

# Fire Stone

WOOD FIRED PIZZA & GRILL

## LUNCH

### SMALL PLATES

<b>MASON DIXIE NACHOS</b> .....	<b>\$14</b>
<i>Smoked Pork, Smoked Pork Belly Bits, Pimento Cheese Fondue, Roasted Poblano Salsa, Heirloom Cherry Tomato, Red Onion, Cilantro, Tortilla Chips</i>	
<b>SPINACH &amp; ARTICHOKE BAKE</b> .....	<b>\$11 (v)</b>
<i>Wood Oven Baked, Tortilla Chips, Roasted Poblano Salsa</i>	
<b>SHRIMP SCAMPI DIP</b> .....	<b>\$13</b>
<i>Blackened Shrimp, Lemon Cheese Mornay Sauce, Scallions, Roasted Garlic &amp; Herb Pita</i>	
<b>CHEF'S CHOICE HUMMUS</b> .....	<b>\$10 (gf/v)</b>
<i>Chef's House Made Hummus, Carrot, Celery, English Cucumber, Crispy Roasted Garlic &amp; Herb Pita (GF Pita - \$3 additional)</i>	
<b>SMOKED CHICKEN WINGS</b> .....	<b>\$13</b>
<i>Six Smoked Fried Whole Jumbo Wings, Choice of Flavor: Fire Stone Dry Rub, Buffalo, Thai Chili, Served with Gorgonzola Dressing, Celery &amp; Carrots</i>	
<b>PORK WINGS</b> .....	<b>\$14</b>
<i>Braised Small Pork Shanks, Choice of Flavor: Fire Stone Dry Rub, Buffalo, Thai Chili. Served with Gorgonzola Dressing, Celery &amp; Carrots</i>	
<b>PIMENTO CHEESE FONDUE</b> .....	<b>\$11 (v)</b>
<i>Wood Fired Baked. Served with Crispy Roasted Garlic &amp; Herb Pita</i>	
<b>CAPRESE FLAT BREAD</b> .....	<b>\$10 (v)</b>
<i>Southern Style Tomato Jam, Fresh Basil, Fresh Mozzarella, Rocket, Balsamic Reduction</i>	
<b>WOOD FIRED BRUSCHETTA</b> .....	<b>\$9 (v)</b>
<i>Southern Style Tomato Jam, Fresh Basil, Rocket, Balsamic Reduction</i>	
<b>BUFFALO CALAMARI</b> .....	<b>\$12</b>
<i>Flash Fried Calamari, Tossed in a Buffalo Sauce, Gorgonzola Crumbles. Served with Gorgonzola Dressing</i>	
<b>FRIED PICKLES</b> .....	<b>\$9 (v)</b>
<i>Spicy Dill Pickles, Battered, Fried &amp; Served with Sriracha Ranch</i>	
<b>STUFFED FRIED GREEN TOMATO</b> .....	<b>\$13</b>
<i>Grit Crusted, Goat Cheese, Crab Meat, Rocket, Balsamic Reduction</i>	
<b>"FGT BLT SLIDERS"</b> .....	<b>\$12</b>
<i>Grit Crusted Fried Green Tomato, Lettuce, Bacon, Southern Tomato Jam, Brioche Slider Bun</i>	
<b>CRAB CAKE SLIDERS</b> .....	<b>\$15</b>
<i>New Orleans Style Crab Cakes, Rocket, Tomato, Remoulade</i>	
<b>SHRIMP PO' BOY SLIDER</b> .....	<b>\$14</b>
<i>Blackened Shrimp, Tomato, Lettuce, Remoulade</i>	

### SIGNATURE SOUPS & SALADS

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

<b>(v) TOMATO GORGONZOLA SOUP</b> .....	<b>\$5</b>	<b>VERY BERRY SALAD</b> .....	<b>\$12 (v)/(gf)</b>
<i>Cup. Served with Day Old Bread Croutons</i>		<i>Mesclun Greens, Gorgonzola Crumbles, Strawberry, Blueberry, Raspberry, Cherry Tomato, Cucumber, Candied Pecans, Balsamic Citrus Vinaigrette</i>	
<b>SOUP OF THE DAY</b> .....	<b>\$5</b>	<b>SOUTH OF DIXIE CAPRESE</b> .....	<b>\$11 (v)/(gf)</b>
<i>Cup. Chef's Inspired Preparation</i>		<i>Heirloom Tomato, English Cucumber, Ovalini Mozzarella, Candied Pecan, Fresh Basil, Smoked Tomato Vinaigrette, Balsamic Reduction</i>	
<b>(v) CHAMBERS STREET CAESAR....</b>	<b>\$8 / side \$6</b>	<b>"THE WEDGE"</b> .....	<b>\$10</b>
<i>Romaine, Asiago Cheese, Day Old Bread Croutons, House-Made Caesar Dressing</i>		<i>1/2 Head of Iceberg, Gorgonzola Crumbles, Smoked Pork Belly Crouton, Heirloom Cherry Tomato, Gorgonzola Dressing</i>	
<b>(gf) FIRE STONE HOUSE SALAD ....</b>	<b>\$10 / side \$6</b>	<b>NORTH OF COBB SALAD</b> .....	<b>\$14</b>
<i>Mesclun Greens, Candied Pecans, Cherry Tomato, Peaches, Smoked Belly Crouton, Goat Cheese Crumbles, Vanilla &amp; Tarragon Vinaigrette</i>		<i>Mesclun Greens, Hard Boiled Egg, Smoked Pork Belly Crouton, Avocado, Heirloom Cherry Tomato, Gorgonzola Crumbles, Ranch Dressing</i>	
<b>(v)/(gf) CALL IT GREEK</b> .....	<b>\$13</b>		
<i>Rocket, Artichoke Hearts, Heirloom Cherry Tomato, Smoked Shallot, Red Onion, Feta Cheese, Peppercornini Pepper, Kalamata Olives, Smoked Tomato Vinaigrette</i>			

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

# LUNCH WOOD FIRED PIZZAS

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

- 🔥 PEPPERONI** .....\$14  
*Red Sauce, Oregano, Mozzarella, Asiago*
- (v) MARGHERITA** .....\$13  
*Red Sauce, Fresh Mozzarella, Heirloom Tomato, Asiago, Basil*
- HUNTSMAN** .....\$15  
*Red Sauce, Pepperoni, Italian & Chicken Sausage, Bacon, Mozzarella, Asiago*
- BLACK & BLUE** .....\$15  
*Roasted Garlic EVOO, Blackened Steak Tip, Caramelized Onions, Mushroom Mozzarella, Asiago, Gorgonzola*
- 🔥 PESTO** .....\$14  
*Basil Pesto, Mozzarella, Asiago, Prosciutto di Parma, Rocket, Balsamic Reduction*
- “THE GRAND”** .....\$15  
*Red Sauce, Mozzarella, Pepperoni, Salami, Mushroom, Bell Pepper, Red Onion, Peperoncini Pepper*
- (v) VEGGIE** .....\$14  
*Red Sauce, Spinach, Tomato, Roasted Mushroom, Onion, Bell Pepper, Mozzarella, Asiago*
- SMOKED CHICKEN BACON RANCH** .....\$15🔥  
*Sriracha Ranch Base, Smoked Chicken, Bacon, Jalapeño, Red Onion, Mozzarella, Asiago, Lime, Cilantro*
- CUE BALL** .....\$14  
*Creamy Spinach White Sauce, Smoked Chicken, Artichoke, Mushroom, Rocket, Tomato, Mozzarella, Asiago, Drizzle of Peach Pie & Chipotle BBQ Sauce*
- BLACK WIDOW** .....\$14  
*Chipotle Ranch Buffalo Smoked Chicken, Cherry Tomato, Spinach, Bacon, Gorgonzola Crumbles*
- DELIVERANCE** .....\$15  
*Peach Pie & Chipotle BBQ Sauce, House Smoked Pork, Ga. Peaches, Rocket, Pecans, Smoked Gouda, Smoked Shallots, Bell Pepper, Tomato, Mozzarella*
- FOUR CHEESE** .....\$14🔥(v)  
*Roasted Garlic EVOO, Mozzarella, Feta, Asiago, Goat Cheese, Basil*
- UP N’ SMOKE** .....\$14  
*Pimento Cheese Fondue, Smoked Chicken, Smoked Pork, Smoked Pork Belly Bits, Smoked Heirloom Cherry Tomato, Smoked Shallots, Smoked Gouda, Mozzarella, Cheddar*

## HAND HELD ENTRÉES

Served with Cup of Soup, S&P Fries or Small Side Salad | A la carte sides for \$2 Add'l

- FRIED GREEN TOMATO BLT** .....\$13  
*Grit Crusted Fried Green Tomato, Lettuce, Bacon, Southern Tomato Jam, Multi-Grain Wheat Bread*
- ITALIAN CHICKEN BURGER** .....\$14  
*House Ground Chicken Mixed with Fresh Herbs, Spinach, Sun dried 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 Butt, Rocket, Tomato, Red Onion, Brioche Bun*
- BLACK BLUE BURGER** .....\$15  
*Blackened 8 oz. Hand Pattied Char-Grilled Burger, Gorgonzola, Smoked Pork Butt, Rocket, Tomato, Red Onion, Brioche Bun*
- BACKWOODS REUBEN** .....\$14  
*House Smoked Brisket, Quick Made Sauerkraut, Thousand Island, Swiss, Marble Rye*
- SHROOM BURGER** .....\$15  
*8 oz. Hand Pattied Char-Grilled Burger, Roasted Mushroom, Swiss, Rocket, Tomato, Red Onion, Brioche Bun*
- MASON DIXIE BURGER** .....\$15🔥  
*10 oz. Hand Ground Ribeye, and Smoked Pork Belly Patty, Pimento Cheese Fondue, Fried Green Tomato, Smoked Pork Butt, Southern Tomato Jam, Rocket, Red Onion, Brioche Bun*
- NOT A CUBAN** .....\$14  
*House Smoked Brisket, House Pulled Pork, Tequila Lime Dijonnaise, Pickle, Swiss, Smashed French Baguette*

## WOOD FIRED CALZONES

Served with Small Side Salad | Other Sides for \$2 Add'l

- THE “OG”** ..... \$14  
*Red Sauce, Pepperoni, Oregano, Mozzarella, Asiago. Served with Marinara Sauce*
- THE “C.B.R.”** ..... \$14  
*Smoked Chicken, Bacon, Jalapeño, Red Onion, Lime, Cilantro, Mozzarella, Asiago. Served with Sriracha Ranch*
- UP NORTH** ..... \$14  
*Pepperoni, Fresh Basil, Italian Sausage, Mushrooms, Bell Peppers, Mozzarella, Asiago. Served with Marinara Sauce*
- DOWN SOUTH** ..... \$14  
*Smoked Chicken, Smoked Pork, Bacon, Roasted Poblano Salsa, Cherry Tomato, Cheddar, Mozzarella. Served with Pimento Cheese Fondue.*

## SIDES

\*A la Carte Pricing, Not Charged for Entree Selections

- |  |                              |   |
|--|------------------------------|---|
| S & P Fries \$5   Truffle Asiago Fries \$6 | Haricots Verts \$5 (v/gf)    | Pimento Cheese Mac-N-Cheese \$6             |
| Barley Tomato Risotto \$5 (v)              | Grilled Asparagus \$6 (v/gf) | Lemon & Rosemary Sweet Potato Wedges \$6(v) |
| Sautéed Spinach \$5 (v/gf)                 | Horseradish Smash \$5 (v/gf) | Squash & Zucchini Hash \$5 (v/gf)           |
| Lemon & Honey Sprouts \$5 (v/gf)           | Truffle Garlic Grits \$7     | Jalapeño Creamed Corn Brûlée \$5 (v/gf)     |

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\*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.