

Fire Stone

WOOD FIRED PIZZA & GRILL

Dinner

SMALL PLATES

V SPINACH & ARTICHOKE BAKE \$9
House-Made Dip, Wood Oven Baked, Tortilla Chips

CRISPY SHRIMP \$11
Tempura Battered Shrimp, Sriracha Chili Glaze

V GF HUMMUS \$10
Chef's Seasonal Selection, Served with Carrots, Celery,
Pita Bread (GF Pita - \$3.50 Add'l)

STEAMED MUSSELS \$12.75
White Wine or Chef's Choice, Grilled Ciabatta Bread

CALAMARI \$10.50
Fried Calamari Rings, Lemon Chips, Citrus Aioli

SMOKED CHICKEN WINGS \$10
Six Quick-Fried Smoked Jumbo Chicken Wings:
Fire Stone Dry Rub | Buffalo | Thai Chili
House-Made Ranch Dressing, Celery

CHARCUTERIE BOARD \$16
Salami | Capicola | Tasso | Gouda | Derby Sage
Savory: Pickled Vegetables, Stone Ground Mustard
or Sweet: Honey Comb, Grapes.
Pita Bread. (GF Pita - \$3.50 Add'l)

SOUPS & SALADS

House Made Dressings: Honey Dijon, Blue Cheese, Caesar, Ranch, Herb Vinaigrette

Add Protein: Chicken \$5 | Shrimp \$6 | Salmon \$7

V GF TOMATO BISQUE \$7 bowl
Aged Balsamic

SOUP OF THE DAY \$6 bowl

V FIRE STONE HOUSE SALAD
\$6 side \$9 full

Tender Mixed Greens, Dried Peaches, Candied Pecans,
Smoked Blue Cheese, Herb Vinaigrette

CHAMBERS STREET CAESAR SALAD

\$6 side \$9 full

Romaine Hearts, Crostini, Shaved Parmesan,
Garlic Anchovy Dressing

***SALMON SALAD \$14**

Grilled or Blackend, Salmon, Tender Mixed Greens, Cucumber,
Goat Cheese, Tomato, Orange Segments, Herb Vinaigrette

GF V CAPRESE SALAD \$9

Tomatoes, Buffalo Mozzarella,
Balsamic Glaze, Basil

COBB CHOP SALAD \$14

Tender Mixed Greens, Grilled Chicken, Chopped Egg, Bacon,
Avocado, Tomato, Honey Dijon Dressing

V Vegetarian **GF **Gluten Friendly**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE 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.

WOOD FIRED PIZZAS

Gluten Free Crust Available On All Pizzas — \$3.50

CHICKEN BACON RANCH \$15

Sriracha Ranch Sauce, Smoked Chicken, Mozzarella, Bacon, Jalapeños, Lime, Cilantro

MAYAN \$17

Poblano Salsa, Spicy Smoked Shredded Beef, Mozzarella, Cheddar, Corn Pico, Avocado

PEPPERONI \$15

Red Sauce, Mozzarella, Oregano

HUNTSMAN \$17

Red Sauce, Mozzarella, Bacon, Pepperoni, Italian & Chicken Sausage

V FIVE CHEESE \$14

EVOO, Mozzarella, Cheddar, White Cheddar, Feta, Goat Cheese

SMOKED BLUES \$17

EVOO, Mozzarella, Smoked Blue Cheese, Shredded Beef Tenderloin, Roasted Tomato, Red Onion

V MARGHERITA \$15

EVOO, Red OR Bechamel Base, Basil, Tomato, Buffalo Mozzarella

PESTO \$17

Basil Pesto, Pine Nuts, Mozzarella, Prosciutto Balsamic Glaze

THE GRAND \$18

Red Sauce, Onion, Bell Pepper, Mushroom, Pepperoni, Salami, Mozzarella, Pepperoncini Pepper

V VEGGIE \$15

EVOO, Red Sauce, Mozzarella, Spinach, Tomato, Mushroom, Onion, Bell Pepper

ITALIAN SAUSAGE \$16

Red Sauce, Mozzarella, Ricotta, Italian Sausage, Onion, Bell Pepper

BBQ \$15

BBQ Sauce, House Smoked Chicken, Mozzarella, Cheddar, Cilantro, Onion

DINNER ENTREES

GF *FILET \$34

Char-Grilled to Temp. 8 oz., Choice of Two Sides

GF *RIBEYE \$29

Char-Grilled to Temp., 14 oz. Choice of Two Sides

SHRIMP & GRITS \$19

Jumbo Shrimp, Smoked Gouda Grits, Mushrooms, Spinach, Blistered Tomatoes, Garlic, Shallots, Bacon Cream Sauce

GF ROASTED HALF CHICKEN \$19

Choice of Sauce: Savory or Sweet, Choice of Two Sides

*MOUNTAIN TROUT \$22

Pan-Seared, Lemon Butter, Sautéed Spinach, Garlic Mashed Potatoes

*SWEET CHILI SALMON \$23

8 oz. Grilled Filet of Salmon, Sautéed Spinach, Smoked Gouda Grits

PAN SEARED SCALLOPS \$24

U-10 Scallops, Smoked Gouda Grits, Blood-Orange Beurre Blanc

PASTA OF THE DAY \$18

Chef's Choice

*PUB BURGER \$14

8 o.z. Char-Grilled Black Angus Chuck, Sharp Cheddar, Pickle, LTO, Brioche Bun (GF Bun - \$2 Add'l), Salt & Pepper French Fries

APPLE PULLED PORK SLIDERS \$12

Pulled Pork, Granny Smith Apple, Cole Slaw, Brioche Bun (GF Bun \$2 Add'l), Salt & Pepper French Fries

THE KING'S BLT \$16

8 oz. Blackened Filet of Salmon, Bacon, Lettuce, Tomato, Basil Aioli, Brioche Bun (GF Bun \$2 Add'l), Salt & Pepper French Fries

SIDES

V GF SAUTEED SPINACH \$4

V GARLIC MASHED POTATOES \$4

V BRUSSELS SPROUTS \$5

V TRUFFLE FRIES \$6

V S&P FRIES \$4

V GOUDA GRITS \$4

V GF FRENCH GREEN BEANS \$5

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