

Fire Starters

Chicken Chili, Mushroom and Chicken Noodle Soup 5.50

All House-Made

Corn Crisps & Salsa 6

House-Made Fresh Salsa & Fresh Tortilla Chips

*Add Chorizo Cheese Sauce for 2, Guacamole 3

Southwest Chicken Dip 8.50

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

Hummus 8

Chickpeas, Garlic, Roasted Red Peppers, Tahini served with Corn Tortilla Crisps, Cucumbers, and Celery

Crispy Chicken Tenders 9.50

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 11

House-Rubbed Shrimp, Bloody Mary Cocktail Sauce

Pulled Pork Nachos 12

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

*Substitute Chicken 2; Pick-up Containers Charge 1

Smoked Wings Half Dozen or Dozen MKT Price

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

Margherita Flatbread 10

Fresh Mozzarella, Baby Tomatoes, Roasted Garlic, Basil

Chicken, Spinach, and Bacon Flatbread 10.50

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

Personal Grilled Flatbread 10

House-Made Pizza Sauce, Mozzarella-Provolone Cheese

Toppings: Pepperoni, Mushrooms, Peppers 1

Truffle 'Fryz' 9

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

Loaded Tater Tots 9

Crispy Tots, Chorizo Cheese Sauce, Crispy Applewood Smoked Bacon, Scallions and Sour Cream

*Add Barbecue Pulled Pork for 1.50

Signature Salads

The House 9

Artisan Greens, Shaved Cucumbers & Carrots, Baby Tomatoes (Ranch, Caesar, Celery Seed, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Italian, Oil & Red Wine Vinegar)

The Caesar 9

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

The Wedge 9.50

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

The Pit Salad 9.50

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

Southwest Salad 10

Roasted Corn & Black Bean Pico, Red Onions, Tomatoes, Corn Tortilla Crisps, Sharp Cheddar Cheese, served on a bed of Artisan Greens and a side of Avocado Ranch

Blue Cheese & Pear Salad 9.50

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

ADD TO ANY SIGNATURE SALAD

*Grilled Chicken 7.50, Buffalo Chicken 7.50, Shrimp 8.50, Salmon 8.50, Sirloin 8.50

Wood Grilled Burgers, Sandwiches & More

All Served with Fries. 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 13

Cheddar Cheese *Add Bacon for 1

The Pike Burger 14

Smoked Gouda, Arugula, Avocado Mayo, Roasted Onion

Mushroom, Bacon, Swiss Burger 14

Applewood Bacon, Swiss Cheese, Sautéed Wild Mushrooms

Western Q Burger 14

Smoked Gouda, Barbecue Sauce, Onion Rings

The Throwback Burger 13.50

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

Sandwiches & More

The Pit Buffalo Chicken Wrap 12.50

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

Blackened Chicken 14

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

*Add Avocado for 1.50

Hand-Cut Tenderloin Sandwich 14.50

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

Pulled Pork Sandwich 13.50

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

Salmon BLT On Flatbread 14.50

Grilled Faroe Island Salmon, Avocado Mayo, Applewood Bacon

Blackened Mahi Mahi 17

Cabbage Slaw, Arugula, and Zesty Remoulade served on a Toasted Bun

Turkey Burger 13.50

Swiss Cheese, Avocado, Arugula

The Cuban 13

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

The Bella 12.50

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

Crispy Chicken Sandwich 13.50

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

Honey Hot Chicken "Sammy" 14

Crispy Buttermilk Chicken, Sweet & Spicy Sauce, House-Made Pickles, Shredded Lettuce and Zesty Chilli Aioli



Firepit Street Tacos

Two Wood Grilled Flour Tacos Served with Lime-Cilantro Slaw, House Pickled Red Onions, Cotija Cheese, and Chipotle Crema. Served with a side of Corn Tortilla Crisps, House-Made Salsa, and House-Made Taco Sauce.

Choice of proteins:

Wood Grilled Portobello Mushrooms 10

BBQ Pulled Pork 11

Herb Marinated Chicken 12

Herb Marinated Steak 13

Blackened Mahi Mahi 15

Wood Grilled Entrees & More

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

Caribbean Wood Fired Chicken Breast 18.50

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

Faroe Island Salmon 24

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

Chicken Romano 20

Romano battered, flash-fried All-Natural Amish Chicken Breast served with a side of Linguine and House-Made, Fire-Roasted Tomato Sauce

Mahi Mahi MKT Price

Blackened or Seasoned, Wood Grilled Mahi Mahi served over Wood Grilled Vegetables, topped with Seasoned Tomato and Arugula Salad with zesty Remoulade

Smoked Pork Chop 22

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 7.50, Grilled Shrimp 8.50

Aged Sirloin 24

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

Filet Mignon MKT Price

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 19.50

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

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.

House-Made Sides

Parm-Roasted Cauliflower 6

Crispy Sprouts 6

Marinated Grilled Vegetables 6

Yukon & Sweet Potato Hash 6

Smoked Mac 'n' Cheese 5

Wood Grilled Asparagus 5

Fresh Baked Corn Bread 5

Onion Rings 5

Wood Grilled Pineapple 5

Smashed Potato 4

Celery Seed Cole Slaw 3

Smoldering Sweets

S'mores Stack 8

Graham Cracker Praline, Charred Mallows, Warm Brownie

Cinnamon & Sugar Fritters 8

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

Sweet & Salty Cheesecake 8

Peanut Butter Mousse, Pretzel Crust, Salted Caramel

Pecan Balls 8

Premium Vanilla Bean Ice Cream, Sweet & Spicy Pecans, Rum Chocolate Sauce

Two Scoops Premium Ice Cream 6

Premium Vanilla Bean Ice Cream

*Add Chocolate Sauce or Caramel for .50

"The Cookie Table" Seasonal Cake 8

Fresh Homemade Cake provided by local business owner.

Beverages

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

Fresh Brewed Unsweetened Ice Tea 2.75

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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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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