

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 9

Sharp Cheddar Cheese, Roasted Peppers, Spinach, Salsa

*Add Chicken for 2.50

Wood Grilled Pretzels 9

Chorizo Cheese Sauce, Honey Mustard

Charred Shrimp Cocktail 10

House-Rubbed Shrimp, Bloody Mary Cocktail Sauce

Pulled Pork Nachos 11

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

Smoked Wings Half Dozen 7.50 Dozen 15

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

Margherita Flatbread 9.50

Fresh Mozzarella, Baby Tomatoes, Roasted Garlic, Basil

Buffalo Chicken Flatbread 10

Roasted Garlic, Sharp Cheddar Cheese, Applewood Bacon, Buffalo Chicken, Diced Tomatoes

Chicken, Spinach, and Bacon Flatbread 10

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

Personal Grilled Flatbread 9.50

House-Made Pizza Sauce, Mozzarella-Provolone Cheese

Toppings: Pepperoni, Mushrooms, Peppers 1

Cheese Petals 10

Pan-seared Mozzarella and Provolone Cheese Petals served with Fire Roasted Tomato Sauce and fresh grated Parmesan Cheese

Truffle 'Fryz' 8.50

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

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 7.50

Artisan Greens, Shaved Cucumbers & Carrots, Baby Tomatoes

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

The Caesar 7.50

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

Just For The Kale 8

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

ADD TO ANY SIGNATURE SALAD

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

The Wedge 7.50

Baby Iceberg Lettuce, Bacon, Onion, Tomatoes,

Blue Cheese Crumbles, Blue Cheese Dressing

The Pit Salad 9

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

Seasonal Salad

Ask your server for current offering.

Blue Cheese & Pear Salad 7.50

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. 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 12.50

Cheddar Cheese *Add Bacon for 1

The Pike Burger 13

Smoked Gouda, Arugula, Avocado Mayo, Roasted Onion

Mushroom, Bacon, Swiss Burger 13

Applewood Bacon, Swiss Cheese, Sautéed Wild Mushrooms

Western Q Burger 13

Smoked Gouda, Barbecue Sauce, Onion Rings

The Trail Burger 13

Whipped Goat Cheese, Sautéed Mushrooms, Balsamic Greens

The Throwback Burger 13

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

Sandwiches & More

The Pit Buffalo Chicken Wrap 12

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

Blackened Chicken 13.50

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

*Add Avocado for 1.50

Hand-Cut Tenderloin Sandwich 13.50

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

Pulled Pork Sandwich 12.50

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

Salmon BLT On Flatbread 14.50

Grilled Faroe Island Salmon, Avocado Mayo, Applewood Bacon

Battered Fresh Cod Sandwich 11.50

Northern Atlantic Cod, Yuengling Batter

Turkey Burger 13

Swiss Cheese, Avocado, Arugula

The Cuban 12.50

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

The Bella 12

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

Crispy Chicken Sandwich 13

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

Honey Hot Chicken "Sammy" 13

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 18

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

Caribbean Wood Fired Chicken Breast 18

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

Q'd Chicken 17.50

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

Faroe Island Salmon 23

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

Smoked Pork Chop 21.50

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 23

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

Filet Mignon 30

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

St. Louis Ribs Half Rack 15 Full Rack 25

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

Firepit 'Sweet Heat' Shrimp 19

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 7.50

Graham Cracker Praline, Charred Mallows, Warm Brownie

Cinnamon & Sugar Fritters 7

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

Sweet & Salty Cheesecake 7.50

Peanut Butter Mousse, Pretzel Crust, Salted Caramel

Pecan Balls 7

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

Two Scoops Homemade Ice Cream 5

Vanilla Bean Ice Cream from local Parkside Creamery

*Add Chocolate Sauce or Caramel for .50

"The Cookie Table" Seasonal Cake 7

Fresh. Homemade cake provided by local business owner.

Campfire Kids Meals*

Served with Fries, Fruit, or Vegetable & Drink

5-oz. Sirloin 9

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.

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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.



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