

# THE FIREPIT

## WOOD FIRED GRILL

### Fire Starters

#### Wood Grilled Chicken Chili or Daily Soup 5

All House-Made

#### Corn Crisps & Salsa 5.50

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 9

Honey Mustard, Barbecue Sauce, Buffalo Sauce or Ranch

#### Cheese Quesadilla 8.50

Sharp Cheddar Cheese, Roasted Peppers, Spinach, Salsa

\*Add Chicken for 2.50

#### Margherita Flatbread 9

Fresh Mozzarella, Baby Tomatoes, Roasted Garlic, Basil

#### Buffalo Chicken Flatbread 9.50

Roasted Garlic, Sharp Cheddar Cheese, Applewood Bacon,

Buffalo Chicken, Diced Tomatoes

#### Wood Grilled Pretzels 9

Chorizo Cheese Sauce, Honey Mustard

#### Personal Grilled Flatbread 9

House-Made Pizza Sauce, Mozzarella-Provolone Cheese

Toppings: Pepperoni, Mushrooms, Peppers 1

#### Pulled Pork Nachos 10.50

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

\*Substitute Smoked Chicken 2; Pick-up Containers Charge 1.

#### Charred Shrimp Cocktail 10

House-Rubbed Shrimp, Bloody Mary Cocktail Sauce

#### Smoked Wings Half Dozen 7; Dozen 14

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

#### Chicken, Spinach, and Bacon Flatbread 9.50

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

#### Truffle 'Fryz' 8.50

Golden House Fries, Black Truffle Oil, Hand-Shaved Parmesan Cheese, Roasted Garlic Aioli

#### Stuffed Poblanos 13.50

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

#### Loaded Tater Tots 8

Crispy Tots, Chorizo Cheese Sauce, Crispy Applewood Smoked Bacon, Scallions and Sour Cream.\*Add Barbecue Pulled Pork for 1.50

### Signature Salads

#### The House 7

Artisan Greens, Shaved Cucumbers & Carrots, Baby Tomatoes

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

#### The Caesar 7

Wood Grilled or Chopped Romaine, Artichoke, Grilled Crostini, Shaved-Parm, Caesar Dressing

#### Just For The Kale 7.50

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

#### ADD TO ANY SIGNATURE SALAD

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

#### The Wedge 7

Baby Iceberg Lettuce, Bacon, Onion, Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing

#### The Pit Salad 8.50

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

#### Seasonal Salad

See 'Off The Trail' Menu for current offering.

#### Blue Cheese & Pear Salad 7

Spinach & Arugula, Pears, Crispy Applewood Smoked Bacon, Buttermilk Blue Cheese Crumbles, Dried Cranberries, Sweet & Spicy Toasted Pecans and Cranberry Vinaigrette.

### Wood Grilled Burgers, Sandwiches & More

All Served with Fries excluding 'So Cal' Tacos. Substitute a Side Salad, Pasta Pomodoro 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 12

Cheddar Cheese, Add Bacon for 1

#### The Pike Burger 12.50

Smoked Gouda, Arugula, Avocado Mayo, Roasted Onion

#### Mushroom, Bacon, Swiss Burger 12.50

Applewood Bacon, Swiss Cheese, Sautéed Wild Mushrooms

#### Western Q Burger 12.50

Smoked Gouda, Barbecue Sauce, Onion Rings

#### The Trail Burger 12.50

Whipped Goat Cheese, Sautéed Mushrooms, Balsamic Greens

#### The Throwback Burger 12.50

American Cheese, Shredded Lettuce, Onion, Pickle, PIT Sauce

#### Sandwiches & More

#### The Pit Buffalo Chicken Wrap 11.50

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

#### Blackened Chicken 13

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

Add Avocado for 1.50

#### Hand-Cut Tenderloin Sandwich 13

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

#### Pulled Pork Sandwich 12

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

#### Salmon BLT On Flatbread 14

Grilled Faroe Island Salmon, Avocado Mayo, Applewood Bacon

#### Battered Fresh Cod Sandwich 11

Northern Atlantic Cod, Yuengling Batter

#### Turkey Burger 12.50

Swiss Cheese, Avocado, Arugula

#### 'SoCal' Fire Tacos (3)

Grilled Flour Tortillas, House-Made Salsa, Guacamole, Lettuce, Roasted Corn & Black Bean Pico, Sharp Cheddar Cheese

Grilled Vegetables 10, Smoked Chicken 11.50, Pulled Pork 11.50, Shrimp 12.50, Fish 12.50

#### The Cuban 12

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

#### The Bella 11.50

Wood Grilled Portabella Mushroom Caps, Fire Roasted Peppers, Arugula, Balsamic Glaze

#### The Tailgater 12.50

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

#### Crispy Chicken Sandwich 12.50

Buttermilk Soaked Chicken Breast, House-Made Seasoning; Flash Fried. Applewood Bacon, Ranch

#### Honey Hot Chicken "Sammy" 12.50

Crispy Buttermilk Chicken, Sweet & Spicy Sauce, Housemade Pickles, Shredded Lettuce and Zesty Chilli Aioli.



## Wood Grilled Entrees & More

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

### Pasta Pomodoro 13

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

\*Add Wood Grilled Sausage for 4

### Dijon Crusted Fresh Cod 17.50

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

### Caribbean Wood Fired Chicken Breast 17.50

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

### Q'd Chicken 16.50

All-Natural Amish Chicken Breast, Grilled & 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 20.50

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 22

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

### Filet Mignon 28

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

### St. Louis Ribs Half Rack 14; Full Rack 24

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

### Firepit 'Sweet Heat' Shrimp 18.50

Hardwood Grilled Shrimp, Sweet Chili Thai Sauce, Grilled Pineapple Salsa, Fresh Scallions, Charred Vegetable Fried Rice

## House-Made Sides

### Parm-Roasted Cauliflower 5

### Pasta Pomodoro 5

### Smoked Mac 'n' Cheese 5

### Wood Grilled Asparagus 5

### Marinated Grilled Vegetables 5

### Yukon & Sweet Potato Hash 5

### Fresh Baked Corn Bread 4

### Onion Rings 4

### Wood Grilled Pineapple 4

### Smashed Potato 4

### Celery Seed Cole Slaw 3

## Smoldering Sweets

### S'mores Stack 7

Graham Cracker Praline, Charred Mallows, Warm Brownie

### Cinnamon & Sugar Fritters 6.50

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

### Sweet & Salty Cheesecake 7

Peanut Butter Mousse, Pretzel Crust, Salted Caramel

### Pecan Balls 6.75

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

### Two Scoops Homemade Ice Cream 4.50

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

### "The Cookie Table" Seasonal Cake 6.75

Fresh. Homemade Cake provided by Local Business Owner

## Campfire Kids Meals\*



Served with Fries, Fruit, or Vegetable & Drink

### 5-oz. Sirloin 8

### Mini Pit Burger 8

### Grilled or Crispy Chicken Tenders 8

### Personal Fired Pizza 8

\* Ages 12 & under.

## Beverages

### Pepsi, Diet Pepsi, Mountain Dew, Mug Root Beer, Mist Twist (Sierra Mist), Dr. Pepper, Lipton Raspberry Iced Tea, Tropicana Lemonade 2.75

### Fresh Brewed Unsweetened Ice Tea 2.50

### Coffee or Hot Tea - Regular & Decaf 2.50

## Senior Citizen Appreciation+

Special All Day Tuesday. Dine-In Only.

### 25% Off All Regularly Priced Food Purchases

+ Ages 65 & older.

[www.firepitwoodfiredgrill.com](http://www.firepitwoodfiredgrill.com)

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

We are committed to supporting environmental causes and will provide straws upon request.

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