

## WOODFIRED APPETIZERS

Soup of the Day  
Ask your server for details

French Onion Soup  
Gruyere crouton – 7

### Charcuterie Board

House-cured Black Berkshire prosciutto ham, sopressatta, mortadella & pork gallantine, alongside Irish porter cheddar and Red Dragon mustard ale cheese with condiments & toast points – 14

Fried Green Tomatoes  
Balsamic syrup, herbed goat cheese mousse – 8

Lobster Gnocchi  
Lobster tail meat, fresh basil, truffle oil,  
House-cured prosciutto ham – 15

Wood-fired Baby Brie  
Roasted baby Brie, mixed flower honeycomb, toasted walnuts,  
cherry puree, toast points – 12

Sonoma Flatbread  
Goat cheese mousse, red grapes, walnuts, balsamic syrup,  
fresh herbs, crispy wood oven flatbread – 8

Northwest Flatbread  
Wild mushroom ragout, caramelized onions,  
mozzarella, fresh herbs, Reggiano Parmigiano – 8

Woodfired Chicken Wings  
Mango BBQ Sauce, wasabi ranch dipping sauce – 8

Woodfired Focaccia  
Olive oil & balsamic vinegar - 3

### *The Chef's Table*

Simple – Fresh – Unique  
By itself – 13

Added on to any Woodfired Entrée – 8

## WOODFIRED SKEWERS

Apple & Brown Sugar Pork  
Stone ground mustard aioli – 8

Sesame Shrimp  
Sweet Thai Chili Mango – 12

Roasted Garlic Beef  
Black Pepper Aioli – 11

Cilantro Lime Chicken  
Smoked Tomato Aioli – 9

## WOODFIRED ENTREES

Grilled Day Boat Scallops  
(North Carolina) Roasted sweet corn basmati rice, lobster foam – 22  
*Wine Flight – “Clearly Chardonnay”*

Chesapeake Bay Crabcakes  
(Virginia) Pineapple relish, smoked tomato vinaigrette,  
summer asparagus, remoulade – 29  
*Wine flight – “Crisp & Refreshing”*

Farm Raised Salmon  
(Norway) Sautéed baby spinach, sweet pepper cantaloupe salsa,  
Shiraz syrup, tart cherry puree – 21  
*Wine Flight – “Pinot Noir”*

Charleston Style Shrimp and Grits  
(U.S.A) House smoked bacon,  
Black Diamond white cheddar heirloom grits, pan gravy – 20  
*Wine Flight – “Got Gris?”*

All Natural Semi-Boneless Half Chicken  
(Pennsylvania) Natural jus, smoked Yukon golds with goat cheese – 15  
*Wine Flight – “Virginia is for Lovers”*

Prime Burger  
Lettuce, tomato, Vidalia onion, hand cut steak fries, spicy pickle  
Bacon & white cheddar or Gorgonzola, pickled red onion – 13  
*Wine Flight – “California Reds”*

Smoked Smithfield Farms Baby Back Ribs  
(Virginia) Shiraz BBQ sauce, buttermilk Yukons, corn bread, coleslaw – 21  
*Wine Flight – “Australian Shiraz”*

14oz Boneless Pork Chop  
(Virginia) Apple & brown sugar brined, green tomato marmalade,  
cherry coke reduction, sweet potato fries – 20  
*Wine Flight – “Pinot Noir”*

Chicken Fettuccini  
(Pennsylvania) Artichoke hearts, kalamata olives, crimini mushrooms,  
fresh herbs, smoked tomato cream - 17  
*Wine Flight – “Merlot Madness”*

Manchester Farms Carolina Quail  
(South Carolina) Cornbread-pecan stuffing, brussel sprouts & house-  
bacon, raspberry gastrique, natural jus – 21  
*Wine Flight – “Pinot Noir”*

Wood-Grilled Lobster Tail  
Summer asparagus, smoked tomato hollandaise, buttermilk Yukons - 39  
*Wine Flight – “Clearly Chardonnay”*

Executive Chef – Marc Taylor  
Sous Chef – Kenneth Wright

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD  
OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS

\*FOR YOUR CONVENIENCE, A 20 PERCENT GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.  
\*WE WILL GLADLY SEPARATE YOUR CHECKS...BUT PLEASE ALLOW FOR EXTRA TIME.  
SEPTEMBER 2009

## WOODFIRED STEAKS

Argentinean Style Churrasco Steak  
| Certified Hereford Beef |

Mango-avocado mojo, chimichurri, buttermilk Yukons – 19  
*Wine Flight – “Flight to Argentina”*

Cast Iron Tavern Steak  
| Certified Hereford Beef |

Fried Yukon potatoes, Reggiano Parmigiano, pickled red onions,  
horseradish parsley emulsion, fried egg sunny side up – 20  
*Wine Flight – “Flight to Chile”*

16 oz Ribeye – USDA Prime  
Skillet roasted oyster mushrooms,  
truffle butter, smoked Yukon golds with goat Cheese & herbs – 36  
*Wine Flight – “California Reds”*

16 oz New York Strip – USDA Prime  
Smoked Yukon golds with goat Cheese & herbs,  
Truffle or Cabernet butter – 36  
*Wine Flight – “Teeth Stainer”*

Filet Mignon  
8 oz – Smoked tomato hollandaise, veal stock reduction,  
buttermilk Yukons – 29  
*Wine Flight – “Call Me a Cab”*

## WOODFIRED PIZZAS

### Greek

Red onions, kalamata olives, roasted red peppers, cherry tomatoes,  
pepperoncinis, smoked feta, balsamic syrup, olive oil, fresh herbs – 12

### Southwest BBQ Chicken

Rotisserie smoked chicken, cherry tomatoes, red onions, Shiraz BBQ  
sauce, house smoked mozzarella, fresh herbs – 12

### Pepperoni

Red sauce, pepperoni, mozzarella, fresh herbs – 12

### House-made Italian Sausage

Caramelized onions & peppers, mozzarella, fresh herbs – 12

### Hawaiian

House-cured Canadian bacon, pineapple, jalapeno,  
mozzarella, fresh basil – 12

## SIDES

Buttermilk Yukons – 5  
Stone Ground Cheese Grits – 5  
Sautéed Baby Spinach – 5

Hand Cut Steak Fries – 6  
Brussels & House Bacon - 5  
Truffled Gnocchi & Cheese –

Skillet Roasted Oyster Mushrooms – 6 Sweet Potato Fries – 6

Smoked Yukon Golds & Goat Cheese – 6  
Asparagus & Smoked Tomato Hollandaise – 6