

Fire Starters

Bowl of Chicken Chili, Cream of Wild Mushroom or Chicken Noodle Soup 6.50

All House-Made

Corn Crisps & Salsa 7

House-Made Fresh Salsa & Fresh Tortilla Chips

*Add Chorizo Cheese Sauce for 2, Guacamole 3

Southwest Chicken Dip 9

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

Hummus 8

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

Crispy Chicken Tenders 10

Honey Mustard, Barbecue Sauce, Buffalo Sauce or Ranch

Cheese Quesadilla 11

Sharp Cheddar Cheese, Roasted Peppers, Spinach, Salsa

*Add Chicken for 2.50

Wood Grilled Pretzels 10

Chorizo Cheese Sauce, Honey Mustard

Charred Shrimp Cocktail 12

House-Rubbed Shrimp, Bloody Mary Cocktail Sauce

Pulled Pork Nachos 13

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 9 or Dozen 18

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

Margherita Flatbread 11

Fresh Mozzarella, Baby Tomatoes, Roasted Garlic, Basil

Chicken, Spinach, and Bacon Flatbread 11.50

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

Personal Grilled Flatbread 10.50

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 11

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

*Add Barbecue Pulled Pork for 2

Signature Salads

The House 10

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

The Caesar 11

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

The Wedge 11.50

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

Seasonal Salad 12

Ask your server for details

The Pit Salad 11.50

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

Southwest Salad 11.50

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 12

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 8, Buffalo Chicken 8, Shrimp 8.50, Salmon 8.50, Sirloin 8.50

Wood Grilled Burgers, Sandwiches & More

All served with fries. Substitute side salad for 3.50, premium side for 3, all other sides 2. Lettuce, Tomato, Onion, and Pickle available with any Burger or Sandwich upon Request.

Fresh Ground Prime Angus Steak Burgers (8-oz.)

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

The Pit Burger 14

Cheddar Cheese *Add Bacon for 2

The Pike Burger 16

Smoked Gouda, Arugula, Avocado Mayo, Roasted Onion

Mushroom, Bacon, Swiss Burger 15

Applewood Bacon, Swiss Cheese, Sautéed Wild Mushrooms

Western Q Burger 16

Smoked Gouda, Barbecue Sauce, Onion Straws

The Throwback Burger 15

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

Fireside Burger 16

Chorizo Cheese Sauce, Applewood Smoked Bacon, and Crispy Onion Straws, Served with an order of Fries *Add an Egg 2

Sandwiches & More

The Pit Buffalo Chicken Wrap 13.50

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

Blackened Chicken 15

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

*Add Avocado for 2

Hand-Cut Tenderloin Sandwich 16

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 16

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 14.50

Swiss Cheese, Avocado, Arugula

The Cuban 13.50

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

The Bella 13.50

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

Crispy Chicken Sandwich 15

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

Honey Hot Chicken "Sammy" 16

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

Pit Style BLT 12

Applewood Smoked Bacon, Lettuce, Tomato, Grilled Naan Flatbread *Add an Egg 2



Let's TACO 'bout it

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 13

Herb Marinated Steak 14

Blackened Mahi Mahi 15

Wood Grilled Entrees & More

Add a House or Caesar Salad for 5. Substitute premium side for 3.

Caribbean Wood Fired Chicken Breast 20

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

Faroe Island Salmon 24.50

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

Mahi Mahi 27

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

Aged Sirloin 25

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

Filet Mignon 46

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

St. Louis Ribs Half Rack 17 Full Rack 32

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

Firepit 'Sweet Heat' Shrimp 22

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

House-Made Sides

***Parm-Roasted Cauliflower 6**

***Crispy Sprouts 7**

Tossed in Truffle Oil and Bacon

***Marinated Grilled Vegetables 6**

***Yukon & Sweet Potato Hash 6**

***Smoked Mac 'n' Cheese 6**

Crispy Applewood Smoked Bacon and Toasted Breadcrumbs

Wood Grilled Asparagus 5

Fresh Baked Corn Bread 5

Onion Rings 5

Wood Grilled Pineapple 5

Smashed Potatoes 5

Celery Seed Cole Slaw 4

* Premium Sides

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

Mac Attack

Smoked Mac 'n' Cheese 14

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

*Add Chicken 8, Grilled Shrimp 8.50

Campfire Mac 15

House-Made Chorizo Cheese Sauce, Crumbled Applewood Smoked Bacon, Crispy Onion Straws

*Add Crispy or Grilled Chicken 8

Buffalo Chicken Mac 21.50

House-Made Smoked Gouda Cheese Sauce, Crispy Chicken, House-Made Buffalo Sauce, Crumbled Bleu Cheese, Crumbled Applewood Smoked Bacon

Campfire Kids Meals*



Served with Fries, Fruit, or Vegetable

5-oz. Sirloin 11

Mini Pit Burger 8

Grilled or Crispy Chicken Tenders 8

Personal Fired Pizza 8

* Ages 12 & under.

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 9

Peanut Butter Mousse, Pretzel Crust, Salted Caramel

Pecan Balls 9 Half Order 5

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

Two Scoops Premium Ice Cream 6.50

Premium Vanilla Bean Ice Cream

*Add Chocolate Sauce or Caramel for .50

"The Cookie Table" Seasonal Cake 9

Fresh Homemade Cake provided by local business owner.

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.

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