

Lunch

Wednesday - Saturday 11am - 2pm

Classic Mimosa | \$3

Bloody Mary | \$9

House Mix, Big Springs Vodka, Celery Stick, Lemon

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

Nitrogen Boil Line Cold Brew Coffee | \$4.50

Boil Line Kombucha | \$4

Assorted Mighty Leaf Herbal Tea | \$3

Smeraldina Sparkling Artesian Water \$9/Liter

The Basiltini | \$9

Big Springs Vodka or Revivalist Botanical Gin, Cucumber Basil Simple Syrup, Fresh Lime, St. Germain

Cigar Old Fashioned | \$10

Big Springs American Whiskey, Black Walnut Bitters, Smoke

Lavender Martini | \$9

Lavender Syrup, Fresh Lemon, Big Springs Vodka, Prosecco

Red Sangria | \$8

Fresh Citrus, Fig, Honey

Wine by the Glass

Red Wine

Dark Horse Cabernet Sauvignon | \$7/glass \$24/btl
Josh Cellars Cabernet Sauvignon | \$10/glass \$38/btl

Dark Horse Merlot | \$7/glass \$24/btl
Josh Cellars Merlot | \$10/glass \$38/btl
Josh Cellars Pinot Noir | \$10/glass \$38/btl
Layer Cake Malbec | \$10/glass \$36/btl
Cecchi Chianti | \$8/glass \$28/btl

Rosé Wine

Josh Cellars Rosé | \$9/glass \$34/btl

White Wine

Kendall Jackson Chardonnay | \$10/glass \$32/btl
Local Union Cellars Sauvignon Blanc | \$9/glass \$34/btl
Ecco Domani Pinot Grigio | \$8/glass \$30/btl
Bridgeview Blue Moon Riesling on Draft | \$7

Bubbles

Prosecco on Tap | \$6

Draft Beer

Ask your server about seasonal beers on draft!

New Trail Lazy River Pilsner | \$6
Troegs Perpetual IPA | \$7
Blue Moon | \$5

Bottled or Canned Beer

Bud Lite | \$4
16 oz Yuengling | \$5
16 oz Miller Lite | \$4
Corona Pony | \$2

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Root Beer, Lemonade, Unsweetened Tea, Raspberry Tea \$3 -Unlimited Refills-

Wood Fired Smoked Salmon Artichoke Dip | \$13.25

Toasted Garlic Bagel Chips*Substitute GF Crackers + \$2*

Wood Fired Banana Peppers | \$14 *GF

House Red Sauce, Stuffed with Italian Sausage & Cheese
*Substitute Quinoa and Mushroom Stuffed \$11 *VE*

Wood Fired Chicken Thighs | \$15 *GF

Dry Rub, Balsamic BBQ, Crispy Seasoned Potato Ribbons

She Crab Soup | \$13.25

Lump Crab, Sherry Finish

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

++ Add 6 oz Grilled Chicken to any Salad + \$6

Pressed Sandwiches

*Rosemary Ciabatta Bread &
Potato Chips*

Local. Fresh. Seasonal. Wood Fired.

Italian | \$15

Salami, Prosciutto, Pepperoni, Fresh Mozzarella, Arugula, Onion, Banana Peppers, Parmesan Basil Aioli

Boursin Grilled Cheese | \$11 *VG

Roasted Red Bell Pepper, Mushrooms, Onion, Spinach

Sausage | \$12

Crumbled Italian Sausage, Fontina Cheese, Parmesan Basil Aioli, Roasted Red Bell Pepper, Caramelized Onions

Chicken Cutlet | \$14

Lightly Breaded & Fried Chicken Breast, Fresh Mozzarella, Roasted Garlic Aioli, Marinated Tomatoes, Arugula

Lunch Special

Half a Zoey Pie
with one topping
(Pepperoni, Mushrooms,
or Sausage)

&

Seasonal Side Salad

\$9

• Dine in only. Excludes GF Crust

Wood Fired Pizza

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 | \$18.50

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

Meatball | \$16.25

House Red Sauce, Mozzarella, Herbed Ricotta, Mini Meatballs, & Fresh Basil

\$2.50 Each Additional Topping

Substitute for GF shell + \$4 (please inform your server if you need this cooked in the oven to avoid cross contamination)*

*Substitute for Vegan Mozzarella + \$3 *Contains Nuts*

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213 North Main Street, Muncy, PA 17756



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

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

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