

Small Plates | Starters | Sharables

Lump Crab Dip | \$18

Wood Fired. Warm Baguette
*Substitute GF Bread + \$2

Fried Brussel Sprouts | \$9 *GF *VE

Pepper Relish Vinaigrette

Shrimp Cargot | \$16

Garlic, Butter, Herbs, Havarti. Warm Baguette *Substitute GF Bread + \$2

Banana Peppers | \$14.25 *GF

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

Wood Fired Oysters | \$18

Pancetta, Lemon, Herby Panko

Warm Baguette | \$8

Herb Butter

Crispy Calamari | \$14

Sweet Drop Peppers, Grilled Lemon, & Lemon Basil Aioli

Chicken Wings | 6/\$13 *GF

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

Caramelized Onion Dip | \$9 *GF *VG

House Made Potato Chips

Seasonally Inspired Soup | Market

Coconut Crusted Shrimp | \$15

Sweet & Spicy Sauce
*Substitute Shrimp for Tofu \$9 *VE

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

Fried Arugula, Parmesan, Lemon Basil Aioli

House Salad | \$8 *GF *VE

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

Caesar Salad | \$10

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

Upgrade to Entrée Size Salad (+\$4.00)
+\$ \$6 Add 6 oz. Grilled Chicken
+\$9 Add 5 Shrimp
+\$(Market) Add 8 oz. Sirloin Filet
+\$(Market) 3oz Filet Mignon Medallion

Entrees

Chicken Scallopini Marsala | \$23

Mushrooms, Peas, & Smashed Potatoes

Wood Fired Pork Ribeye | \$28 *GF

Dijon Cream, Wilted Leeks & Apple. Herb Confit Potatoes, Bacon Roasted Brussel Sprouts

Steak House Plate | Market *GF

Choice of 8oz. Sirloin Filet | 16oz. Wood Fired Prime Rib | or Twin 3oz Filet Mignon Medallions
Horseradish Cream and Aus Jus, Smashed Potatoes, & Seasonal Vegetable. Crispy Fried Leeks

Parmesan Crusted Flounder | \$24

Beurre Blanc, Parmesan & Leek Risotto, Roasted Tomato

Fresh Catch | Market

Chef's seasonally inspired seafood special

Seasonal Plate | Market

Chef's seasonally inspired special

***Mushroom Linguini Pasta | \$21**

Sautéed Pancetta, Mushroom Blend, Fresh Herbs, & Parmesan

***A La Vodka | \$16**

Rigatoni Pasta, Grated Parmesan, Fresh Basil

***Bucatini | \$19 *VG**

Leeks, Garlic, White Wine, Butter, Chili Flakes, Crispy Panko, Basil Chiffonade, Parmesan

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

Bolognese | \$26

Rigatoni Pasta, Savory Meat Sauce of Ground Pork, Ground Beef, Pancetta, Red Wine, Aromatics, San Marzano Tomatoes. Topped with Basil and Parmesan

Sub VE Mozzarella +\$2

All Pasta Handcrafted by Fasta Pasta, State College, PA

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 | \$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)

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

+Grilled Chicken +\$6

3oz Filet Mignon Medallion | \$16

Smashed Potatoes, Seasonal Vegetable

Sweet Endings

Classic Crème Brûlée | \$9.50

Fresh Berries

Rich Chocolate Brownie Pie | \$8.00

Topped with Chocolate Mousse, Brownie Chunks, and
Chocolate Ganache

Seasonal Cobbler or Crisp | \$8

Topped with House Made Vanilla Ice Cream

Tiramisu Trifle | \$9

Boil Line Coffee Soaked Lady Fingers, Sweet
Marscopone, Dark Chocolate

Non-spirited Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Root Beer, Lemonade, Unsweet Tea, Raspberry Tea | \$3.50 -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

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

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.

Follow us for upcoming events & specials!



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