

Small Plates

Wood Fired Lump Crab Dip | \$18

House Pita Chips

**Substitute GF Crackers + \$2*

Fried Brussel Sprouts | \$8.50*GF*VE

Pepper Relish Vinaigrette

House Made Coconut Crusted Shrimp | \$15

Sweet & Spicy Sauce

**Substitute Shrimp for Tofu \$9*VE*

Wood Fired Banana Peppers | \$14.25*GF

House Red Sauce, Stuffed with Italian Sausage & Cheese

**Substitute Quinoa and Mushroom Stuffed \$11*VE*

Crispy Calamari | \$13

Sweet Drop Peppers, Parsley, Grilled Lemon,
& Lemon Basil Aioli

Honey Whipped Ricotta | \$11

Hot Honey, Balsamic Reduction, Crushed Pistachio,
House Focaccia

Seared Scallops | Market

(3) U-10 Scallops, Sauteed Pancetta, Corn, Zucchini, Bell
Pepper, Garlic, Fresh Dill

Wood Fired Chicken Wings | 6/\$13

Sticky Honey Balsamic Glaze, Basil Salsa, Lemon Yogurt Sauce,
Pickled Peppers

Truffle Fries | \$6.50/sm \$8.50/lg*GF

Fried Arugula, Parmesan, Lemon Basil Aioli

House Baked Focaccia | \$6*VE

Garlic Basil Oil & Balsamic Dipping Oil

Seasonal Local Greens Salad | \$8*GF

Local Berger's Green House Hydroponic Greens, Cucumber, Radish,
Tomato, House Vinaigrette

Caesar Salad | \$10

Chopped Romaine, Shaved Parmesan, Crumbled Croutons,
& House Caesar Dressing with Parmesan Crisp
+Add Anchovies +\$2 for two

Strawberry Salad | \$11

Local Berger's Green House Hydroponic Greens, Strawberries,
Shaved Red Onion, Toasted Walnuts, Creamy Poppy Seed Dressing

Large Plates

Chicken Scallopini Marsala | \$24

Mushrooms, Peas, Parmesan & Smashed Potatoes

Rosemary Balsamic Glazed Pork Chop | \$27*GF

Caramelized Onion & Dried Cranberry Chutney, Smashed
Potatoes & Garlic, Seasonal Vegetable

Wood Fired Chicken Thighs | \$18*GF

Basil Pesto Sauce, Parmesan Polenta, Seasonal Vegetable

14 oz. Rib Eye| Market Price*GF

Cast Iron Seared, Horseradish Cream and Demi-glace, Herb
Roasted Potatoes, & Seasonal Vegetable

Parmesan Crusted Flounder | \$25.00

White Balsamic Tomato, Herb Salad, Parmesan Polenta, Garlic,
Asparagus, and Beurre Blanc

Fresh Catch | Market

Chef's seasonally inspired seafood special

***Gnocchi and Seasonal Vegetables | \$24*VG**

Hand Crafted Gnocchi, Sauteed Tomatoes, Onion, Bell Pepper,
Zucchini, Fresh Herbs, Burrata Cheese, Crushed Pistachio

***Mushroom Linguini Pasta | \$21**

Hand Crafted Pasta, Sautéed Pancetta, Mushroom Blend, Fresh Herbs,
& Parmesan

***Bucatini | \$19*VG**

Hand Crafted Pasta, Leeks, Garlic, White Wine, Butter, Chili Flakes,
Crispy Panko, Basil Chiffonade, Parmesan

***ADD (3) Scallops, (4) Shrimp, or (6 oz.) Chicken ++**

Sub VE Mozzarella +\$2

**Please be sure to ask your server about our
seasonally inspired specials!**

For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes

GF Items may be cross contaminated (fryer, wood fired oven), please discuss the severity of your Gluten Intolerance with your server.

Wood Fired Pizzas

Dough prepared daily in house

Zoey Pie | \$12.50

House Sauce and Mozzarella

Take Me To Italy | \$15.50

Garlic Olive Oil, Fresh Mozzarella, Prosciutto, Arugula, & Balsamic Reduction

Truffled Forager | \$14.50

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

Caprese | \$14

House Sauce, Fresh Mozzarella, and Basil

Charlie's Choice | \$14.50

Garlic Olive Oil, Sausage, Herbed Ricotta, Caramelized Onion

Savannah's Select | \$14.50

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

Prime Rib | \$19

Boursion Cheese, Mozzarella, Prime Rib, Caramelized Onions, Banana Peppers

Italian Stallion | \$17

Garlic Oil, Fresh Mozzarella, Salami, Pepperoni, Onions, Banana Peppers, Parmesan, Basil Chiffonade

Pistachio Pesto & Whipped Burrata | \$19

Hot Honey, Crispy Prosciutto

\$2.50 Each Additional Topping

Substitute for GF shell + \$5

*Substitute for Liquid Vegan Mozzarella + \$4 (contains nuts)

There will be an automatic 20% gratuity applied to all parties six guests and over

\$2.00 per person cake cutting fee for outside cakes/desserts *Check may not be split more than four ways per table*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Local. Fresh. Seasonal. Wood Fired.

Spring/Summer

Desserts

Classic Crème Brûlée | \$9.50

Fresh Berries

Cannoli Cheesecake | \$9.25

Ask your server about our seasonal dessert options!

Zoey Eats | Children's Menu

Children 12 and Under

Served with Apple Sauce

Chicken Tenders & French Fries | \$9.50

Butter Noodles & Cheese | \$8

+Red Sauce + \$1

Wood Fired Chicken Thigh | \$12

Roasted Potatoes, Seasonal Vegetable

Dessert | \$4.50

House Made Vanilla Ice Cream Sundae with Whipped Cream, Chocolate Sauce, and Cherry on Top

Non-spirited Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Root Beer, Lemonade, Unsweetened Tea, Raspberry Tea | \$3.50 -Unlimited Refills-

Smeraldina Sparkling Artesian Water \$9/Liter

French Pressed Boil Line Coffee | sm/\$6 lg/ \$8

Nitrogen Boil Line Cold Brew Coffee | \$4.50

Boil Line Kombucha | \$6

Assorted Mighty Leaf Herbal Tea | \$3

Lavender Lemonade | \$6

Zoey Mocktail | \$7

Muddled Fruit and Citrus, Soda Water, Garnish

Follow us for upcoming events & specials!



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www.basilwoodfired.com

