

Appetizers

- 🍷 **Baked Heartland Creamery Goat Cheese** marinara & crostini 8.99
- 🍷 **Roasted Red Pepper Hummus** warm pita or fresh veggies 8.99
- Pop's Meatballs (beef-pork-lamb)** marinara & parmesan 10.99
- 🍷 **3 Cheese Spinach-Artichoke Dip** warm pita 9.99
- 🍷 **Soft Pretzel** whole grain honey mustard 5.29
add extra sharp white cheddar cheese dip 1.99
- Roasted Dry Rubbed BBQ Chicken Wings** (healthier version of fried wings) chipotle ranch 11.99

Soups

- White Chicken Chili** 3.99/5.99
- 🍷 **Farmer's Garden Soup** 3.99/5.99

Salads add chicken for 2.29 or shrimp for 2.99

- Our House** (in the middle of the street) mixed greens, pepperoni, tomato, red onion, pepperoncini, parmesan & dad's vinaigrette 5.99/8.99
- 🍷 **Spinach** - red onion, spiced pecans, dried cranberries, goat cheese & raspberry vinaigrette 6.99/9.99
- BLT** - romaine, bacon, tomato, blue cheese crumbles & peppercorn ranch 6.99/9.99
- Kale Cobb** - kale, julienne carrots, blue cheese, bacon, toasted walnuts, hard boiled egg & lemon-thyme vinaigrette 6.99/9.99

Roasted Oven Sandwiches

- add a cup of soup or small house salad for 2.99
- White on White** - chicken, spinach, bacon, tomato, provolone & peppercorn ranch 8.99
- The Porky** - pulled pork, slaw, caramelized onions, provolone & house-made bbq sauce 8.99
- Hot Italian** - hot capicola, volpi salami, country ham, red onion, pepperoncini, mozzarella & whole grain mustard 8.99
- 🍷 **Hummus Amungus** - mushroom mix, hummus, tomato, spinach, basil, goat cheese & balsamic 8.59
- Meatball** - marinara & provolone 8.79
- 🍷 **Not Easy Being Cheesy** - parmesan cream, gruyere, provolone, spinach & tomatoes 8.29

Calzone Zone ~ served w/ marinara

- add a cup of soup or small house salad for 2.99
- Shrimpy** - ricotta, roasted shrimp, tomatoes, spinach, caramelized onions, roasted garlic & mozzarella 11.99
- Meaty** - ricotta, house-made sausage, pepperoni, caramelized onions, mozzarella & parmesan 11.99
- Veggie** - ricotta, wild mushrooms, spinach, roasted red peppers, caramelized onions, mozzarella & parmesan 10.99
- Chickie** - ricotta, roasted chicken, bacon, caramelized onion, spinach & mozzarella 10.99
- 🍷 **Saucy** - pizza sauce, bacon, chicken, pepperoni & provolone - served with a side of ranch dressing 11.59

Charity Pizza

Shrimp Alfredo - parmesan cream, shrimp, spinach, mushroom mix, mozzarella & topped w/ fresh tomatoes 14.99

\$2 from this pizza will be donated to our monthly charity.

Ask your server for details!

Dessert

- Goey Butter Cake 4.99
- House-Made Vanilla Ice Cream 4.29
- Peanut Butter Satin Pie chocolate ganache 5.29
- Vanilla Bean Cheesecake espresso caramel 5.99
- Chocolate Mousse (Gluten Free) strawberry drizzle 5.59

Pick Your Crust

12" PW Original, Honey Wheat or Gluten Free

Paul's Picks

- The Wolf** - tomato sauce, house-made fennel sausage, pepperoni, bacon, caramelized onion, green pepper, roasted garlic & mozzarella 16.59
- Big Balls** - tomato sauce, house-made meatballs, caramelized onion, green pepper, fresh basil, provolone & parmesan 15.59
- Buffalo** - roasted garlic olive oil, spicy chicken, red onion, monterey jack, mozzarella & ranch dressing 14.79
- Hawaii Five O** - tomato sauce, schubert's country ham, fresh hawaiian pineapple, red onion, basil & mozzarella 15.79
- Shrimpy Shrimpy Bang Bang** - garlic oil, shrimp, bacon, roasted jalapeno, corn, monterey jack, mozzarella & cilantro-avocado drizzle (add sriracha for an extra bang!) 15.99
- Tasty Taco** - house salsa, taco seasoned ground beef, olives, tomatoes, shredded lettuce, monterey jack & cilantro cream 14.99

Wendy's Favs

- Gimmie the Greek** - basil pesto, chicken, marinated artichoke hearts, red onion, kalamata olive & fat free feta 14.79
- Chicken Caprese** - garlic oil, roasted chicken, tomato, fresh mozzarella, parmesan, basil & balsamic drizzle 14.79
- 🍷 **Vegged Out 2.0** - basil pesto, mushroom mix, black olives, roasted red peppers, marinated artichoke hearts, caramelized onions, mozzarella & goat cheese 14.79
- Pulled Piggy** - house bbq sauce, pulled pork, caramelized onion, slaw & gruyere 14.99
- Chicken BLT** - garlic oil, roasted chicken, spinach, bacon, provolone, tomato & ranch dressing 14.79

Classics

- 🍷 **Margherita** - tomato sauce, fresh basil & fresh mozzarella 13.79
- Pepperoni** - tomato sauce, extra pepperoni & mozzarella 13.29
- Sausage** - tomato sauce, house-made fennel sausage & provolone 13.79
- 🍷 **Mushroom** - roasted garlic olive oil, wild mushrooms, red onions, parmesan & mozzarella 14.59
- 🍷 **Cheese** - tomato sauce & shredded mozzarella 12.99

All Mixed Up

Can't decide, pick half of one and half of another with no worries, we'll split the difference. Substitutions are limited to two, more than that becomes build a pie.

Build a Pie

includes one sauce, cheese & topping 13.79

Build a Pasta

includes one sauce & one topping 13.79
each additional ingredient 1.89

Sauce

tomato
marinara
house bbq
basil pesto
parmesan cream
roasted garlic olive oil
whole grain honey mustard

Cheese

mozzarella
goat
blue
gruyere
parmesan
provolone
monterey jack
fresh mozzarella
fat free feta

Meats

chicken
pepperoni
volpi salami
hot capicola
pulled pork
country ham
roast beef
bacon
shrimp
house-made meatballs
taco seasoned ground beef
house-made fennel sausage

Veggies & More

red onion
green pepper
black olive
button mushrooms
roasted jalapeno
fresh basil
fresh tomato
spinach
marinated artichoke heart
caramelized onion
roasted red pepper
kalamata olive
wild mushrooms
roasted garlic
pepperoncini
hawaiian pineapple

Vegan

daiya cheese add \$1.59
match italian sausage add \$2.99

🍷 denotes vegetarian item

Draft Beers 16 oz

Ask about our rotating guest taps plus...

Angry Orchard-Apple Cider (Gluten Free) 5% abv

Walden, NY 5.49

Blue Moon Belgian White 5.4% abv

Golden, CO 4.99

Schlafly Malt House Ale-Kolsch 4.5% abv

St. Louis, MO 4.74

Urban Chestnut Zwickel-Bavarian Lager 4.8% abv

St. Louis, MO 5.89

Flights choose any 4 drafts - 4oz pours 6.99

Wines By The Glass

White

Segura Viudas Brut Cava, CA 7.99

Wagner (Chardonnay), NY 7.99

Paparuda (Pinot Grigio), ROM 7.99

Bex (Riesling), DE 7.99

Seven Terraces (Sauvignon Blanc), NZ 7.99

Luccio (Moscato), IT 7.99

Red

Shannon Ridge (Cabernet Sauvignon), CA 8.49

Path (Pinot Noir), CA 8.49

Red4, (Petite Sirah/Syrah/Mourvedre/Grenache), CA 8.49

Masciarelli (Montepulciano d'Abruzzo), IT 8.49

Vina Robles Red4

(Petite Sirah/Syrah/Mourvedre/Grenache), CA 8.49

Our businesses operate in an environmentally responsible and sustainable way by...

Supporting local farmers.

Using recycled paper products.

Selecting low voltage LED lighting.

Training our staff to reduce waste.

Always recycling paper, glass, plastic & cans.

Investing in Ameren UE Pure Power green energy credits.

Not forgetting to help out local charities.

Always composting biodegradable waste.

Buying locally when possible.

Learning about new ways to reduce our carbon footprint.

Encouraging our team members to share in this philosophy.

We support locally grown or produced products by purchasing from the following businesses and farms.

Heartland Creamery
Fox River Dairy
Local Breweries

Schubert Farms
Wenneman Meat Company



HAMILTON
hospitality

