

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 — 14

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 Salmon + 12 Shrimp + 8

HAIL YES! CAESAR SALAD

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

SNAP INTO IT ◆◆

Snap peas, asparagus, creamy burrata, grilled sourdough, bright lemon vinaigrette. Fresh, clean, snackable — 19

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

WOODEN PADDLE

Pizzas To Pass

Don't @ us Little C's.

Gluten-free crust +4 Dairy-free cashew ricotta +3 Prosciutto & Parm +6

PEPPERONLY

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 — 30

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

SAFFRON BUCCATINI ♦

Saffron garlic cream, shallots, basil oil, stracciatella. Chef's reco: add blackened shrimp — 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