

Appetizers

- 🍷 **Baked Heartland Creamery Goat Cheese** marinara & crostini 8.99
- 🍷 **Buffalo Chicken Dip** 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
- Strawberry Fields** - mixed greens, strawberries, mandarin oranges, almonds, feta & honey balsamic aigrette 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
- 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

Charity Pizza

Chicken Cubano - chicken, ham, pickled red onions, peppers, cilantro, mustard-lemon cuban mojo glaze & mozzarella 15.99

\$2 from this pizza will be donated to our monthly charity.
Ask your server for details!

Dessert

- Goosey Butter Cake 4.99
- Peanut Butter Satin Pie
chocolate ganache 5.29
- Vanilla Bean Cheesecake (Gluten Free)
espresso caramel 5.99
- House-Made Vanilla Ice Cream 4.29

Pick Your 12" Crust

PW Original
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

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...

Bud Light 4.25

Angry Orchard-Apple Cider (Gluten Free) 5.49

Blue Moon Belgian White 4.99

Schlafly Malt House Ale-Kolsch 4.74

Urban Chestnut Zwickel-Bavarian Lager 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

Curator Blend, ZA 8.49

Shannon Ridge Cabernet Sauvignon, CA 8.49

Path Pinot Noir, CA 8.49

Masciarelli Montepulciano d'Abruzzo, IT 8.49

Sassoregale Sangiovese, IT 8.49

Wines By the Bottle

Bubbles

Abbey St. Hilaire Brut, FR 34

Toast - Brut, CA 38

Gloria Ferrer Blanc de Noir Brut, CA 36

Bonotto Delle Teppe Prosecco, IT 30

Lola - Prosecco, IT 26

White Wines

Curator - Blend, ZA 27

Farmhouse - Blend, CA 25

Estancia - Un-Oaked Chardonnay, CA 28

Excelsior - Chardonnay, SA 26

Paris Valley Road - Chardonnay, CA 28.5

Peirano Estate - Chardonnay, CA 29

Banfi "Fumaio" - Sauv Blanc/Chard., IT 26

Ned - Sauvignon Blanc, NZ 30

Cupcake - Sauvignon Blanc, NZ 26

Lafayette - Sauvignon Blanc, FR 27.25

Kenwood - Sauvignon Blanc, CA 26

Anterra - Pinot Grigio, IT 26

Banfi "Le Rime" - Pinot Grigio, IT 26

Hybrid - Pinot Grigio, CA 25

Flying Solo - Grenache Blanc, FR 25.25

Pyjama - Mencia, ES 35

Jones of Washington - Riesling, WA 27.5

Paccamora - Inzolia, IT 28

Pannonica Blanc - G.Velt/Chard/P. Bl., AUS 26

Rose Wines

ViNO - Sangiovese, IT 28

Renegade - Inzolia, IT 28

The Pinot Project - Inzolia, IT 28

Sweet &/or Fruit Wines

Nivasco - Brachetto, IT 30

Schlink Haus - Sweet Red, DE 27

St. Christopher - Riesling Goldtropfchen, DE 25

Valamasca - Moscato, IT 28

Red Wines

Tenuta - Monti Garbi, IT 34.50

Pierre Rougan - Cotes Du Rhone, FR 29.5

Ned - Pinot Noir, NZ 31.25

Mer Soleil - Pinot Noir, CA 37

Skyline - Red Blend, CA 29

Illusion - Red Blend, CA 29

Steven Vincent - Red Blend, CA 27

Farmhouse - Red Blend, CA 25

Regina Viarum - Mencia, KS 35

Casa L'Angel - Cabernet Sauvignon, SP 28

Catena - Cabernet Sauvignon, AR 36

Estancia - Cabernet Sauvignon, CA 32

Excelsior - Cabernet Sauvignon, SA 26

MWC - Cabernet Sauvignon, CA 31

Tenuta San Antonio - Cabernet Sauvignon, IT 32

Vina Robles - Cabernet Sauvignon, CA 38

Castle Rock - Sirah, CA 28

Fabre Montmayou - Malbec, AR 16

Finca Decero - Malbec, AR 38

Uno - Malbec, AR 28

Shooting Star - Merlot, CA 28

Cusamano - Nero d'Avola, IT 38

La Quercia - Montepulciano d'Abruzzo, IT 37

Zin-PHOMANIAC - Zinfandel, CA 32

3 Balls Zin - Zinfandel, CA 30

Zestos - Garnacha, SP 28

Honoro Vera - Garnacha, SP 28

