

Small Plates

Wood Fired Smoked Salmon Artichoke Dip | \$13.25

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

Fried Brussel Sprouts | \$8.50*GF*VE

Pepper Relish Vinaigrette

House Made Coconut Crusted Shrimp | \$14.50

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

Lump Crab Cake | \$12.25

3 oz Crab Cake. Kimchi Aioli, Pickled Cucumber, Radish,
Carrot, Red Onion, & Parsley

Crispy Pork Belly | \$13 *GF

Country Store Pork Belly, White Bean Cassoulet

Wood Fired Chicken Thighs | \$15 *GF

Dry Rub, Balsamic BBQ, Crispy Seasoned Potato Skin Ribbons

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

Fried Arugula, Parmesan, Lemon Basil Aioli

House Baked Focaccia | \$5 *VE

Garlic Basil Oil & Balsamic Dipping Oil

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

Large Plates

Savory Red Wine, Garlic, and Herb Braised Beef | \$21.50

Parmesan Polenta Cake, Carrots, Onion, Demi-glace

Chicken Scallopini Marsala | \$23.25

Mushrooms, Peas, Parmesan & Smashed Potatoes

Rosemary Balsamic Glazed Pork Chop | \$27*GF

Caramelized Onion & Dried Cranberry Chutney, Smashed
Potatoes & Garlic, Shallot Green Beans

14 oz. Rib Eye | Market Price *GF

Cast Iron Seared, Horseradish Cream and Demi-glace, Herb
Roasted Potatoes, & Garlic, Shallot Green Beans

Beef Tenderloin & Crab Cake Duo | Market Price

6 oz. Medium Rare Beef Tenderloin & 3 oz Lump Crab Cake
Bearnaise Sauce, Garlic & Olive Oil Sauteed Spinach, Crispy
Sweet Potato Straws

Parmesan Crusted Flounder | \$23.50

White Balsamic Tomato, Herb Salad, Parmesan Polenta, Garlic,
Shallot Green Beans, and Beurre Blanc

Weekly Catch of the Week | Market

Chef's Seasonally Inspired Seafood Entrée

*Gnocchi with Butternut Sage Sauce | \$19

Brussel Sprouts, Crispy Prosciutto

*Mushroom Tagliatelle Pasta | \$20.75

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

*Spaghetti Squash | \$18*GF*VG

Mildly Spicy Arrabbiata Sauce, Garlic & Herb Tossed Roasted
Spaghetti Squash, Wood Fired Seasonal Vegetables, Herbed
Ricotta

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

Crispy Garlic and Herb Eggplant | *VG

Garlic Sauteed Spinach and Tomatoes, Fresh Mozzarella,
Balsamic Reduction

Sub VE Parmesan Cheese for Parmesan and Mozzarella +\$2

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 | \$18.50

Boursion 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 + \$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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Desserts

Classic Crème Brûlée | \$9.50

Fresh Berries

Cannoli Dip and Cookie Chips | \$8.25

Ask your server about our two 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

+Mini Meatballs +\$3

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 -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 | \$5

Zoey Shrub | \$6

Seasonal Tait Farm's Shrub, Soda Water, Citrus,, Mint

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