

# Fire Stone

## WOOD FIRED PIZZA & GRILL



### SMALL PLATES

**V SPINACH & ARTICHOKE BAKE \$8**  
House-Made Dip, Wood Oven Baked, Tortilla Chips

**CRISPY SHRIMP \$9**  
Tempura Battered Shrimp, Sriracha Chili Glaze

**V GF HUMMUS \$8**  
Chef's Seasonal Selection, Served with Carrots, Celery, Pita Bread (GF Pita - \$3.50 Add'l)

**STEAMED MUSSELS \$12**  
White Wine or Chef's Choice, Grilled Ciabatta Bread

**CALAMARI \$9**  
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 \$12**  
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 \$4 | Shrimp \$6 | Salmon \$7

**V GF TOMATO BISQUE \$6 bowl**  
Aged Balsamic

**SOUP OF THE DAY \$5 bowl**

**CHAMBERS STREET CAESAR SALAD \$6 side \$9**  
Romaine Hearts, Crostini, Shaved Parmesan,  
Garlic Anchovy Dressing

**V HOUSE SALAD \$6 side \$9**  
Tender Mixed Greens, Dried Peaches, Candied Pecans,  
Smoked Blue Cheese, Herb Vinaigrette

**V GF CAPRESE SALAD \$9**  
Tomatoes, Buffalo Mozzarella,  
Balsamic Glaze, Basil

**\*SALMON SALAD \$14**  
Grilled or Blackened, Scottish Salmon, Tender Mixed Greens,  
Cucumber, Goat Cheese, Tomato,  
Orange Segments, Herb Vinaigrette

**\*COBB CHOP SALAD \$12**  
Tender Mixed Greens, Grilled Chicken, Chopped Egg, Bacon,  
Avocado, Tomato, Tossed In Honey Dijon Dressing

### HANDHELDS

*Served with Choice of Dressed Greens, Bowl of Soup or Salt & Pepper French Fries*

**APPLE PULLED PORK SLIDERS \$11**  
Pulled Pork, Granny Smith Apple, Cole Slaw,  
Brioche Bun (GF Bun \$2 Add'l)

**\*GRILLED CHICKEN CLUB \$11**  
Char-Grilled Chicken, LTO, Avocado, Bacon,  
Brioche Bun (GF Bun \$2 Add'l)

**\*PUB BURGER \$10**  
8 o.z. Char-Grilled Black Angus Patty, Sharp Cheddar,  
LTO, Brioche Bun (GF Bun \$2 Add'l)

**\*MUSHROOM SWISS BURGER \$14**  
8 o.z. Char-Grilled Black Angus Patty, Mushroom,  
Swiss Cheese, LTO, Brioche Bun (GF Bun \$2 Add'l)

**THE KING'S BLT \$13**  
8 o.z. Blackened Filet of Salmon, Bacon, Lettuce,  
Tomato, Basil Aioli, Brioche Bun (GF Bun \$2 Add'l)

**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.

# Fire Stone

WOOD FIRED PIZZA & GRILL

Lunch

## LUNCH ENTREES

### \*SWEET CHILI GLAZED SALMON \$17

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

### PASTA OF THE DAY \$14

Chef's Choice

### SHRIMP & GRITS \$15

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

### \*MOUNTAIN TROUT \$16

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

## WOOD FIRED LUNCH PIZZAS

Served with Choice of Dressed Greens or Caesar Salad | Bowl of Soup (\$3 Add'l)

Gluten Free Crust Available On All Pizzas — \$3.50 Add'l

### ALL PIZZAS \$12

#### PEPPERONI

Red Sauce, Mozzarella, Oregano

#### V MARGHERITA

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

#### HUNTSMAN

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

#### V FIVE CHEESE

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

#### CHICKEN BACON RANCH

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

#### THE GRAND

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

#### V VEGGIE

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

#### ITALIAN SAUSAGE

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

#### BBQ

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

#### PESTO

Basil Pesto, Pine Nuts, Mozzarella, Prosciutto  
Balsamic Glaze

## SIDES

V GF SAUTEED SPINACH \$4

V BRUSSELS SPROUTS \$5

V TRUFFLE FRIES \$6

V S&P FRIES \$4

V GOUDA GRITS \$4

V GF FRENCH GREEN BEANS \$5

V GARLIC MASHED POTATOES \$4

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.

WWW.FIRESTONERESTAURANTS.COM