

Pizza Night

WOOD-FIRED!
THURSDAY & SUNDAY EVENINGS

STARTERS

Olives - Wood-fire warmed Castelvetrano olives from Italy 5

Poppers - Jalapeño peppers filled with Grafton smoked cheddar, topped with paprika, and wood-fire broiled. Served with Cabot sour cream, fresh organic cilantro, and a squeeze of lime. 9

Roasted Organic Beets - Roasted, shredded, and pickled beets, drizzled with EV olive oil and aged balsamic, finished with fresh herbs and Maldon sea salt 8
Add Vermont Creamery goat cheese 2

Meatballs - House-made with grass-fed beef from Adams Farm (Wilmington, VT) and pastured pork from Riversong Farm (So. Newfane, VT), served with house organic marinara and seared organic polenta cakes, topped with Grana Padano parmesan and fresh basil 13

Burrata & Knotweed Chutney - Maplebrook Farm's fresh burrata shares the plate with our house chutney made from Eatery-harvested Japanese Knotweed. Served with seared organic polenta spears, shaved fennel, Spring Up Farm micro-greens, and topped with smoked salt, cracked black pepper, za'atar spice blend, and a drizzle of pomegranate molasses. 12

SALADS

House - Organically grown, local baby greens topped with shredded organic carrots, organic beets, shaved radishes, shredded cabbage, house-made focaccia croutons, toasted organic sunflower seeds, Grana Padano parmesan, with a balsamic vinaigrette Reg 10 Robust 15
Add Vermont Creamery goat cheese, or slow cured Olli salame 2 each

Sweet & Savory - Fresh arugula, caraway-orange roasted organic carrots, marcona almonds, wine-poached sour cherries, house-pickled red onions, Hermit Thrush Ale & local maple syrup vinaigrette, topped with shaved fennel and shaved "Sonnet" cave-aged goat cheese from Big Picture Farm (Townshend, VT) 12

Smoked Salmon Dinner Salad - Organically grown greens (Full Plate Farm, Dummerston, VT), topped with smoked wild Sockeye salmon, shredded organic carrots, shredded cabbage, wine-poached cranberries, shaved watermelon radishes, with a sesame-ginger-miso dressing, assorted house-pickled vegetables, and topped black sesame seeds 18

PIZZA PIES ARE 14 INCHES AND FINISHED WITH GRANA PADANO PARMESAN AND FRESH CHOPPED PARSLEY

Cheese Please

Organic tomato sauce, mozzarella, parmesan, & fresh chopped parsley 16

Smoked Pepperoni

Organic tomato sauce, Vermont Smoke & Cure's nitrate-free smoked pepperoni, mozzarella, parmesan, fresh basil 18

Eatery Margherita

Fresh mozzarella from Maplebrook Farm (Bennington, VT), Roma tomatoes, smoked sea salt, aged balsamic, and fresh basil 19

North End

Organic tomato sauce, house-made meatballs made with grass-fed beef from Adams Farm (Wilmington, VT) and pastured pork from Riversong Farm (So. Newfane, VT), wood-fire caramelized onions, mozzarella, parmesan 20

Funky Funghi

White pie with wood-fire roasted mushrooms, fresh spinach, Vermont Creamery goat cheese, wood-fire roasted artichoke hearts, finished with a drizzle of white truffle oil 22

Fe-Fi-Fo Fig

White pie with wine-poached organic Black Mission figs, Bayley Hazen Blue (Jasper Hill Farm, Greensboro, VT), wood-fire caramelized onions, Vermont nitrate-free bacon, fresh spinach, parmesan 24

Veggie Barn

Organic tomato sauce, mozzarella, Maplebrook Farm feta, parmesan, with an assortment of vegetables including wood-fire caramelized onions, wood-fire roasted mushrooms, wood-fire roasted artichoke hearts, and fresh spinach 22

Roast & Smoke

Organic tomato sauce, wood-fire roasted mushrooms, Vermont nitrate-free bacon, wood-fire caramelized onions, Grafton smoked cheddar, fresh sage 23

Prosciutto

White pie with Vermont Creamery goat cheese, basil oil, finished with Del Duca prosciutto, fresh arugula, drizzled with pomegranate molasses, and lightly dusted with Grana Padano parmesan 26



Pizza Add-ons (Each):

Vegetables 1.50	Meats 2.50
Cheeses 2	Prosciutto 5

ABOUT OUR WOOD-FIRED PIZZA:

We use organic wheat flours that are Vermont grown and milled by Nitty Gritty Grain Company (Charlotte, VT). We mix our pizza dough by hand and give it a multi-day bulk fermentation to build flavor. We use only organic tomatoes for our sauce.

Wood-fired pizzas are traditionally rustic, and any charring is characteristic of very high temperature brick ovens.

Folks with food allergies...please let us know. Although we do offer some gluten-free options (GF), we do not operate a gluten-free kitchen.

The State of Vermont wants you to know that eating raw or undercooked meats, poultry, sea-food, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

