

Fire Starters

Wood Grilled Chicken Chili or Daily Soup 4.50

All House-Made

Corn Crisps & Salsa 5

House-Made Fresh Salsa & Fresh Tortilla Chips

*Add Chorizo Cheese Sauce for 2, Guacamole 3

Southwest Chicken Dip 8

Creamy Chicken Dip, Black Beans, Corn, Poblano Peppers, Grilled Flatbread & Fresh Tortilla Chips

Crispy Chicken Tenders 7.50

Honey Mustard, Barbecue Sauce, Buffalo Sauce or Ranch

Cheese Quesadilla 7

Sharp Cheddar Cheese, Roasted Peppers, Spinach, Salsa

*Add Chicken for 2.50

Margherita Flatbread 8

Fresh Mozzarella, Baby Tomatoes, Roasted Garlic, Basil

Buffalo Chicken Flatbread 9

Roasted Garlic, Sharp Cheddar Cheese, Applewood Bacon,

Buffalo Chicken, Diced Tomatoes

Wood Grilled Pretzels 9

Chorizo Cheese Sauce, Honey Mustard

Personal Grilled Flatbread 8

House-Made Pizza Sauce, Mozzarella-Provolone Cheese

Toppings: Pepperoni, Mushrooms, Peppers 1

Pulled Pork Nachos 9.50

Fresh Tortilla Chips, House-Smoked Pulled Pork, Barbecue Sauce, Sharp Cheddar and Chorizo Cheese Sauce, Salsa, Lettuce, Pickled Peppers

*Substitute Smoked Chicken 2

“Charred” Shrimp Cocktail 9.50

House-Rubbed Shrimp, Bloody Mary Cocktail Sauce

Smoked Wings Half Dozen 7; Dozen 12

Barbecue Sauce, Buffalo Sauce, Sweet Chili Thai Sauce, or Spicy Dry Rub with Celery & Ranch or Blue Cheese Dressing

Chicken, Spinach, and Bacon Flatbread 9

Wood Grilled Chicken, Baby Spinach, Applewood Bacon, Green Onions, Sharp Cheese

“Charred” Onion Dip 6.50

Creamy Caramelized Onion Dip, Scallions, Grilled Flatbread, Celery, Cucumbers

Stuffed Poblanos 12

Poblano Peppers, House-Made Chorizo & Bacon Stuffing, Oven Roasted Tomato Sauce, Melted Mozzarella-Provolone Cheese

Signature Salads

The House 6

Artisan Greens, Shaved Cucumbers & Carrots, Baby Tomatoes

(Ranch, Caesar, Celery Seed, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Italian, Oil & Red Wine Vinegar)

The Caesar 6

Wood Grilled or Chopped Romaine, Artichoke, Grilled Crostini, Shaved Parmesan, Caesar Dressing

Just For The Kale 6.50

Baby Kale, Arugula, Fire Roasted Peppers, Shaved Carrots, Crumbled Goat Cheese, Celery Seed Dressing

Baby Wedge 6

Bacon, Onion, Tomatoes, Blue Cheese Dressing

Seasonal Berry Salad 6.50

Spinach, Arugula, Fresh Seasonal Berries, Apples, Almond Brittle, Balsamic Vinaigrette

The Pit Salad 7

Artisan Greens, Shaved Cucumbers & Carrots, Baby Tomatoes, Shredded Cheddar, Fries, Choice of Dressing

ADD TO ANY SIGNATURE SALAD

*Grilled Chicken 6, Buffalo Chicken 6, Shrimp 7, Salmon 8, Sirloin 8

Wood Grilled Burgers, Sandwiches & More

All Served with Fries excluding ‘So Cal’ Tacos. Substitute a Side Salad or Mac ‘n’ Cheese for 2 or any other Side for 1. Lettuce, Tomato, Onion, and Pickles available with any Burger or Sandwich upon Request.

Fresh Ground Steak Burgers (8-oz.)

Wood Grilled All-Natural Amish Chicken Breast may be substituted for Ground Steak at no charge.

The Pit Burger 11.50

Cheddar Cheese, Add Bacon for 1

The Pike Burger 12

Smoked Gouda, Arugula, Avocado Mayo, Roasted Onion

Mushroom, Bacon, Swiss Burger 12

Applewood Bacon, Swiss Cheese, Sautéed Wild Mushrooms

Sandwiches & More

The Pit Buffalo Chicken Wrap 10

Buffalo Chicken, Lettuce, Tomato, Cheddar Cheese Served with Ranch or Blue Cheese Dressing

Blackened Chicken 12

All-Natural Amish Chicken Breast, Cajun Spices, Bacon, Swiss.

Add Avocado for 1.50

Hand-Cut Tenderloin Sandwich 12

Beef Filet, Wild Mushrooms, Onions, Mozzarella & Provolone Cheeses, on a Grilled Hoagie Roll

Pulled Pork Sandwich 11

House-Smoked Pulled Pork, Barbecue Sauce, Roasted Onions, Cole Slaw

Salmon BLT On Flatbread 13.50

Grilled Faroe Island Salmon, Avocado Mayo, Applewood Bacon

Battered Fresh Cod Sandwich 10

Northern Atlantic Cod, Yuengling Batter

Turkey Burger 11

Swiss Cheese, Avocado, Arugula

Western Q Burger 12

Smoked Gouda, Barbecue Sauce, Onion Rings

Off The Trail Burger 12

Whipped Goat Cheese, Sautéed Wild Mushrooms, Balsamic Greens

The Throwback Burger 11.50

American Cheese, Shredded Lettuce, Onion, Pickle, Chef Mark’s PIT Sauce

‘SoCal’ Fire Tacos (3)

Grilled Flour Tortillas, House-Made Salsa, Guacamole, Lettuce,

Roasted Corn & Black Bean Pico, Sharp Cheddar Cheese

Grilled Vegetables 9, Smoked Chicken 10, Pulled Pork 11, Shrimp 12, Fish 12

The Cuban 10.50

Smoked Pork, Bacon, House Pickles, Dijon Mustard, Swiss

The Bella 11

Wood Grilled Portabella Mushroom Caps, Fire Roasted Peppers,

Arugula, Balsamic Glaze

The Tailgater 12

Wood Grilled Sausage, Fire Roasted Peppers, Onions and Mushrooms served with Horseradish Cream Sauce

Breaded Chicken Sandwich 12

Flash Fried, Buttermilk Soaked All-Natural Amish Chicken Breast, House-Made Seasoning, Applewood Bacon, Ranch Dressing



Wood Grilled Entrees & More

Add a House or Caesar Salad for 3.50. Substitute Mac 'n' Cheese or Side of Pasta for 2.

Pasta Pomodoro 12.50

House Made Tomato-Basil Red Sauce, Cavatappi Pasta, Fresh Mozzarella.

*Add Wood Grilled Sausage for 4

Dijon Crusted Fresh Cod 16.50

Northern Atlantic Cod, Herb & Dijon Breading, Lemon, Smashed Potatoes, Grilled Vegetables

Caribbean Wood Fired Chicken Breast 16.50

Grilled Pineapple Salsa, Yukon & Sweet Potato Hash, Grilled Asparagus, Balsamic Reduction

Q'd Chicken 15.50

Grilled All-Natural Amish Chicken Breast, Smothered in House BBQ, Yukon & Sweet Potato Hash, Cornbread

Faroe Island Salmon 22

Herb Grilled, Yukon & Sweet Potato Hash, Parm-Roasted Cauliflower

Smoked Pork Chop 19.50

Bone-in, Parm-Roasted Cauliflower, Corn Bread

Smoked Mac 'n' Cheese 14

House-Made Smoked Gouda Cheese Sauce, Crumbled Applewood Smoked Bacon, Toasted Breadcrumbs

*Add Chicken 6, Grilled Shrimp 8

Aged Sirloin 21

9-oz. Center-Cut Beef, Smashed Potatoes, Roasted Onions

Filet Mignon 26

Hand-Cut 8-oz. Beef Tenderloin, Smashed Potatoes, Grilled Asparagus, Red Wine Reduction

St. Louis Ribs Half Rack 14; Full Rack 22

Slow Roasted & Grill Finished with Spicy Dry Rub, Barbecue Sauce or Blueberry Chipotle Sauce, Fries & Cole Slaw

Firepit Shrimp 'n' Grits 19.50

Cajun Grilled Jumbo Shrimp, Creamy Parmesan Grits, Cajun-Style Aioli

House-Made Sides

Smoked Mac 'n' Cheese 5

Pasta Pomodoro 5

Fresh Baked Cornbread 4

Parm-Roasted Cauliflower 4

Marinated Grilled Vegetables 4

Wood Grilled Asparagus 4

Wood Grilled Pineapple 4

Yukon & Sweet Potato Hash 3

Smashed Potato 3

Onion Rings 3

Celery Seed Cole Slaw 3

Smoldering Sweets

S'mores Stack 6.50

Graham Cracker Praline, Charred Mallows, Warm Brownie

Cinnamon & Sugar Fritters 6

House Made Dough Fritters Lightly Fried and Tossed in Cinnamon Sugar. Served with Whipped Coffee Cream Dipping Sauce.

Sweet & Salty Cheesecake 6.50

Peanut Butter Mousse, Pretzel Crust, Salted Caramel

Pecan Ball 6

Local *Parkside Creamery* Vanilla Bean Homemade Ice Cream, Sweet & Spicy Pecans, Rum Chocolate Sauce

Two Scoops Homemade Ice Cream 4

Vanilla Bean Ice Cream from Local *Parkside Creamery*
Add Chocolate Sauce or Caramel for .50

"The Cookie Table" Seasonal Cake 6.50

Fresh Homemade Cake provided by Local Business Owner Patty

Campfire Kids Meals*



Served with Fries, Fruit, or Vegetable & Drink

5-oz. Sirloin 8

Mini Pit Burger 6

Grilled or Crispy Chicken Tenders 6

Personal Fired Pizza 6

* Ages 12 & under.

Beverages

Pepsi, Diet Pepsi, Mountain Dew, Mug Root Beer, Sierra Mist, Dr. Pepper, Lipton Raspberry Iced Tea, Tropicana Lemonade 2.50

Fresh Brewed Unsweetened Ice Tea 2.25

Coffee or Hot Tea - Regular & Decaf 2.25

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

Please ask to see a Manager if you have Food Allergies or Special Dietary Needs.