped with a helping of pepperoni and fresh provolone **13**

Suggested Beer: Cream Ale

Suggested Wine: Estate Norton

VEGGIE

Pizza sauce, topped with fresh bell peppers, red onions, olives, green onions and provolone **14**

Suggested Beer: Cream Ale

Suggested Wine: Vignoles/Dry Vignoles

MARGHERITA

House-made pizza sauce, fresh mozzarella, basil **14**

Suggested Beer: Headshot Helles

Suggested Wine: Friendship School Red

THREE CHEESE

House-made pizza sauce, with fresh mozzarella, parmesan and provolone **14**

Suggested Beer: Willows Lager

Suggested Wine: Friendship School White

BBQ PULLED PORK

Pulled pork on a base of Sweet Baby Ray's BBQ Sauce, topped with shredded provolone and red onions **14**

Suggested Beer: Revelation Stout *Suggested Wine: Chardone*

SPICY HAWAIIAN

House-made pizza sauce, provolone, pineapple, pepperoni and jalapeños **14**

Suggested Beer: Hazy IPA

Suggested Wine: Vignoles

SUPREME

House-made pizza sauce, kalamata olives, red onions, bell peppers, mushrooms, pepperoni, Ron & Krista Hardecke Farms Italian sausage and provolone **16.50**

Suggested Beer: Elusive IPA

Suggested Wine: Norton 42

BUFFALO CHICKEN

House-made buffalo sauce, bacon, grilled chicken, green onions and provolone with a drizzle of ranch dressing **15**

Suggested Beer: Elusive IPA

Suggested Wine: Friendship School White

ITALIAN MEAT LOVERS

Pepperoni, Moon Dance Farm ground beef, Ron & Krista Hardecke Farms Italian sausage, house-made pizza sauce and provolone **16**

Suggested Beer: MO IPA

Suggested Wine: Cabernet Franc

MEDITERRANEAN

House-made Tzatziki sauce, grilled chicken, feta cheese, red onion and tomato **15**

Suggested Beer: Headshot Helles

Suggested Wine: Friendship School Red

OZARK FOREST MUSHROOM

A blend of Ozark Forest and Cold Creek Mushrooms, parmesan, arugula and spinach blend, dressed with garlic olive oil and balsamic vinegar **17**

Suggested Beer: Revelation Stout

Suggested Wine: Chardone

GARDEN SALAD

FULL/13 HALF/7

Combination of green leaf, red leaf, tango, lolita rosa, batavia, oaks and arugula. Tossed in house-made Green Goddess dressing. Ingredients will change with the seasons and will include our farmers' freshest vegetables.

CEASAR SALAD

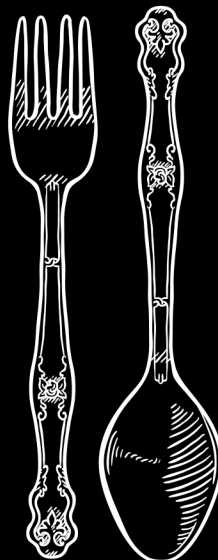
FULL/10 HALF/6

Crispy romaine hearts, tossed with Caesar dressing croutons, parmesan cheese and red onion.

HOUSE SALAD

FULL/10 HALF/6

Combination of green leaf, red leaf Tango Lolita, Rossa, Batavia and Oaks. Tossed with diced pimento, chopped artichoke hearts and red onion, parmesan cheese and your choice of ranch or house red wine vinaigrette.



Soups & Salads

HOMEMADE CHILI

A generous portion of our tender, slow cooked pulled pork with a subtle hint of citrus and BBQ sauce, chili beans, onions, tomatoes and bell peppers.

CUP/5.50 BOWL/6.50

Add grilled chicken to any salad for an additional \$3.00.

Ask your server about our selection of dressings. Extra dressing .50 cents each.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.