

roasted veggies

- CASTELVETRANO OLIVES WITH HOUSE BREAD \$6 ^{vv}
- BRUSSELS SPROUTS WITH ANCHOVY PEPPER SAUCE 7.50 ^{GF}
- CAULIFLOWER WITH ROMESCO SAUCE \$7 ^{vv GF †}

appetizers & shares

- GARLIC KNOTS WITH MARINARA SAUCE \$6 ^v
- TOMATO AND BASIL BRUSCHETTA ^{vv}
orders of two for \$5 or four for \$9
- EGGPLANT ROLLATINI \$10 ^v
goat cheese, pesto, basil, marinara, parmesan
- MEATBALLS AL FORNO \$10
veal, pork, beef and lamb meatballs wood-fired in red-sauce and served with house bread.
- GARLIC ROASTED SHRIMP \$10 ^{GF}
served with lemon and truffle honey dressing.

greens n things

{ to any salad add... anchovies \$1.5 | chicken \$3 | smoked salmon \$4 | prosciutto \$4 | roasted shrimp \$5 }

- MIXED GREENS SALAD \$7 ^{v GF †}
with cherry tomatoes, cucumber, balsamic vinaigrette.
- CAESAR SALAD \$8
romaine, garlic croutons, parmesan, anchovy dressing.
- ROASTED BEET SALAD \$9 ^{v GF †}
red and golden beets, orange sections, walnuts, goat cheese, vincotto dressing, cumin, chives.
- SHAVED FENNEL SALAD \$9 ^{v GF †}
orange, toasted walnuts, arugula, goat cheese, lemon vinaigrette.
- BURRATA DIBUFALA \$12 ^v
burrata cheese with arugula, cherry tomatoes, house bread.
- SEARED TUNA \$15 ^{GF †}
dry-rubbed saku tuna, mesclun greens, cucumber, crushed pistachio, olive oil and lemon dressing.

panini

served with a small side salad

- MEATBALL SUB \$12
classic meatball sub with fontina cheese and red peppers.
- CHICKEN ROMESCO AVOCADO \$12 [†]
roasted chicken breast with romesco sauce, avocado, fontina cheese, and arugula.
- THE CAPRI \$12 [†]
mortadella, capicollo, salami, fontal cheese, guindilla peppers, sweet peppers, red onions, romaine, olive oil, salt, pepper, vinegar.

wood oven pizza

Make it a 12 inch for +\$4

- MARGHERITA ^v\$13
tomato sauce, mozzarella di bufala, basil.
- NEAPOLITAN\$11
tomato sauce, mozzarella.
- MARINARA ^{vv}\$9
marinara, fresh garlic, sicilian oregano.
- POLLO E SPINACI\$13
mozzarella di bufala, parmesan, chicken, spinach, sicilian oregano.
- FUNGHI ^v\$13
fontina, fresh garlic, cremini mushrooms, caramelized onions.
- CLASSIC PEPPERONI\$12
tomato sauce, mozzarella, pepperoni.
- TOSCANO\$13
tomato sauce, salami toscano, mozzarella, kalamata olives.
- ROASTED EGGPLANT ^v\$13
roasted eggplant, goat cheese, pesto, parmesan.
- REDROCKS SAUSAGE\$14
tomato sauce, fontal cheese, housemade sausage, roasted sweet peppers and spicy calabrian chiles.
- ANANAS\$13
tomato sauce, mozzarella, prosciutto, pineapple.
- THE GABAGOOD\$14
tomato sauce, basil, mozzarella di bufala, red onions, capicollo.
- SIX SHOOTER\$15
tomato sauce, mozzarella, housemade sausage, pepperoni, kalamata olives, red onion. ^a
- THE VERDE\$14
spicy salsa verde, beer-braised pork, queso fresco, cotija, cilantro and pickled red onion

breakfast calzones

- THE MERRIMACK ^v\$7
scrambled eggs, fontina, ricotta, spinach.
- THE JOHNSTON\$9
scrambled eggs, cheddar and fontina cheese, smoked bacon.
- OLD IRONSIDES\$9
scrambled eggs, chicken-apple sausage, cheddar cheese, red onion.

\$1: red onions, capers, anchovies, kalamata olives, cherry tomatoes, garlic, basil, pesto, roasted sweet peppers
 \$2: pepperoni, goat cheese, mushrooms, caramelized onions, spicy calabrian chiles
 \$3: arugula, housemade sausage, chicken, meatballs, daiya vegan cheese
 \$4: prosciutto san danielle, mozzarella di bufala, capicollo

Beverages

the lunch special \$20

choose one of each

BEER: BROOKLYN LAGER | PERONI | IPA

+

SALAD: MIXED GREENS | CAESAR | FENNEL

+

PIZZA: PEPPERONI | MARGHERITA | EGGPLANT

marys & mimosas

MIMOSAS.....	7
<i>classic, blood orange, or white peach bellini.</i>	
REDROCKS MARY	7
<i>choose regular or cucumber vodka.</i>	
THE BEST BLOODY	8
<i>with green chile vodka.</i>	
MEZCAL MARY	8
<i>with ilegal mezcal.</i>	
CAMPARI OR APEROL SPRTIZER	8

craft cocktails

FLOWERS FOR THE DEAD <i>illegal mezcal / chrysanthemum honey liqueur / lime / orange blossom water</i>	12
ZOMBIE NATION <i>vigilant navy strength gin / plum-infused vermouth / curaçao / absinthe / lemon</i>	10
BOULEVARDIER <i>rittenhouse rye whiskey / ramazzotti / sweet vermouth / flamed orange.</i>	10
LOST IN THE WOODS <i>nolet's gin / chrysanthemum honey liqueur / lime / green chartreuse / rosemary.</i>	12
NIGHTSHADE <i>green chili vodka / basil vodka / dolin dry vermouth / green chartreuse / guindilla pepper.</i>	12
RAMBLE ON ROSE <i>royal seal vodka / cappelletti / rosé reduction / lemon / soda.</i>	10
TEA KI TIME <i>chai infused rum / allspice dram / lemon / honey syrup / malbec.</i>	10

bottled beers and ciders

DARK ALES

SMUTTYNOSE OLD BROWN DOG—NH (6.7%)	6
PORT CITY PORTER—VA (7.5%)	6
OLD RASPUTIN—CA (9.0%)	8

PALE ALES

STONE RUINATION IPA—CA (8.2%)	7
SMUTTYNOSE FINEST KIND IPA—NH (6.9%)	7
ROGUE DEAD GUY—OR (6.5%)	6
BELL'S TWO HEARTED—MI (7.0%)	6

BELGIAN ALES

THREE PHILOSOPHERS—NY (9.8%)	9
HENNEPIN SAISON—NY (7.7%)	8
DUVEL—Belgium (8.5%).....	9
ORVAL—Belgium (6.9%).....	10
SAISON DUPONT—Belgium (6.8%)	11

WHEAT ALES

PORT CITY OPTIMAL WIT—VA (5.0%)	6
LAGUNITAS A LITTLE SUMPIN SUMPIN—CA (7.5%).....	7
WEIHENSTEPHANER DUNKELWEIZEN—CA (7.5%) 16oz	7

CIDER / FRUIT

ORIGINAL SIN HARD CIDER—NY (6.0%)	6
ORIGINAL SIN CHERRY TREE CIDER—NY (6.7%).....	6
ORIGINAL SIN ELDERBERRY CIDER—NY (5.0%).....	6
ORIGINAL SIN PEAR CIDER—NY (4.5%)	6
ORIGINAL BLACK WIDOW CIDER—NY (6.0%).....	6
STIEGL RADLER—Austria (2.5%).....	6

LAGER

GREAT LAKES ELIOT NESS—OH (6.2%)	6
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non-alcoholic drinks

Ginger Ale, Coke, Diet Coke, Orange Soda, Orange, Pineapple, Cranberry, Lemonade. 3
Ginger beer, Sprecher's Root Beer, Grapefruit Soda. 4 | Locally Roasted Coffee from Vigilante Coffee Co. 3 | Iced Tea 2.50