

## Cocktails

### Cockoo Juice 13

Malibu, Peach, Pineapple, Orange Juice, Grenadine

### Tito's Lime Rickey 14

Tito's Vodka, Fresh Lime Juice, Raspberry Puree, Sprite

### Strawberry Blossom 13

Tito's Vodka, Elderflower, Lemonade, Strawberry puree

### Spicy Pineapple Margarita 14.5

Dulce Vida Pineapple Tequila, Ancho, Reyes Verde, Thai Chili, Lime, Agave

### Jack's Old Fashion 14

Four Roses Bourbon, Vanilla Bean Simple Syrup, Angostura Bitters, Brandy-Soaked Cherries, Orange Peel

### Rebel Sangria 15/57

Red or White. Raspberry Vodka, Bacardi Limon, Peach Liqueur, Sprite

### Espresso Martini 14

Pearl Vanilla Vodka, Irish Cream, Coffee Liqueur, Fresh Espresso

### Dirty Blue Goose Martini 16

Grey Goose, Dry Vermouth, Olive Brine, Blue Cheese Stuffed Olives

## Draft Beer

**Angry Orchard, Hard Cider** 8  
Hard Cider, NY - 5% ABV

**Blue Moon** 7.75  
Wheat Ale, CO - 5.4% ABV

**Bud Light** 6.25  
Lager, MO - 4.2% ABV

**Pabst Blue Ribbon** 5.25  
Lager, WI - 4.8% ABV

**Fiddlehead** 8.5  
IPA, VT - 6.2% ABV

**Guinness** 8  
Stout, IRE - 4.3% ABV

**Harpoon** 8.25  
IPA, MA - 5.9% ABV

**Maine Beer Co, Lunch** 12  
IPA, ME - 7% ABV

**Modelo, Especial** 7.5  
Lager, MEX - 4.4% ABV

**Pacifico** 7.50  
Lager, MEX - 4.4% ABV

**Sam Adams, American Light** 7.5  
Lager, MA - 4.2% ABV

**Sam Adams Seasonal** 7.75  
Rotating, MA

**Stella Artois** 8  
Lager, BEL - 4.8% AB

**Wormtown Be Hoppy** 8.75  
IPA, MA - 6.5% ABV

**Rotating Local Tap**  
Ask your server

## Bottles & Cans

**Amstel Light** 7.5  
Lager, NL - 4.5% ABV

**Bud Light** 6.25  
Lager, MO - 4.2% ABV

**Coors Light** 6.25  
Lager, CO - 5.2% ABV

**Corona Light** 7.25  
Lager, MEX - 4.1% ABV

**Michelob Ultra** 6.25  
Light Lager, MO - 4.2% ABV

**Miller Light** 6.25  
Lager, WI - 4.2% ABV

**Budweiser** 6.25  
Lager, MO - 5% ABV

**Sam Adams** 6.75  
Lager, MA - 5% ABV

**Victory, Golden Monkey** 9.75  
Belgian, PA - 9.5% ABV

**Atlética, Copper Non-Alc** 8  
Non-Alc, CT - 8% ABV

**Downeast Craft Cider** 8   
Gluten Free, MA - 5.1% ABV

**Exhibit "A", Goody Two Shoes** 10  
Kölsch, MA - 4.5 ABV

**Heineken** 7.5  
Holland, - 5% ABV

**Lagunitas, Little Sumpin, Sumpin** 7.5  
Pale Wheat Ale, CA - 7.5% ABV

**Lawson's, Little Sip** 11  
IPA, CT - 6.2% ABV

**Lord Hobo, Boom Sauce** 12  
IPA, MA - 7.8% ABV

**Mighty Squirrel, Cloud Candy** 12.75  
NE IPA, MA - 6.5% ABV

**The Alchemist, Focal Banger** 12  
American IPA, VT - 7% ABV

**Corona** 7.25  
Lager, MEX - 4.1% ABV

**Dos Equis, Lager** 8  
Lager, MEX - 4.2% ABV

**Dos Equis, Amber** 8  
Amber Lager, MEX - 4.7% ABV

**Modelo Negro** 8  
Dark Lager, MEX - 5.4% ABV

**Tecate** 8  
Lager, MEX - 4.5% ABV

**High Noon** 9.5  
Vodka Seltzer, CA - 4.5% ABV

**Sun Cruiser** 9  
Vodka Iced Tea, MA - 4.5% ABV

**Viva Tequila Seltzer** 10  
Tequila Seltzer, MA - 4.5% ABV

**White Claw** 8  
Hard Seltzer - 5% ABV

## Bourbon

**Woodford Reserve** 12  
**Bulleit Bourbon** 12  
**Basil Hayden** 13  
**Knob Creek** 13  
**Four Roses** 10  
**Jim Beam** 9

## Wine

	<u>Glass</u>	<u>Bottle</u>
SPARKLING & ROSE		
<b>Poema Cava, Spain</b>	11	43
<b>Chloe, California</b>	12	47
CHARDONNAY		
<b>Grayson, California</b>	12	47
PINOT GRIGIO		
<b>Benvolio, Italy</b>	11	43
SAUVIGNON BLANC		
<b>Santa Carolina, Chile</b>	11	43
<b>Kim Crawford, NZ</b>	14	55
PINOT NOIR		
<b>Joel Gott, California</b>	12	46
<b>Meiomi, California</b>	15	58
CABERNET SAUVIGNON		
<b>Liberty School, California</b>	13	51
MALBEC		
<b>High Note, Argentina</b>	11	43



## Beginnings

**Coal Fired Wings** 16 **GF**  
lemon herb rubbed,  
buffalo, or honey BBQ

**Charred Cauliflower** 10 **V**  
breadcrumbs, cheese  
sauce, lemon oil

**R.I. Calamari** 16  
garlic, banana peppers,  
white wine butter sauce

**Meatball Sliders** 16  
ricotta, Romano,  
pomodoro sauce, basil

**Arancini** 11  
Romano, basil,  
pomodoro sauce

**Tomato Basil Soup** 7 **V**  
basil, cream, parmesan

**Coal Fired Meatballs** 11  
pomodoro sauce, ricotta,  
mozzarella, Romano

**Garlic Bread** 5 **V**

**Garlic Cheese Bread** 6 **V**  
fresh baked, parmesan,  
oregano, pomodoro sauce

**Romano Truffle Fries** 7 **V**  
chipotle aioli, Romano

**Fried Mozzarella** 12 **V**  
Romano, basil  
pomodoro sauce

## Greens

**Romaine** 10 **V**  
caesar, bread crisp,  
parmesan

**Arugula** 10 **V**  
olives, parmesan, red  
onion, blistered tomato,  
lemon vinaigrette

**Kale & Quinoa** 16 **GF V**  
arugula, pomegranate,  
red pepper, red onion,  
black beans, roasted  
almonds, cheese, citrus  
yogurt dressing

**Garden Salad** 10 **V**  
tomato, cucumber, red  
onion, carrot, bread crisp

### Top off your "Greens"

grilled chicken breast	add 6
grilled shrimp	add 8
salmon	add 9
steak*	add 11

**Dressing:** Lemon Vinaigrette, Honey Citrus, Oil & Vinegar

\* Denotes food items are cooked to order or served raw. Consuming raw or undercooked animal products may increase your risk of foodborne illness.

## Coal Fired Pies

### WOODSTONE HEARTH OVEN

**Jack's Original Cheese Pie** **V**  
tomato, mozzarella, Romano

**Margherita** ~ tomato, fresh **V**  
mozzarella, basil, EVOO

**Salami** ~ tomato, mozzarella,  
pepperoni, Romano

**Pear Pancetta** ~ bechamel, mozzarella,  
arugula, pomegranate, balsamic glaze

**Piccante** ~ tomato, pepperoni, sausage,  
mozzarella, banana peppers

**Polpetta** ~ tomato, mozzarella,  
caramelized onions,  
ricotta cheese, meatball

**Forager's** ~ wild mushrooms, thyme, **V**  
caramelized onions, ricotta, feta, truffle oil

**Formaggio** ~ mozzarella, ricotta, feta, **V**  
Romano, roasted garlic, pesto

**Steak and Cheese Pie** ~ shaved steak,  
blue cheese, peppadew, mozzarella,  
ricotta, arugula, balsamic glaze

**Vegetarian** ~ tomato, zucchini, mozzarella,  
cauliflower, red peppers, caramelized  
onions, mushrooms, olives, Romano

**Carnivore** ~ tomato, mozzarella,  
pepperoni, sausage, bacon

**12" Gluten Free Pizza** ~ tomato, **GF V**  
mozzarella, Romano

### Toppings

add 3  
bacon  
pepperoni  
sausage  
anchovy  
spinach  
ricotta cheese  
feta

add 2  
tomato  
onion  
red peppers  
garlic  
olives  
broccoli  
banana peppers  
pesto sauce

**TWELVE**  
INCH PIES

**SIXTEEN**  
INCH PIES

16 | 19

17 | 20

17 | 20

18 | 21

18 | 21

19 | 22

18 | 21

17 | 20

20 | 23

18 | 21

20 | 23

13 | -

## Mains

**Shrimp Fra Diablo** 24  
linguini, white wine, banana  
pepper, pomodoro, parsley,  
garlic bread

**Chicken Parmesan** 18.5  
breaded cutlets, pomodoro  
sauce, mozzarella cheese,  
linguini

**Fettuccine Alfredo** 16  
fresh cream, Romano  
cheese, Reggiano

**Chicken Broccoli Alfredo** 19  
fettuccine, chicken, broccoli,  
cream, Romano cheese,  
Reggiano

**Short Rib Ravioli** 29  
wild mushroom porcini  
ravioli, short rib, truffle  
demi-glaze, parmesan

**Spaghetti & Meatballs** 17.5  
grandma's beef & pork  
recipe, bucatini, pomodoro,  
basil

**Coal Fired Salmon** 27 **GF**  
sauteed spinach, onion,  
mushroom, fresh cream, creamy  
polenta

**Tuscan Chicken Sandwich** 16  
grilled chicken, sharp cheddar,  
caramelized onions, pesto  
aioli, arugula, ciabatta, fries

**Steak and Cheese Panini** 16  
shaved steak, cheddar and  
Romano cheese, arugula,  
roasted red pepper, fries

**Pan Seared Scallops** 30 **GF**  
grilled pineapple, tangy citrus  
butter, creamy polenta

## Finale

**Warm Brownie Sundae** 10  
fudge, vanilla ice cream,  
whipped cream

**Banoffee Pie** 9  
graham cracker, toffee, banana,  
custard, whipped cream

**Ice Cream** 5  
chocolate  
french vanilla

**Cannolis (two)** 7.5  
piped to order,  
chocolate chips



**V** - Items may be prepared vegetarian

**GF** - Items may be prepared gluten free upon request 1/25

Before placing your order, please inform your server if a person in your party has a food allergy.