

15" Build Your Own

(10" gluten free available)
Choose your base AND cheese 19.25
Toppings priced individually

Bases

Fresh tomato sauce
Extra virgin olive oil
Garlic infused EVOO
Buffalo Sauce
BBQ Sauce
Honey BBQ Sauce
Pesto

Cheese 3.25

Mozzarella
Mascarpone
Smoked gouda
Bleu cheese crumble
Parmesan
Ricotta
Goat

Veggies 3.25 each

Mushroom
Caramelized onion
Roasted red pepper
Red onion
Scallion
Diced tomato
Sliced tomato
Kalamata Olive
Oven Roasted Corn
Baby spinach
Arugula
Artichoke hearts
Roasted eggplant
Caramelized pear
Hot cherry pepper
Jalapeño
Pineapple
Basil 1.50

Meats 3.75 each

Oven roasted chicken
Fried chicken
Italian sausage
All beef pepperoni
Soppressata
Bacon
Prosciutto
Pulled pork
Meatball

Drizzle 1.25

Balsamic glaze
Wild flower honey
Buffalo sauce
BBQ sauce
Honey BBQ sauce
Pesto



15" ARTISAN PIZZAS

All of our pizzas are cooked well-done and dusted with Pecorino Romano. 10" gluten free crust available.

Lunch Options available 11:30–3pm | 10" Personal Pizza ■ Cheese 14.00 ■ The Mikey 15.50 ■ Special 17.95

Cheese Pizza 19.25

Tomato sauce, mozzarella

Margarita 20.25

Tomato sauce, mozzarella, basil

The Mikey 22.00

Tomato sauce, mozzarella, all beef pepperoni

L'Enza 24.25

Tomato sauce, Italian sausage, mushroom, mozzarella

BBQ Chicken 24.25

Honey BBQ sauce, grilled chicken, red onion, mozzarella, smoked gouda, scallion

Veggie 24.25

Tomato sauce, roasted eggplant, artichoke hearts, kalamata olives, baby spinach, mozzarella and ricotta

The Marley 23.00

Tomato sauce, mozzarella, finished with arugula, shaved parmesan and balsamic drizzle

L'Oscar 24.00

Olive oil, Italian sausage, caramelized onion, mushroom, mascarpone and mozzarella

Blue Ribbon 25.00

BBQ base, pulled pork, caramelized onion, mozzarella, smoked gouda

L'Umina 24.50

Olive oil, sliced pear, caramelized onion, ricotta cheese, finished with prosciutto, wildflower honey, basil

Julianne 24.50

Tomato sauce, mozzarella, soppressata, roasted red pepper, jalapeno

Pesto Chicken 24.00

Pesto base, grilled chicken, diced tomato, mozzarella

Paradigm 25.00

Tomato sauce, Italian sausage, bacon, all beef pepperoni, mozzarella

The Brooksy 24.00

Olive Oil, grilled chicken, caramelized onion, mushroom, mascarpone and mozzarella

Buffalo Chicken 24.50

Buffalo sauce, grilled chicken, roasted red pepper, mozzarella, bleu cheese crumble, scallion

Dante 24.50

Tomato sauce, meatball, roasted red pepper, mozzarella, basil

Jero's Pineapple 24.25

Tomato sauce, bacon, pineapple, jalapeño, mozzarella

Steve's Old Fashioned 24.00

Garlic infused olive oil, sliced tomato, mozzarella, basil

BUILD-YOUR-OWN NACHOS

Nachos 14.95

Crisp tortilla chips covered in mozzarella and monterey jack cheese.

Served with a side of sour cream and salsa

Add Sloppy Joe or Chili (seasonal) 17.95

Build your own and add any pizza toppings and drizzles priced individually the pizza menu

Buffalo Chicken Nachos 18.95

Crispy fried chicken and crisp tortilla chips topped with our three-cheese blend, roasted red pepper, buffalo sauce, bleu cheese dressing, scallion

OVEN-ROASTED WINGS

Lemon Rosemary 15.95

Topped with caramelized onion

Charred Honey Hot Habanero 15.95

Topped with charred habanero pepper and wildflower honey

Pizza and Wings are not available 3:15-4 pm while the kitchen changes the oven coal to prepare for dinner service.



Sharables

- House-Made Mozzarella Sticks** 13.50
Topped with marinara, pesto, balsamic drizzle and parmesan cheese
- Steel Rail Chili (Seasonal)** 13.75
House made beef chili infused with steel rail pale ale, topped a three cheese blend, served with tortilla chips for dipping
- Meatball Trio** 11.25
Meatballs in marinara topped with aged pecorino and basil
Add melted mozzarella 2.00
- Grilled Buffalo Chicken Tenders** 15.50
House-made buffalo sauce, carrots, celery and bleu cheese
- Crispy Chicken Tenders** 15.50
Breaded in house, served with fries
- Pesto Crostini** 13.95
Prosciutto, mozzarella, sliced tomato, balsamic glaze, aged pecorino on baguette
- Fig Jam Crostini** 13.95
Goat cheese, prosciutto, honey drizzle on baguette
- Mexican Street Corn** 11.99
Cotija cheese, southern seasoning, sour cream butter, chargrilled and on the cob
- Cheese Quesadilla**
8 sharable pieces, side of salsa 8.95
Add any pizza topping 2.00 each
- Coal Fired Baked Potato** 9.95
Cheese, bacon, sour cream and scallion
- Blackened Chicken Fries** 12.95
Cheese, jalapeño, red onion, ranch
- Loaded Fries or Tater Tots** 11.95
Cheese, bacon, scallion
Build your own baked potato, fries or tater tots 8.95
Add Sloppy Joe or Chili (seasonal) 3.00
Add cheeses, veggies, meats and drizzles
Price per topping 2.00

Sandwiches

- Served with side of fries, tots or mixed greens
- Meatball Sandwich** 15.45
Marinara, provolone, parmesan, braided roll
- Chicken Parm Sandwich** 15.45
Marinara, mozzarella, parmesan, braided roll
- Roasted Eggplant Parm Sandwich** 14.75
Marinara, mozzarella, braided roll
- Chicken Club Sandwich** 15.45
Grilled chicken, provolone, bacon, romaine, tomato, mayo, tuscan bread
- BBQ Pulled Pork Sandwich** 14.75
Caramelized onion, purple slaw, provolone, spicy honey mustard, pretzel roll
- Sloppy Joe Sandwich** 14.75
Old school secret recipe, braided roll
- Big Max Chicken Sandwich** 16.75
Buttermilk fried chicken, red pepper crema, romaine, purple cabbage, bread and butter pickles

Kids Menu

- Kids Quesadilla** 5.95
Half order, cheese only, side of salsa
- Mozzarella Sticks** 8.95
Marinara dipping sauce
- Crispy Tenders and Tots** 11.50
Buffalo, BBQ or Honey Mustard Dipping Sauce
- Rigatoni and Butter** 8.95
- Cheese Ravioli and Marinara** 9.95

SPECIALTY TACOS

Served on a flour tortilla

- Buffalo Chicken** 6.50
Buttermilk fried chicken, romaine, pickled celery, bleu cheese crumble, buffalo sauce, buttermilk ranch dressing
- Caramelized Pulled Pork** 6.50
Pineapple cucumber salsa, siracha aioli
- Blackened Chicken** 6.50
Purple cabbage slaw, chipotle aioli
- Breezy** 6.50
Roasted veggies; artichoke hearts, red pepper, eggplant, caramelized onion, baby spinach, garlic, fresh basil, lemon aioli
- Sloppy Joe** 6.50
Romaine, jack cheese, diced tomato

Salads

- Arugula** 14.25
Roasted almonds, shaved Manchego cheese, quince dressing
- Baby Spinach** 14.25
Goat cheese, bacon crisps, raisins, balsamic vinaigrette
- Caesar** 14.25
Romaine, cucumber, tomato, shaved parm, croutons, caesar dressing
- Mixed Mesclun Green** 14.25
Roasted red pepper, caramelized pear, pecorino romano, apple cider vinaigrette
- Burrata Salad** 15.50
Little Leaf Greens, cherry tomatoes, red onion, roasted corn, grilled baguette, balsamic vinaigrette
- Summer Salad (Seasonal)** 15.50
Berry compote goat cheese, almonds, strawberries, blueberries, honey lemon vinaigrette on Little Leaf Greens

Pasta

- Mac and Cheese**
Served piping hot from the oven
Three Cheese topped with breadcrumb 13.00
Buffalo Chicken 14.95
BBQ Pulled Pork 14.95
- Rigatoni Pomodoro** 14.95
Pomodoro sauce, shaved parmesan, aged pecorino, fresh basil, over rigatoni
Add meatballs or sausage 5.25
- Linguini Carbonara** 21.95
Crispy fried chicken, bacon, egg, black pepper, aged pecorino, shaved parmesan, chive
- Chicken Parmesan** 21.95
Crispy fried chicken, mozzarella, pomodoro sauce, shaved parmesan, aged pecorino, fresh basil, over rigatoni
- Luganega Rigatoni** 21.95
Sausage, mushroom, caramelized onion, creamy red wine sauce, shaved parmesan, aged pecorino, fresh basil
- Chicken Piccata** 21.95
Sautéed chicken breast in a lemon white wine sauce, capers, chive, over linguini
- Linguini Bolognese** 21.95
Traditional beef, bacon and mushroom, simmered in a creamy red wine sauce over linguini, topped with aged pecorino & chive
- Five Cheese Ravioli** 17.95
House-made marinara, basil, aged pecorino
- Wild Mushroom Ravioli** 19.00
White wine cream sauce, roasted red peppers, basil
- Low Country Pasta** 20.95
Grilled chicken, bacon, roasted corn, jalapeno, cherry tomato, southern seasoning in a cream sauce with parmesan and scallion