

≡ STARTERS ≡

Wood-fired Bread Parmesan, rosemary, roasted-garlic oil	\$3.99
Baked Goat Cheese Tomato sauce, fresh herbs served with wood-fired bread	\$8.99
Fire-roasted Mushrooms Seasonal mushrooms, garlic, and fresh herbs topped with parmesan and breadcrumbs	\$6.99
Chicken Wings Coleslaw and blue cheese with your choice of house buffalo, barbecue, or citrus-chipotle sauce	\$9.99
Fried Calamari Lightly dusted, served with jalapeño aioli, lemons, and parsley	\$9.99
Shrimp Scampi Black tigers sautéed in white wine, grilled lemon, capers, and tomatoes served on a bed of quinoa and spinach	\$10.99
Wood-fired Roasted Mussels White wine sauce, garlic, chili flakes, and lemon served with focaccia	\$9.99
Bodacious Fries Smoked bacon, caramelized onions, and blue cheese topped with mozzarella and parmesan	\$8.99
Wood-fired Roasted Meatballs Pork and beef cooked in tomato sauce and topped with mozzarella, focaccia crumbs, and basil	\$7.99

☁ SALADS AND SOUPS ☁

Add oak bread 3 • grilled chicken 4 • steak 5 • salmon 7 • shrimp 7

Irish Spring-onion Potato Soup Creamy light puree of russet potatoes topped with fresh green onions	\$4 / 6
Chef's Daily Soup Made everyday with locally sourced seasonal ingredients	\$4 / 6
Soup and Salad Choice of one of our soups paired with our house salad	\$7.99
House Salad Mix greens, pickled onions, shaved parmesan, cucumbers, and tomatoes, served with our blueberry and white-balsamic vinaigrette	\$4.99
Classic Caesar Crispy romaine, house-made anchovy dressing, and focaccia croûtons served with fresh shaved parmesan	\$7.99
Wood-fired Roasted Beet Salad Baby arugula, almonds, red onions, and goat cheese, served with our blueberry and white-balsamic vinaigrette	\$10.99
Chicken Cobb Romaine heart, egg, tomato, bacon, blue cheese, red onions, avocado, and house-made ranch dressing	\$11.99
Steak Salad Mix greens, tomatoes, red onions, cucumbers, roasted artichokes, and gorgonzola dressing	\$14.99
Super Salad Warm quinoa, fresh beans, beets, roasted corn, red onions all tossed and served with avocado, goat cheese, and our blueberry and white-balsamic vinaigrette on a bed of romaine lettuce	\$12.99

➤ OAKWOOD-FIRED PIZZAS ✦

Handmade dough made with our special recipe and prime ingredients

La Margherita Crushed plum tomatoes, grande mozzarella, basil, and extra virgin olive oil	\$8.99
Pepperoni Crushed plum tomatoes, mozzarella, and pepperoni	\$10.99
Florenzia Crushed plum tomatoes, mozzarella, prosciutto, mushrooms, olives, artichokes, and roasted bell peppers	\$11.99
Carnegie's Roasted beef, jalapeños, caramelized onions, and chipotle crema drizzle	\$13.99
Pesante Arrabiatta, mozzarella, ham, pepperoni, braised pork, and smoked bacon	\$12.99
Formaggi Gorgonzola sauce, mozzarella, parmesan, ricotta, provolone, and fresh Italian parsley	\$10.99
Carbonara Mozzarella, prosciutto, egg, caramelized onion, peas, cracked black pepper, and parmesan	\$11.99
Smoky Barbecue Barbecue sauce, mozzarella, pulled pork, and caramelized onions	\$11.99
The Uintas Seasonal mushrooms, gorgonzola, caramelized onions, and truffle oil	\$12.99
Prosciutto and Arugula Ricotta cheese, mozzarella, shaved parmesan, and extra virgin olive oil	\$12.99

PASTA AND ENTRÉES

Spaghetti and Meatballs Beef and pork meatballs served with tomato sauce and fresh shaved parmesan	\$12.99
Mac and Cheese Ziti, four-cheese sauce, smoked bacon, chicken, and breadcrumbs	\$12.99
Chicken Alfredo Fettuccine, tomatoes, mushrooms, and shaved parmesan	\$13.99
Shrimp and Grits Sautéed shrimp with white wine, tomatoes, chorizo, served on a bed of creamy grits	\$15.99
Mussels Linguine Piccata Fresh blue mussels sautéed in white wine butter sauce, served with capers, lemon, and artichokes	\$16.90
Wood Fired Salmon Pesto quinoa, cabbage agrodulce, served with orange-ginger glaze	\$18.99
Pan Seared Cod Roasted potatoes, haricot verts served with a roasted pepper sauce	\$17.99
Cod Fish and Chips Baba lager and potato battered served with jalapeño remoulade and house french fries	\$16.99
Beef Bourguignon Beef tenderloin sautéed with carrots, rosemary, shallots, and mushrooms, deglazed with red wine and served on a bed of mashed potatoes	\$18.99
Zucchini Lo Mein Zucchini noodles, fried tofu, carrots, celery, red onion, peanuts, cilantro, and soy-ginger sauce	\$12.99
Quinoa Bowl Pan fried quinoa topped with sautéed onions, carrots, jalapeño, mushrooms, and green beans, served with a zesty citrus glaze	\$13.99

WOOD-FIRE ROASTED ENTRÉES

Voulevant Beef Wellington Beef tenderloin and sautéed baby spinach in a puff-pastry nest, served with mushroom duxelle and a port-wine demi-glace	\$27.99
Boneless Half Chicken Herbed marinated, parmesan mashed potatoes, seasonal vegetables, and madeira jus	\$16.99
Steak Medallions Shoulder tender marinated in citrus, served with gorgonzola mashed potatoes, and sautéed spinach paired with roasted onion jus	\$19.99
Filet Mignon Mashed potatoes, seasonal vegetables, and chianti sauce	\$26.99

SANDWICHES AND BURGERS

Your choice of house salad, soup, or fries

House Burger Half-pound chuck and brisket patty, brioche bun, baby beefsteak tomato, onions, romaine, cheddar cheese, and garlic aioli	\$11.99
Bodacious Burger Our Bodacious Fries piled on top of a house-made burger patty and smothered in our house barbecue sauce	\$12.99
Chicken Club House-made focaccia, pesto aioli, smoked bacon, provolone cheese, avocado, tomatoes, and lettuce	\$10.99
Turkey Wrap Spinach tortilla, honey glazed turkey breast, dijonnaise, provolone, tomatoes, avocado, and shredded romaine	\$9.99

BREAKFAST ALL DAY

Served with homemade breakfast potatoes

*All American Two eggs any style with you choice of smoked bacon, ham, sausage, or chorizo	\$8.99
*Cast Iron Steak and Eggs Citrus-marinated shoulder tenderloin and two eggs any style	\$14.99
*Breakfast Burrito Scrambled eggs folded in a flour tortilla with sausage, tomatoes, onions, and cheddar cheese smothered in a salsa roja	\$7.99

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