



MENU

Brick Oven Eats

Cocktails

Vegan Eats

Desserts



BRICK OVEN Eats



Substitutions or Add-ons may be limited

Menu

Starters

Garlic Knots \$7.00

Our specialty brick oven dough, drenched in Kiki Butter and baked to perfection. Served with Marinara Sauce.

Farmers Greek \$9.00

Salad

Cucumbers, Tomatoes, Green Peppers, Red Onion, Kalamata Olives, Feta, Oregano, Drizzled in Extra Virgin Olive Oil. Served with Homeade Brick Oven Pita

Hot Chicken Fries \$9.00

French Fries, Grilled Chicken, Buffalo Sauce, Savory Smoky Melted Mozzarella

Try any of our subs
or sandwiches on
our homeade brick
oven pita bread!

Pizzas

Margherita \$12.00

The classic, San Marzano Tomato Sauce, Fresh Mozzarella, Basil

Hot Chicken Bleu \$15.00

Buffalo Sauce, Grilled Chicken, Bleu Cheese Crumbles

Classico Pepperoni \$13.00

San Marzano Tomato Sauce, Mozzarella, Basil and Pepperoni

BBQ Chicken Bacon \$15.00

Fried BBQ Chicken, BBQ Sauce, Mozzarella and Bacon crumbles

Chicken Pesto \$14.00

Grilled Chicken, House Made Pesto, Parmesan, and Fresh Mozzarella

Three Cheese \$10.00

Cheddar, Parmesan, Fresh Mozzarella

Like Spicy?
Try a side of Calabrian Chili Paste
\$2.50

SPRING DRINKS

Sip into springtime
sweetness!



COCKTAILS

Ginger Orchid

\$11.00

House infused Ginger
Vanilla Vodka, Elderflower,
Fresh lime juice, topped
with Prosecco

Cucumber Mint Mojito

\$11.00

Cucumber Mint Rum, lime
juice, mint leaves, splash
of soda water

Apple Bourbon Sour

\$9.00

House infused Apple
Bourbon, Licor 43, Lemon
juice

Raspberry Lemon Bomb

\$10.00

Stoli Razberi, Lemon juice,
topped
with Prosecco

Strawberry Rose Margarita

\$11.00

House infused Strawberry
Rose Vodka, Triple Sec,
Housemade sour

Lavender Gin & Tonic

\$9.00

House infused Lavender
Gin, Fever Tree tonic, dash
of orange bitters

Sunset Margarita

\$12.00

1800 Respado Tequila,
Solerno, Housemade sour

ON TAP

BOOMSAUCE IPA

BUD LIGHT

SAM SEASONAL

DOWNEAST CIDER

SEADOG BLUEBERRY

BLUE MOON

N/A Beer

Guinness "0"

Heineken "00"

Athletic Run Wild
IPA

ZERO PROOF Cocktails



All the indulgence,
none of the guilt

Menu

Cocktails

Magic Margarita \$8.00

Zero Proof Tequila, zero proof house triple sec, house made sour mix

Mystical Mojito \$9.00

Zero Proof Rum, fresh lime juice, mint, and a splash of soda water

Lavender No-Gin & Tonic \$8.00

Zero Proof Gin, N/A Lavender bitters, and Fever Tree Tonic

Capri Spritz \$9.00

Zero Proof Aperitif, Zero Proof Triple Sec, splash of orange juice

Sunday Bloody Sunday \$9.00

Zero Proof Tequila, horseradish, Tabasco, worcestershire, and tomato juice

Rum Cherry Cola \$8.00

Zero Proof Rum, Coca Cola, Amarena Cherry syrup

Whiskey

Baddie on the Boulevard \$9.50

Zero Proof Whiskey, Zero Proof Aperitif, Amarena Cherry yrup, N/A Orange Bitters

Old Fashioned \$9.00

The classic, N/A aromatic bitters, sugar, Zero Proof Whiskey

Countryside Mule \$8.50

Zero Proof Whiskey, lime juice, ginger beer, N/A aromatic bitters

Shots

Ginger Crush \$5.00

Zero Proof Whiskey, crushed ginger, orange juice

Cabio Punch \$5.00

Zero Proof Rum, house punch, Amarena Cherry syrup

VEGAN EATS

Refined Goodness

Menu

Pizzas

Served on a Cauliflower Crust

G's Vegan Cheese \$15.00

Simply Meatball \$17.00

Incogmeato \$17.00

"Chicken

Buffalo or BBQ Add... \$1.50

Sides

Incogmeato
Chicken

5 Pc... \$9.00

10 Pc... \$13.50

Served BBQ or Buffalo
Add... \$1.50

5pc. with Fries \$13.00

Subs

Served on a 12" Sub Roll

Incogmeato \$14.00

Chicken N Veg

Vegan Cheese, Lettuce,
Tomato, Onion, Pickle

Incogmeato \$14.00

Chicken Parm

Vegan Cheese, Marinara

Simply Meatball \$14.00

Parm

Vegan Cheese, Marinara



DESSERTS

A life without sweetness,
is just plain bitter!

Menu

Sweets

Molten Lava \$8.00

Warm Chocolate Lava cake with a molten chocolate center, drizzled with chocolate syrup and whip cream.

Carrot Cake \$7.50

Moist and flavorful carrot cake with cream cheese frosting. Served with whipped cream.

Gluten Free Chocolate Chip Brownie \$7.50

Warm double chocolate-chocolate chip brownie. Drizzled with chocolate syrup.

Red Velvet Layer Cake \$8.00

Layer upon layer of red velvet goodness. Served with whipped cream.

Baklava \$6.25

Made in house, George's own family recipe!

Coffee & Tea

Espresso \$3.50

Americano \$3.50

Latte \$4.50

Cappuccino \$4.50

Drip \$2.50

Hot Tea \$2.50

After Dinner Drinks

Nonino Amaro \$8.00

Quintessentia

Bitter Orange Digestif

Carajillo \$8.00

Espresso and Liquor 43 shaken and served frothy

Espresso Martini \$9.50

The classic after dinner pick me up!

Irish coffee \$9.50

Coffee, Baileys, Jameson, topped with whipped cream