

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 | \$4

Apple Cider Mimosa | \$7

Cinnamon Sugar Rim

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 | \$18.5

Wood Fired. Warm Baguette

*Substitute GF Bread + \$2

Fried Brussel Sprouts | \$9.50 *GF *VE

Pepper Relish Vinaigrette

Coconut Crusted Shrimp | \$16.50

Sweet & Spicy Sauce

*Substitute Shrimp for Tofu \$9 *VE

Brunch Tots | \$12

Cheddar Cheese Sauce, Crumbled Bacon, Sour Cream,
Chives

Truffle Fries | sm \$8.50/ lg \$10.50 *GF

Fried Arugula, Parmesan, Lemon Basil Aioli

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

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

Caesar Salad | \$11

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

Brunch Bevers

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

**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

Pork Belly Benne | \$14

English Muffin Topped with Crispy Pork Belly, Peppers, Onions, Poached Eggs, and Hollandaise

The Hangover Sandwich | \$16.00

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

Egg Sandwich | \$11

Two Fried Eggs, Canadian Bacon, Crispy Hashbrowns, Havarti Cheese, Sundried Tomato Aioli. Fresh Fruit OR Breakfast Potatoes

Spicy Egg Sandwich | \$13

Two Fried Eggs, Chorizo Sausage Patty, Crispy Hashbrowns, Havarti Cheese, Dukes Mayo, Hot Sauce. Fresh Fruit OR Breakfast Potatoes

Charleston Shrimp & Grits | \$17

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

Southern Fried Chicken & Waffles | \$14.50

Buttermilk Fried Chicken, Waffles, Hot Honey

Crème Brûlée French Toast | \$12

Side of Fresh Fruit

Greg's & Eggs | \$9.25

Two Eggs your way, Toasted English Muffin, Breakfast Potatoes Sauteed with Peppers and Onions, & Side of Bacon

Breakfast Pizza | \$16

Mozzarella, Bacon, Hashbrowns, Eggs, Hollandaise Drizzle

Spicy Brunch Pizza | \$16

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

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Wood Fired Pizzas

Zoey Pie | \$13

House Sauce and Mozzarella

The Zander Man } \$16

House Sauce, Fresh Mozzarella, Pepperoni, Hot Honey

Take Me To Italy | \$16

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

Truffled Forager | \$16

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

Caprese | \$14

House Sauce, Fresh Mozzarella, and Basil

Charlie's Choice | \$15

Garlic Olive Oil, Sausage, Herbed Ricotta, Caramelized Onion

Savannah's Select | \$16

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

Chloe's Charm | \$16

Garlic Oil, Mozzarella, Sausage, Onions, Banana Peppers, Parmesan, Balsamic Reduction

Braised Beef | \$19

Mozzarella, Herbed Ricotta, Savory Braised Beef, Caramelized Onions, Banana Peppers

Italian Stallion | \$18

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

\$3 Each Additional Topping

Substitute for GF shell + \$5

*Substitute for Vegan Mozzarella + \$4

A LA CARTE

Apple Wood Smoked Bacon | \$4

Breakfast Potatoes | \$4

Toasted English Muffin | \$3

Fresh Fruit | \$4

Parmesan Grits | \$5

Egg (your way) | \$2

Egg Whites (2) | \$4

Children's Menu

Children 12 and Under

Served with Apple Sauce

Waffle | \$8

PA Maple Syrup and Bacon

Two Eggs Your Way | \$8

Toasted English Muffin

Chicken Tenders & French Fries | \$12

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