

Fire Stone

WOOD FIRED PIZZA & GRILL

DINNER

SMALL PLATES

 MASON DIXIE NACHO'S	\$14
<i>Smoked Pork, Smoked Pork Belly Bits, Pimento Cheese Fondue, Roasted Pablano Salsa, Heirloom Cherry Tomato, Red Onion, Cilantro, Tortilla Chips</i>	
SPINACH & ARTICHOKE BAKE	\$11 (v)
<i>Wood Oven Baked, Tortilla Chips, Roasted Pablano Salsa</i>	
CHEF'S CHOICE HUMMUS	\$10 (gf/v)
<i>Chef's House Made Hummus, Carrot, Celery, English Cucumber, Crispy Roasted Garlic & Herb Pita (GF Pita - \$3 additional)</i>	
SMOKED CHICKEN WINGS	\$12
<i>Six Smoked Fried Whole Jumbo Wings, Choice of Flavor: Fire Stone Dry Rub, Buffalo, Thai Chili, Served with Gorgonzola Dressing, Celery & Carrots</i>	
PORK WINGS	\$11
<i>Braised Small Pork Shanks, Choice of Flavor: Fire Stone Dry Rub, Buffalo, Thai Chili, Served with Gorgonzola Dressing, Celery & Carrots</i>	
PIMENTO CHEESE FONDUE	\$10 (v)
<i>Wood Fired Baked, Crispy Roasted Garlic & Herb Pita</i>	
CAPRESE FLAT BREAD	\$9 (v)
<i>Southern Style Tomato Jam, Fresh Basil, Fresh Mozzarella, Rocket, Balsamic Reduction</i>	
 WOOD FIRED BRUSCHETTA	\$9 (v)
<i>Southern Style Tomato Jam, Fresh Basil, Rocket, Balsamic Reduction</i>	
PIMENTO CALAMARI	\$11
<i>Flash Fried Calamari, Peppadew Pepper, Lime, Smoked Tomato & Citrus Aioli</i>	
P.E.I. MUSSELS	\$14
<i>Hard Cider Broth, Smoked Shallot, Roasted Garlic Clove, Dijon Creme Fraiche, Day Old Bread</i>	
 STUFFED FRIED GREEN TOMATO	\$13
<i>Grit Crusted, Goat Cheese, Crab Meat, Rocket, Balsamic Reduction</i>	
PORK BELLY CARNITAS SLIDERS	\$12
<i>Crispy Shredded Smoked Pork Belly, Tomatillo Avocado Relish, Roasted Pablano Salsa, Rocket, Tequila Lime Aioli</i>	
CRAB CAKE SLIDERS	\$13
<i>New Orleans Style Crab Cakes, Rocket, Tomato, Smoked Tomato & Citrus Aioli</i>	
SHRIMP PO' BOY SLIDER	\$13
<i>Blackened Shrimp, Tomato, Lettuce, Remoulade</i>	

SIGNATURE SOUPS & SALADS

Dressings: Caesar, Apple Cider Vinaigrette, Balsamic Citrus Vinaigrette, Ranch, Smoked Tomato Vinaigrette, Gorgonzola
Add Protein: Salmon \$7 | Shrimp \$7 | Steak Tips \$6 | Chicken Breast \$5

(v) TOMATO GORGONZOLA	\$7	ROASTED BEET SALAD	\$10 (v)
<i>Day Old Bread Croutons</i>		<i>Sliced Roasted Beets, Rocket, Goat Cheese English Cucumber, Heirloom Cherry Tomato, Balsamic Citrus Vinaigrette</i>	
SOUP OF THE DAY	\$MKT	ARTICHOKE TOMATO SALAD	\$12 (gf)
<i>Chef's Inspired Preparation</i>		<i>Rocket, Marinated Long Stem Artichokes, Heirloom Cherry Tomato, Smoked Shallot, Red Onion, Feta Cheese, Pepperoncini Pepper, Smoked Tomato Vinaigrette</i>	
(v) CHAMBERS STREET CAESAR....	\$8 / side \$6	"THE WEDGE"	\$10
<i>Romaine, Asiago Cheese, Day Old Bread Croutons, House-Made Caesar Dressing</i>		<i>1/4 of Iceberg, Gorgonzola Crumbles, Smoked Pork Belly Crouton, Heirloom Cherry Tomato, Gorgonzola Dressing</i>	
 FIRE STONE HOUSE SALAD	\$8 / side \$6	NORTH OF COBB SALAD	\$13
<i>Mesclun Greens, Candied Pecans, Cherry Tomato, Apple, Smoked Belly Crouton, Gorgonzola Crumbles, Apple Cider Vinaigrette</i>		<i>Mesclun Greens, Hard Boiled Egg, Smoked Pork Belly Crouton, Avocado, Heirloom Cherry Tomato, Gorgonzola Crumbles, Ranch Dressing</i>	

(v)= Vegetarian (gf)= Gluten Friendly  =Fire Stone Favorite

WOOD FIRED PIZZAS

Gluten Free Crust Available On All Pizzas — \$4 Upcharge

- 🔥 PEPPERONI \$15**
Red Sauce, Oregano, Mozzarella, Asiago
- (v) MARGHERITA \$14**
Red Sauce, Fresh Mozzarella, Heirloom Tomato, Asiago, Basil
- HUNTSMAN \$17**
Red Sauce, Pepperoni, Italian & Chicken Sausage, Bacon, Mozzarella, Asiago
- PESTO \$16**
Basil Pesto, Mozzarella, Asiago, Prosciutto di Parma, Rocket, Balsamic Reduction
- “THE GRAND” \$17**
Red Sauce, Mozzarella, Pepperoni, Salami, Mushroom, Bell Pepper, Red Onion, Pepperoncini Pepper
- (v) VEGGIE \$14**
Red Sauce, Spinach, Tomato, Roasted Mushroom, Onion, Bell Pepper, Mozzarella, Parmesan
- MASON DIXIE \$16**
Smoked Chicken, Smoked Pork, Smoked Pork Belly Bits, Pimento Cheese Fondue, Roasted Poblano Salsa, Heirloom Cherry Tomato, Red Onion, Cheddar Cheese

- CHICKEN BACON RANCH \$17**
Chipotle Ranch Base, Smoked Chicken, Smoked Pork Belly Bits, Red Onion, Mozzarella, Asiago, Lime, Cilantro
- FIG \$18 🔥**
Shallot Marmalade, Black Mission Fig, Mozzarella, Gorgonzola Cheese, Prosciutto di Parma, Arugula, Crispy Pancetta
- BLACK & BLUE \$17**
Roasted Garlic EVOO, Blackened Steak Tip, Caramelized Onions, Mushroom Mozzarella, Asiago, Gorgonzola
- CAPRESE CHICKEN \$16**
Smoked Chicken, Southern Style Tomato Jam, Fresh Basil, Mozzarella, Rocket, Balsamic Reduction
- PORK BELLY CARNITAS..... \$16 🔥**
Crispy Shredded Smoked Pork Belly, Tomatillo, Avocado, Roasted Poblano Salsa, Rocket, Mozzarella, Asiago, Tequila Lime Aioli
- UP IN SMOKE \$16 🔥**
Smoked Chicken, Smoked Pork, Smoked Pork Belly Bits, Smoked Heirloom Cherry Tomato, Smoked Shallots, Smoked Gouda, Pimento Cheese Fondue

HAND HELD ENTRÉES

- ITALIAN CHICKEN BURGER..... \$14**
House Ground Chicken Mixed with Fresh Herbs, Spinach, Sundried Tomato, topped with Mozzarella, Rocket, Long Stem Artichoke, Smoked Tomato Vinaigrette, Brioche Bun
- 🔥 HOUSE BURGER..... \$14**
8 oz Hand Pattied Char-Grilled Burger, Cheddar, Smoked Pork Belly, Rocket, Tomato, Red Onion, Brioche Bun
- BLACK BLUE BURGER..... \$15**
Blackened 8 oz Hand Pattied Char-Grilled Burger, Gorgonzola, Smoked Pork Belly, Rocket, Tomato, Red Onion, Brioche Bun
- VEGGIE BEAN BURGER..... \$14 (v)**
8 oz Black and Kidney Bean Burger, Mixed with Chipotle Peppers, Cilantro, Spices & Herbs, Topped with Tomato, Rocket, Red Onion, Brioche Bun
- SHROOM BURGER..... \$14**
8 oz Hand Pattied Char-Grilled Burger, Roasted Mushroom, Mozzarella & Asiago Cheese, Rocket, Tomato, Red Onion, Brioche Bun
- MASON DIXIE BURGER..... \$15 🔥**
10 oz Hand Ground Ribeye, and Smoked Pork Belly Patty, Topped with Pimento Cheese Fondue, Fried Green Tomato, Pulled Pork, Southern Tomato Jam, Rocket, Red Onion, Brioche Bun

ENTRÉES

- *RIBEYE..... \$27**
14 oz Char-Grilled to Temp. Roasted Garlic Smash, Haricot Verts, Red Wine Reduction
- *FILET MIGNON \$30**
8 oz Char-Grilled to Temp. Roasted Garlic Smash, Grilled Asparagus, Balsamic Reduction
- 🔥 SHRIMP & GRITS \$19**
Jumbo Gulf Shrimp, Smoked Pork Belly and Gouda Grits, Rocket, Blistered Heirloom Cherry Tomato, Red Onion, Bell Pepper, Tasso, Tomato Broth
- *GRILLED BLACKENED SALMON \$25 🔥**
Smoked Pork Belly & Gouda Grits, Grilled Asparagus, Beurre D'Orange
- PAN SEARED SCALLOPS..... \$24**
Barley Risotto, Sautéed Greens, Beurre Blanc
- BROZED MOUNTAIN TROUT \$29**
Barley Risotto, Sautéed Greens, Beurre Blanc

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SIDES

*A la Carte Pricing, Not Charged for Entree Selections

- S & P Fries \$5 | Truffle Asiago Fries \$6
- Barley Risotto \$5 (v/gf)
- Sautéed Spinach \$5 (v/gf)
- 🔥 Roasted Brussel Sprouts \$5 (v/gf)

- Haricots Verts \$5 (v/gf)
- Grilled Asparagus \$5 (v/gf)
- Roasted Garlic Smash \$5 (v/gf)
- Smoked Pork Belly & Gouda Grits \$6

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THE RESTAURANT IS NOT AN ALLERGEN-FREE ENVIRONMENT. GUESTS WITH A SPECIAL FOOD SENSITIVITY OR DIETARY NEED SHOULD NOT RELY SOLELY ON THIS INFORMATION AS THE BASIS FOR DECIDING WHETHER TO CONSUME A PARTICULAR MENU ITEM AND ARE INDIVIDUALLY RESPONSIBLE FOR ENSURING THAT ANY SUCH MENU ITEM MEETS THEIR INDIVIDUAL DIETARY REQUIREMENTS.