

Let's Brunch

Let's Day Drink

Bottle of Bubbles with a Side of Orange Juice | \$34

Korbel Brut

Mimosa Flights | \$13

Traditional Orange + Two Seasonal

Classic Mimosa | \$3.50

Apple Cider Bellini | \$7

Sugar Cinnamon Rim

Bloody Mary | \$11.50

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 | \$8

Jameson Irish Whiskey OR Baileys. Whipped Cream

Coffee Martini | \$10

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 | \$9 *GF *VE

Pepper Relish Vinaigrette

Caramelized Onion Dip | \$9 *GF *VG

House Made Potato Chips

Banana Peppers | \$14.25 *GF

Wood Fired, House Red Sauce, Stuffed with Sausage,
Topped with Cheese

Coconut Crusted Shrimp | \$15

Sweet & Spicy Sauce

*Substitute Shrimp for Tofu \$9 *VE

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

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

Caesar Salad | \$10

Chopped Romaine, Shaved Parmesan, Crumbled Croutons,

House Caesar Dressing

+\$2 Add Two Anchovies

Wood Fired Chicken Wings | 6/\$13 *GF

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

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

Fried Arugula, Parmesan, Lemon Basil Aioli

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

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Root Beer, Lemonade, Unsweetened Tea, Raspberry Tea | \$3.5

Orange Juice | \$4

Whole Milk | \$2

Brunch

Classic Benne | \$12

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

Cheese Steak Benne | \$18

English Muffin Topped with Cheddar, Shaved Prime Rib, 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.

Spicy Egg Sandwich | \$13

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

Charleston Shrimp & Grits | \$16

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 Sautéed 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

Children's Menu

Children 12 and Under
Served with Apple Sauce

Waffle | \$8

PA Maple Syrup and Bacon

Scrambled Eggs | \$7

Toasted English Muffin

Chicken Tenders & French Fries | \$9.50

Wood Fired Pizzas

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

\$2.50 Each Additional Topping

Substitute for GF shell + \$5

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

A LA CARTE

Apple Wood Smoked Bacon | \$4

Breakfast Potatoes | \$4

Toasted English Muffin | \$3

Waffle | \$6

Fresh Fruit | \$4

Parmesan Grits | \$5

Egg (your way) | \$2

Egg Whites (2) | \$4

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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