



# **Firepit**

## **‘Off The Trail’ Menu**

### Fried Pickle Dip

Sour Cream, Dill Pickles, Fresh Herbs and Seasonings, Toasted Breadcrumbs, Served with Fried Naan Bread and Tortilla Chips \$9

### Seasonal Salad

Spinach & Arugula, Crumbled Goat Cheese, Sweet & Spicy Pecans, Dried Cranberries, Toasted Pistachios, Roasted Sweet Potatoes, Honey Apple Cider Vinaigrette \$12 *Choice of Protein at Additional Cost*

### Panzanella Salad

Tomatoes, Red Onions, Cucumbers, Fresh Mozzarella, Arugula, Homemade Croutons, Tossed with a Garlic Vinaigrette \$11.50

### Big Kahuna Sammy

6-oz All-Natural Amish Chicken Breast, Cajun Spices, Smoked Gouda, Applewood Smoked Bacon, Charred Pineapple, Spicy Blueberry Chipotle BBQ, with a Side of Fryz \$16

### Spicy Korean Fried Chicken

Crispy Buttermilk Chicken, Korean Gochujang Sauce, Crispy Peanut Slaw with Toasted Sesame Seeds, Sweet & Spicy Jalapenos, and Cilantro Lime Ranch. Served with a Side of Fryz \$16

### Smokehouse Burger

8-oz Ground Angus Reserve Steak Burger, Cheddar, Applewood Smoked Bacon, Caramelized Onion Jam, Smokey BBQ, with a Side of Fryz \$16

### New Wing Sauces:

**BAMA SAUCE-** *Tangy, Rich Flavored White BBQ Sauce, Perfect for Smoked Chicken*

**KOREAN STYLE-** *Sweet and Spicy Gochujang Sauce, with Toasted Sesame Seeds, and Fresh Scallions*

**CHIMI STYLE-** *Fresh Herbs, Garlic, Lemon, and Parmesan Cheese*

**PIT FIRE SAUCE-** *If You Like Heat, Give This A Try! Full of Flavor, with Plenty of Spice....Not For the Faint of Heart!*