

WOOD-FIRED PADDELLE

◆ VEGETARIAN

◆ GLUTEN FREE

◆ NEW THIS MENU

STAFF FAVE

Start Here

JUST SEND IT!

Don't think. Eat like Chef. A rotating chef's spread built for the table—featuring our greatest-hit starters from across the menu: Goat Cheese Arancini, Ricotta & Honeycomb, Fried Mozz Brick, and Fried Meatballs. — 28

For the Table

My neck, my back, look at all these snacks.

AVOCOTTA TOAST ◆

Honeyed ricotta, avocado puree, tart lime & black pepper honey, spongy housemade focaccia — 16

ALWAYS CINNY MONKEY BREAD ◆

Pull-apart bread, ooey-goey sweet cream frosting, cinnamon sugar — 11

FRIED MOZZ BRICK ◆

IYKYK - Hand-breaded local mozz, fried until golden & ooey-goey, with warm marinara for dipping - 'cause when you dip, I dip, we dip. Make it a stack +7 — 13

BLT SAMMIE

Open-faced focaccia, wood-fired egg, crispy applewood-smoked bacon, herbed ricotta, caramelized onions, warm tomato bacon jam — 19

GOAT CHEESE ARANCINI ◆

Warm, herbed goat cheese, crispy breadcrumb crust, roasted garlic aioli (4 pcs). Add another for +3 — 14

RICOTTA & HONEYCOMB ◆

Toasted housemade focaccia, herb-y whipped ricotta, tart lime & black pepper honey... you may catch more flies with honey, but you catch more honeys being fly — 15

PORK BELLY POLENTA POPS ◆

Crispy fried polenta squares, slab pork belly, caramelized shallot cream sauce, hard-boiled egg, sriracha chili sauce — 15

FRIED MEATBALLS ◆

Hand-rolled prime chuck beef, marinara, freshly grated parm, basil chiffonade (4 pcs), add another for +3 — 15

CROISSANT QUICHE

Flaky croissant crust, egg, whipped goat cheese, arugula, fresh ginger vinaigrette — 14

Eat Your Greens

Add some proteins for them gains. Steak + 10 Chicken + 7 Shrimp + 8

HAIL YES! CAESAR SALAD

Roasted focaccia breadcrumbs, freshly grated pecorino romano, romaine hearts, mesclun greens, Caesar dressing — 14

WOOD-FIRED WEDGE SALAD ◆◆

Torched iceberg lettuce, sharp Gorgonzola, crispy pork belly, pickled red onions, blistered cherry tomatoes, and blue cheese dressing — 19

JUST BEET IT ◆◆

Fire-roasted beets, whipped goat cheese, candied pecans, and maple vinaigrette on a sunflower sprout salad — 19

NO SEED OILS! We use beef tallow in our fryer, and extra virgin olive oil in err'thang else. It ain't cheap! But it's better for you, for us, for everyone. Enjoy!

WOODEN PADDLE

Pizzas To Pass

Don't @ us Little C's.
Gluten-free crust +4 Dairy-free cashew ricotta +3 Prosciutto & Parm +6

PEPPER ONLY

Charred pepperoni cups, fresh garlic, sharp provolone, fresh mozz, tomato sauce, fresh grated parm — 20

GRANDMA'S PIE ♦

Sweet tavern-style tomato sauce, provolone, fresh mozz, freshly grated parm, basil chiffonade — 18

WAKE & BACON

Tomato jam, smoky gouda, crispy bacon, herbed ricotta, fresh chives. The hangover helper — 22

GREENS, EGGS, & HAM

Smokey applewood bacon, gooey fontina, cracked egg, roasted cherry tomatoes, basil pesto, peppery arugula, just-sliced prosciutto — 24

EGGS BENNY

Sliced Canadian bacon, buttery fried eggs, crispy herbed breadcrumbs, creamy hollandaise, finely chopped chives — 24

BUZZKILL

Calabrian chili peppers, pepperoni, fresh basil, fresh mozz, tomato sauce, sweet honey — 21

THE ORIGINAL MR. BEEF

Slow-braised short rib, mid spicy housemade giardiniera relish, red tomato sauce, provolone, mozz - Carmy eaten, Carmy approved — 24

SMOKE & 'SHROOMS ♦

Roasted cremini mushrooms, fresh mozz, nutty smoked gouda, extra virgin olive oil, fresh thyme, black truffle puree — 26

PRETTY FLY FOR A WHITE PIE ♦

Creamy herbed ricotta, dollops, sharp gorgonzola, freshly grated parm, fresh garlic, fresh mozz, extra virgin olive oil, cracked black pepper (Ask for everything bagel seasoning. It's on us) — 21

SAUSAGE FEST

Smokey applewood bacon, pepperoni, fennel sausage, fresh mozz, sharp provolone, tomato sauce — 22

Morning Shoulds

How every morning should start. Prepare to be shooketh.

"THAT'S HOT" CHICKEN & WAFFLES

Buttermilk waffle, crispy chicken katsu, hot honey glaze, pure maple syrup — 21

BALSAMIC SKIRT STEAK & EGGS

Balsamic marinade, wood-fire charred skirt steak, egg scramble, crème fraîche, parsley gremolata, broccolini on the side — 28

BASIL PESTO RIGATONI ♦

Creamy shallot cream & our housemade (nut-free!) pesto, rigatoni, freshly grated parm. Chef's reco: add chicken +7 or shrimp +8 ! — 22

GENOVESE PASTA ♦

Chuck-roasted beef and sweet onions tossed with ziti, green peppercorn mascarpone, and pecorino romano — 22

PEACHY PANCAKES ♦

Caramelized peach, the *fluffiest* pancakes, oat cobbler topping, maple syrup, agave-infused cultured cream whip — 16

TIRAMISU FRENCH TOAST ♦

Ooh-she-thick brioche, rich espresso soak, airy mascarpone mousse, cocoa nibs, warm maple syrup — 16

CRUST DIP FLIGHT

When I dip, you dip, we dip.
Choose 3 housemade sauces:
marinara, basil pesto, roasted
garlic aioli, buttermilk ranch, or
caramelized shallot cream — 9