

# Fire Stone

WOOD FIRED PIZZA & GRILL

## BRUNCH

### WOOD FIRED PIZZAS

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

<b>WAKE &amp; BAKE</b> .....	<b>\$13</b>
<i>Country Gravy, Sausage, Bacon, Home-Fries, Scrambled Eggs, Red Onions, Mozzarella</i>	
<b>ISLAND SWEET</b> .....	<b>\$16</b>
<i>Crab Meat, Scrambled Eggs, Bell Peppers, Asparagus, Mozzarella, Feta, Thai Sauce</i>	
<b>PIZ'AGLE</b> .....	<b>\$14</b>
<i>Caper &amp; Dill Whipped Cream Cheese, Capers, House Made Lox, Smoked Lemon, Mozzarella</i>	
<b>THE "BUSH"</b> .....	<b>\$14</b>
<i>Play on Huevos Rancheros, Tequila Lime Aioli, Black Bean Poblano Salsa, Sunny Side Up Egg, Cheddar, Mozzarella, Avocado, Cilantro</i>	

### HANDHELDS

Served with Home Fries — Sub Fresh Fruit \$3 Upcharge

<b>BACON WAKEN BURGER</b> .....	<b>\$13</b>
<i>8 o.z. Hand Pattied Char-Grilled Burger, Cheddar, Applewood Smoked Bacon, Over Easy Egg, Rocket, Tomato, Red Onion, Brioche Bun</i>	
<b>CHICKEN OR THE EGG</b> .....	<b>\$12</b>
<i>Char-Grilled Chicken Breast, Swiss Cheese, Over Easy Egg, Pesto, Rocket, Tomato, Red Onion, Brioche Bun</i>	
<b>CARDIAC ARREST</b> .....	<b>\$16</b>
<i>8 o.z. Hand Pattied Char-Grilled Burger, 1/2 lb of Applewood Smoked Bacon, House Smoked Pulled Pork, Two Eggs, Cheddar, Swiss, Smoked Gouda, Hollandaise, Warm Krispy Cream Doughnut</i>	

### EGGS & STUFF

Sub Fresh Fruit --\$3 Upcharge

<b>BISCUITS AND GRAVY</b> .....	<b>\$11</b>
<i>Three Cat-Head Biscuits, Smothered in Sausage Country Gravy</i>	
<b>CRAB CAKE BENEDICT</b> .....	<b>\$16</b>
<i>Cat-Head Biscuit, New Orleans Style Crab Cakes, Poached Eggs, Hollandaise, Home-Fries</i>	
<b>SOMETHIN' SOUTHERN</b> .....	<b>\$14</b>
<i>Cat-Head Biscuit Topped with Country Sausage Gravy, Two Eggs, Smoked Gouda &amp; Pork Belly Grits, Applewood Smoked Bacon, Home-Fries</i>	
<b>"VOODOO" BENEDICT</b> .....	<b>\$13</b>
<i>Cat-Head Biscuit, Blackened Shrimp, Poached Eggs, Hollandaise, Home-Fries</i>	
<b>BLESS YOUR HEART BENEDICT</b> .....	<b>\$15</b>
<i>Cat-Head Biscuit, Crab Stuffed Fried Green Tomato, Poached Eggs, Hollandaise, Home-Fries</i>	
<b>WEST COAST DREAMIN' OMELET</b> .....	<b>\$13 (gf)</b>
<i>Grilled Chicken, Poblano Salsa, Mozzarella and Cheddar Cheese, Avocado, Red Onion, Spinach, Home-Fries</i>	
<b>THE "OG" OMELET</b> .....	<b>\$11 (gf)</b>
<i>Cheddar, Bacon, Home-Fries</i>	
<b>DIXIE OMELET</b> .....	<b>\$14 (gf)</b>
<i>Pulled Pork, Bacon, Jalapeño, Tomato, Rocket, Pimento Cheese, Cheddar, Home-Fries</i>	
<b>THE EARLY GIRL</b> .....	<b>\$12</b>
<i>Two Eggs, Cat-Head Biscuits, Grilled Chicken Breast, Spinach, Home-Fries</i>	
<b>THE EARLY BOY</b> .....	<b>\$24</b>
<i>Two Eggs, Cat-Head Biscuits, Char-Grilled 14 o.z. Ribeye, Home-Fries</i>	
<b>THE KINDA CLASSIC BENEDICT</b> .....	<b>\$12</b>
<i>Cat-Head Biscuits, Capicollo, Poached Eggs, Hollandaise, Home-Fries</i>	
<b>"FRENCH TOAST" BREAD PUDDING</b> .....	<b>\$14</b>
<i>Bread Pudding Sliced, Battered and Sauteed, Topped with a Mixed Berry Compote, Applewood Smoked Bacon</i>	
<b>TOAST OF THE TOWN</b> .....	<b>\$12 (gf)</b>
<i>Gluten Free Strawberry Bread Pudding, Topped with a Mixed Berry Compote, Applewood Smoked Bacon</i>	

(v)= Vegetarian (gf)= Gluten Friendly

**KIDDOS**

*Children 10 and under*

- EGG AND CHEESE OMELET** ..... \$8 (gf)  
*Served with Applewood Bacon, Choice of Home-Fries or Grits*
- BISCUIT AND SCRAMBLED EGG** ..... \$8  
*Served with Applewood Bacon, Choice of Home-Fries or Grits*
- “FRENCH TOAST”** ..... \$7  
*Bread Pudding Sliced, Battered and Sauteed, Topped with a Mixed Berry Compote, Applewood Smoked Bacon*

**BRUNCH DRINK MENU**

- TRADITIONAL BLOODY MARY** ..... \$7  
*Vodka, Zing Zang, Splash Of Red Wine, And A Smoked Salt Rim*
-  **BLT BLOODY MARY** ..... \$9  
*Tito's Handmade Vodka, Zing Zang, Splash Of Red Wine, Garnished With Bacon, Lettuce, Tomato And A Smoked Salt Rim*
- TRADITIONAL MIMOSA** ..... \$5  
*Prosecco, Orange Juice*
- “BOTTOMLESS” MIMOSAS** ..... \$17  
*Prosecco, Orange Juice*
- HOUSE MADE SANGRIA** ..... \$6/GLASS  
*Our Own Refreshing Recipe—Choose Red Or White*

**NON-ALCOHOLIC BEVERAGES**

**LAKEHOUSE**  
**GOURMET COFFEE \$3.00**  
*Regular or Decaffeinated*

**HOT TEA \$2.50**  
*See Your Server For Our Selections  
Of Mighty Leaf Gourmet Teas  
“Sorry No Free Refills On Mighty Leaf Tea”*

**JUICES \$3.50**  
*Apple, Cranberry, Grapefruit, Orange, Pineapple  
“Sorry, No Free Refills On Juices”*

**BLUE DURANGO ICED TEA \$2.50**  
*Southern Sweet, Unsweet, Mango Tea, Peach Tea*

**MILK \$4.00**  
*Plain or Chocolate*

**SOFT DRINKS \$2.50**  
*Coke, Diet Coke, Coke Zero, Ginger Ale, Root Beer, Sprite*

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

\*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.