



WaterStone

FIRE ROASTED PIZZA

APPETIZERS

FRIED CALAMARI - 11.95

with olive tapenade, shaved pecorino and marinara sauce.

FRIED GREEN TOMATO AND MOZZARELLA STACK - 8.95

with pesto, balsamic glaze and fresh basil.

HUMMUS - 8.95

Fresh ground garbanzo beans blended with fire roasted garlic, tahini and extra virgin olive oil.

Served with olives, tomatoes, cucumbers, red onions, pepperoncini, feta, and pita.

WARM CRAB DIP - 10.95

Crab, cream cheese, and fresh herbs. Served with toasted pita.

ARANCINI - 7.95

Risotto fritter with Italian sausage, fontina served with spicy mustard

GIANT PRETZEL - 8.95

with jalapeno mustard and cheese sauce.

SALADS

Available in whole and half sizes, except where indicated.

TRADITIONAL CAESAR - 7.95 (One size only)

with tomatoes, focaccia croutons, shaved parmesan.

ITALIAN CHOPPED SALAD - 6.95/10.95

Shredded lettuce, basil, salami, tomato, prosciutto, smoked bacon, fresh mozzarella, Gorgonzola, sun-dried tomatoes and a zesty mustard parmesan vinaigrette.

STRAWBERRY & GOAT CHEESE SALAD - 6.95/9.95

Mixed greens, pecans, balsamic glaze and champagne vinaigrette.

THE GREEK - 6.95/9.95

Shredded lettuce, feta, Roma tomatoes, pepperoncini, olives, cucumbers, red onions, and balsamic dressing.

COBB SALAD - 11.95

Shredded lettuce, egg, tomato, onion, avocado, bacon, chicken, Gorgonzola, and ranch dressing.

CRUNCHY CHINESE SALAD - 6.95/9.95

Mixed Napa cabbage, mandarin oranges, cucumbers, carrots, peanuts, wontons, cilantro, and sesame-soy dressing.

GARDEN SIDE SALAD - 4.95 (One size only)

Chopped romaine, cucumbers, tomatoes, carrots, balsamic dressing and shaved parmesan.

ADD TO ANY SALAD

SHRIMP - 5.00 • SALMON - 5.00 • CHOPPED CHICKEN - 3.00

SANDWICHES

Served with a kosher dill pickle wedge and choice of housemade potato chips, pasta salad or soup of the day.

FRESH MOZZARELLA & TOMATO BLT - 9.95

Fresh mozzarella, sliced tomato, basil, applewood smoked bacon and basil pesto aioli on focaccia.

WATERSTONE CLUB - 9.95

Grilled chicken breast, pit ham, smoked gouda, mixed greens, tomato, whole grain mustard sauce on Asiago ciabatta.

ULTIMATE ITALIAN - 9.95

Grilled with smoked turkey, ham, salami, pepperoni, provolone, tomato, olive relish and basil pesto aioli.

PASTRAMI REUBEN - 9.95

Grilled with pastrami, sauerkraut, swiss and 1000 Island on marble rye.

SMOKED TURKEY - 9.95

Grilled panini style with smoked turkey, tomato, bacon, swiss and dijonaise.

PASTA

Substitute Gluten Free Penne Noodles to Any Pasta - 1.00

Alfredo and Pesto Creme Sauce Contain Wheat Flour

ANGEL HAIR POMODORO - 9.95

Fresh basil and garlic tossed with San Marzano tomatoes. Topped with shaved parmesan cheese.

with SHRIMP - 13.95

with PORTOBELLO MUSHROOM - 11.95

with CHICKEN - 11.95

WILD MUSHROOM RAVIOLI - 12.95

Tossed with fresh pesto cream sauce.

PENNE ALFREDO - 11.95

Made with sweet cream butter, garlic, heavy cream tossed with diced tomatoes, roasted red peppers, basil and shaved parmesan.

with CHICKEN - 12.95

with SHRIMP - 13.95

SPAGHETTI BOLOGNESE - 11.95

Ragu style with ground beef, veal and sausage in a rich tomato sauce finished with pecorino-romano.

PIZZA

Substitute Gluten Free Pizza Dough - 3.00

Residual Wheat Flour May be Present on Pizza Toppings

CLASSIC CHEESE - 8.95

Red sauce, mozzarella cheese.

MARGHERITA - 9.95

Red sauce, Roma tomatoes, fresh basil and fresh mozzarella.

WATERSTONE WHITE - 9.95

Spinach - garlic ricotta sauce, mozzarella, fontina, romano and basil.

THE GARDEN - 10.95

Basil pesto, red onion, bell pepper, artichokes, mushrooms, Roma tomatoes, black olives, mozzarella, pecorino-romano.

FEDERAL HILL - 10.95

Red sauce, roasted red peppers, pepperoni, mushrooms and mozzarella.

FOUR CHEESE - 10.95

Red sauce, mozzarella, fontina, pecorino-romano and goat cheeses with sun-dried tomatoes.

BBQ CHICKEN - 10.95

Chicken and barbeque sauce, red onion, scallions, mozzarella and cheddar cheese.

WILD MUSHROOM - 10.95

Basil pesto, crimini, portobello, shiitake mushrooms, goat cheese and sun-dried tomatoes.

THE FLORENTINE - 10.95

White sauce, baby spinach, sun-dried tomatoes and feta cheese.

SPICY THAI - 10.95

Sesame sauce, chicken, carrots, peanuts, cilantro, serrano chilies and mozzarella.

WATERSTONE SUPREMO - 11.95

Red sauce, sausage, mushrooms, onion, pepperoni, bell peppers and black olives.

BUFFALO CHICKEN - 10.95

Frank's buffalo sauce, chicken, red onion, scallions, carrots, Gorgonzola and cheddar cheese.

THE SICILIAN - 10.95

Red sauce, sausage, cappicola, salami, oregano, pecorino-romano and fontina.

THE GREEK - 10.95

Basil pesto, garlic, fresh basil, black olives, feta cheese, tomato and artichoke hearts.

THE BIG ISLAND - 9.95

Red sauce, chopped bacon, Roma tomatoes, pineapple and mozzarella.

LEMON PEPPER CHICKEN - 10.95

White sauce, arugula, mozzarella, roasted red peppers and smoked gouda.

BUILD YOUR OWN PIZZA - 8.95 plus each additional topping

-MEATS - \$1.50 each

Chicken - Capicola - Salami - Pepperoni - Bacon - Italian Sausage - Prosciutto - Anchovies

-VEGETABLES & FRUITS - \$.75 each

Roma Tomatoes - Roasted Red Peppers - Sun-dried Tomatoes - Wild Mushrooms - Artichokes - Red Onions

Kalamata Olives - Bell Peppers - Scallions - Roasted Garlic - Jalapenos - Silver Dollar Mushrooms

Banana Peppers - Pineapple

-CHEESES - \$1 each

Pecorino-Romano - Fontina - Feta - Goat Cheese - Gorgonzola - Cheddar - Fresh Mozzarella - Provolone

Spinach Garlic Ricotta - Smoked Gouda

DESSERT

LEMON-BERRY CAKE - 5.95

Wedge of lemon-berry mascarpone cake, served with raspberry sauce.

WARM BROWNIE SUNDAE - 7.50

with vanilla ice cream served with whipped cream, chocolate sauce and topped with cherries. (Dine in only.)

TIRAMISU - 5.95

with chocolate sauce.

CHEESECAKE - 5.95

Pecan crusted and topped with caramel sauce.

VANILLA ICE CREAM - 3.50

with a choice of caramel, chocolate or raspberry sauce. (Dine in only.)

ROOT BEER FLOAT - 4.95

Waterstone draught root beer and vanilla ice cream. (Dine in only.)

FOR KIDS ONLY - 5.95

PIZZA - Cheese or Pepperoni.

GRILLED CHEESE - Cheddar Cheese on toasted white bread.

PASTA - Penne or Angel Hair Marinara.

Includes soda and vanilla ice cream drizzled with chocolate sauce.

An 18% gratuity will be added to all parties of 9 or more. A 20% gratuity will be added to all parties of 9 or more with 3 or more separate checks.

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

BEVERAGES

COKE, DIET COKE, SPRITE, MELLO YELLO, MR. PIBB,	2.25
FANTA ORANGE, GINGER ALE, ICED TEA, MILK	3
ACQUA PANNA STILL WATER	3
S. PELLEGRINO SPARKLING WATER	2.25
GREENBERRY'S, VIRGINIA COFFEE	3.25
FRESH SQUEEZED LEMONADE	

WINE LIST

REDS

CABERNET SAUVIGNON, True Myth, California	9.5/36
MERLOT, Angeline, California	8/27
PINOT NOIR, Belle Glos Meiomi, Sonoma	9.5/32
DI MAJO SANGIOVESE, Molise, Italy	7.5/23
MALBEC, Gouguenheim, Argentina	7/26
PINOT NOIR, Tortoise Creek, France	7/24
PETITE SIRAH, Foppiano, Sonoma	7.5/23

WHITES

CHARDONNAY, Trefethen Double T, Napa	8.75/30
WHITE BLEND, Conundrum, California	8.5/28
VIOGNIER, White Hall Vineyards, Virginia	8.5/26
ZENATO PINOT GRIGIO, Veneto, Italy	8/26
PINOT GRIS, Duck Pond, Oregon	8/26
RIESLING, Milbrandt, Washington	7.5/23
SAUVIGNON BLANC, Ponga, New Zealand	7/26
CHARDONNAY, Bernier, France	7/22

OTHER INTERESTING WINES

MONTEPULCIANO D'ABRUZZO, Masciarelli, Italy	7.75/23
MOSCATO, Annalisa, Italy	8/30
ZARDETTO PROSECCO, Veneto, Italy	8/30

SPECIALTY MARTINIS & COCKTAILS

TRADITIONAL COSMOPOLITAN Choice of vodka, triple sec, cranberry juice, lemon twist.	8.25
POMEGRANATE Pomegranate liqueur, vodka, splash of sour, cranberry juice and lemon wheel.	8.25
LULU'S POMEGRANATE MARGARITA Pomegranate liqueur, tequila, grenadine, sour, lime wheel and rimmed with salt.	8.25
PEARTINI Pear vodka, Licor 43, pineapple juice, simple syrup, key lime juice.	8.50
JOHNNY APPLESEED Apple vodka, apple liqueur, splash of sour, rimmed with cinnamon sugar.	8.50
GRAPE CRUSH Grape vodka, raspberry liqueur, sour and Sprite.	8.50
SUNSETTINI Citrus vodka, triple sec, sour, grenadine and rimmed with sugar.	8.25
DIRTY SHIRLEY Cherry vodka, grenadine, fresh lime, Sprite and a cherry skewer.	8.25
MAUI JOHN'S MAI TAI Mt. Gay, Bacardi, Malibu, Captain Morgan's, hazelnut liqueur, pineapple juice, orange juice and grenadine.	9.25
UPSIDE DOWN PINEAPPLE CAKE Pinnacle Cake Vodka, pineapple, grenadine, garnished with an orange and a cherry.	8.75
BOURBON BALL MARTINI Maker's Mark, hazelnut, creme de cacao, and cream.	10.50
SALTY DOG MARTINI Titos, fresh grapefruit, salted rim	8.50
THE FALL LINE Muddled cucumber, simple syrup, Hendrick's Gin.	8.50

REGIONAL DRAUGHT BEER



HARDYWOOD (Richmond, VA)
Hardywood Pils ABV: 5.2% IBU: 35
German-styled pilsner that is crisp and clean. With strong, spicy hops, and a touch of citrus notes.
PINT 6 | 32 oz. Growler 9 | 64 oz. Growler 16.75



WILD WOLF (Nellysford, VA)
Blonde Hunny ABV: 6.8% IBU: 21
Belgian style blonde ale with tastes of honey, wheat, cardamom, and white pepper; light and refreshing in taste.
PINT 6.25 | 32 oz. Growler 9.50 | 64 oz. Growler 17.50



SOUTH STREET (Charlottesville, VA)
Satan's Pony ABV: 5.3% IBU: 12
A medium bodied, light caramel amber ale with vienna and cara reed crystal malts.
PINT 5.25 | 32 oz. Growler 8 | 64 oz. Growler 14.75



BLUE MOUNTAIN BREWERY (Afton, VA)
Full Nelson ABV: 5.9% IBU: 60
Slightly bitter pale ale with hints of pine and citrus combined with floral notes and a light maltiness.
PINT 5.25 | 32 oz. Growler 8 | 64 oz. Growler 14.75



PALE FIRE BREWERY (Harrisonburg, VA)
Village Green Double IPA ABV: 8.0% IBU: 100
Intensely hopped Double IPA with six hop varieties that offer an array of aromas ranging from passion fruit, peach, and pineapple to grapefruit and lemon zest.
PINT 6.25 | 32 oz. Growler 9.50 | 64 oz. Growler 17.75



THREE NOTCH'D BREWING CO. (Charlottesville, VA)
Oats McGoats Oatmeal Stout ABV: 5.5% IBU: 30
Rich and hearty oatmeal stout with flavors of semi-sweet baking chocolates and distinctive coffee notes.
PINT 5 | 32 oz. Growler 7.50 | 64 oz. Growler 14.25



BOLD ROCK (Nellysford, VA)
Hard Cider IPA ABV: 4.7%
Dry-hopped with a special mixture of five hops that blends the tartness of fresh-pressed apples with the slightly sweet notes of passionfruit, grapefruit, and citrus.
PINT 5.75 | 32 oz. Growler 8.75 | 64 oz. Growler 15.75

5 FLIGHT SAMPLER	10
6 FLIGHT SAMPLER (4 oz. samples)	12

GROWLERS

32 oz. Amber Glass Jug	7
32 oz. Amber Glass Flip Top	20
64 oz. Green Glass Pewter Handle	30

ALSO ON DRAUGHT

OLD DOMINION DRAUGHT ROOT BEER	3.25
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BOTTLED BEER

BUDWEISER	3	CORONA LIGHT	4
BUD LIGHT LIME	3.5	BUD LIGHT	3
BECK'S NA	3.5	MICHELOB ULTRA	3.5
MILLER LIGHT	3	CRABBIE'S GINGER BEER	5.5 (gluten free)
COORS LIGHT	3	ORANGE CRABBIES	5.5


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