

Let's Brunch

Let's Day Drink

Bottle of Bubbles with a Side of Orange Juice | \$36

Korbel Brut

Mimosa Flights | \$14

Traditional Orange + Two Seasonal

Classic Mimosa | \$5

Peach Bellini | \$8

Bloody Mary | \$12

House Mix, Big Springs Vodka, Celery Stick, Lemon

Basil Bloody Mary | \$15

Grey Goose Vodka, Celery Stick, Lemon, Hot Sauce
Pipette, Olive, Bacon

Seasonal Hot or Cold Brew Coffee | \$6

House Made Seasonal Creamer, Whipped Cream
+\$4 Spike

Irish Coffee | \$9

Jameson Irish Whiskey OR Baileys. Whipped Cream

Coffee Martini | \$11

Boil Line Nitro Cold Brew, Big Springs Vodka, Kahlua,
Three Beans on Top- Health, Wealth, and Happiness

Small Plates | Starters | Sharables

Wood Fired Lump Crab Dip | \$18

Wood Fired, Warm Baguette

*Substitute GF Bread + \$2

Fried Brussel Sprouts | \$10 *GF *VE

Pepper Relish Vinaigrette

Brunch Tots | \$12

Cheddar Cheese Sauce, Crumbled Bacon, Sour Cream,
Scallion

Truffle Fries | sm \$9/ lg \$11 *GF

Fried Arugula, Parmesan, Lemon Basil Aioli

Seasonal Local Greens Salad | \$8 *GF *VE

Local Berger's Green House Hydroponic Greens, Cucumber,
Carrot, Shaved Red Onion, Tomato, House Vinaigrette

Caesar Salad | \$11

Chopped Romaine, Shaved Parmesan, Crumbled Croutons,
House Caesar Dressing
+\$2 Add Two Anchovies

Brunch Bervs

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

Nitrogen Boil Line Cold Brew Coffee | \$5.00

Assorted Mighty Leaf Herbal Tea | \$4

**Unlimited Refills- Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Root Beer, Lemonade,
Unsweetened Tea, Raspberry Tea | \$3.75**

Orange Juice | \$4

Whole Milk | \$3

Brunch

Classic Benne | \$12

English Muffin Topped with Canadian Bacon, Poached Eggs, & Hollandaise Sauce

Steak House Benne | \$18

English Muffin Topped with Sautéed Spinach, Onions, & Mushrooms, Marinated Medium Rare Steak, Poached Eggs, Hollandaise

The Hangover Sandwich | \$17

Buttermilk Fried Chicken tossed in Hot Honey, Dukes Mayo, Bacon, Fried Egg, Side of Tots

Egg Sandwich | \$12

Two Fried Eggs, Canadian Bacon, Crispy Hashbrowns, Havarti Cheese, Dukes Mayo, Side Tots

Spicy Egg Sandwich | \$14

Two Fried Eggs, Chorizo Sausage Patty, Crispy Hashbrowns, Havarti Cheese, Dukes Mayo, Hot Sauce, Side Tots

Charleston Shrimp & Grits | \$18

Poached Shrimp with Sautéed Bacon, Garlic, Celery, Onion, Bell Pepper, & Finished in a White Wine Butter Sauce Served over Parmesan Grits

Fried Chicken & Waffles | \$16

Buttermilk Fried Chicken, Fried Eggs, & Bacon, on Top Waffle with Bourbon Maple Mustard Sauce, Scallion

Crème Brûlée French Toast | \$12

Side of Fresh Fruit

The Classic | \$9.00

Two Eggs your way, Toasted English Muffin, & Bacon

Breakfast Pizza | \$17

Mozzarella, Bacon, Hashbrowns, Eggs, Hollandaise Drizzle

Spicy Brunch Pizza | \$17

Mozzarella, Chorizo, Hashbrowns, Peppers, Onions, Sour Cream and Hot Sauce Drizzle

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Children's Menu

Children 12 and Under

Waffle | \$8

PA Maple Syrup and Bacon

Two Eggs Your Way | \$8

Toasted English Muffin

Chicken Tenders & French Fries | \$12

Apple Sauce

Wood Fired Pizzas

Zoe's Pie | \$14 *VG

House Sauce and Mozzarella

The Zander Man | \$17

House Sauce, Fresh Mozzarella, Pepperoni, Hot Honey

Take Me To Italy | \$17

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

Truffled Forager | \$17 *VG

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

Caprese | \$16 *VG

House Sauce, Fresh Mozzarella, and Basil

Charlie's Choice | \$16

Garlic Oil, Sausage, Herbed Ricotta, Caramelized Onion

Savannah's Select | \$17

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

Chloe's Charm | \$17

Garlic Oil, Mozzarella, Sausage, Onion, Banana Peppers, Basil, Parmesan, Balsamic Reduction

The Spicy Pig | \$18

Garlic Oil, Mozzarella, Sausage, Bacon, Peppers, Onions, Hot Honey

Italian Stallion | \$19

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

\$3 Each Additional Topping

Substitute for GF shell + \$5

*Substitute for Vegan Mozzarella + \$4

A LA CARTE

Apple Wood Smoked Bacon | \$4

Toasted English Muffin | \$3

Fresh Fruit | \$4

Parmesan Grits | \$5

Egg (your way) | \$2

Egg Whites (2) | \$4

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

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