

starters

soup of the day

Chef's inspired creation 6 [gf]

stretched bread

cheddar beer dip, sweet guinness beer reduction 8 (vt)

thai chicken lettuce wraps

ground chicken, onion, shallot, garlic, ginger, mint, & soy sauce, thai peanut sauce, romaine leaves 10 [gf]

fried green tomatoes

roasted garlic—dill cream 7 [vt/gf]

fire roasted wings

wood fire oven roasted, buffalo herb wing sauce 10 [gf]

shrimp ceviche

Honey – lime marinated shrimp, fresh sofrito [tomato - bell pepper salsa] pickled jalapeno, cilantro cream, wonton crisp 9

salads

house

field greens, carrot, cucumber, tomato, red onion side 3 / lg 8 [vg/gf]

classic caesar

romaine, parmesan & romano cheese, garlic crouton sm 6 / lg 9

arugula

arugula, tomato, red onion, crumbly blue, walnuts, herb vinaigrette sm 8.5 / lg 12 [vt/gf]

kale - pear salad

kale, roasted pears, chevre, cheese, candied walnuts, red onion, honey - rosemary vinaigrette sm 9 / lg 13 [vt/gf]

Italian chopped salad

Romaine, arugula, prosciutto, asiago, sun dried tomato, chick peas, grilled artichoke, red wine - dijon vinaigrette sm 9 / lg 13 [gf]

asian tofu salad

spicy seasoned fried tofu, mixed greens, red onion, red bell pepper, cilantro, edamame, carrot, wonton, ponzu vinaigrette sm 8 / lg 11 [vg]

add bacon 2 ▪ chicken 4 ▪ shrimp 5 ▪ steak 6 to any small or large salad

wood fire pizza

americana

tomato sauce, mozzarella 10 [vt]

margherita

fresh mozzarella, tomato, basil leaf, olive oil 12 [vt]

bbq chicken

chicken, bbq sauce, red onion, mozzarella, cilantro 11

pepperoni

tomato sauce, mozzarella, pepperoni 12

new yorker

tomato sauce, mozzarella, portabella, pepperoni, black olives 13

california classic

prosciutto, shaved italian cheeses, arugula, olive oil, truffle oil 15

the wild goat

house made sausage, shiitake, asparagus, chevre, red onion, mozzarella, lemon aioli 14

forrestiere

extra virgin olive oil, mozzarella, portabella, parmesan, fresh herbs, truffle oil 14 [vt]

sandwiches, etc...

chicken bruschetta

chicken, spring vegetable bruschetta [grilled artichoke, caramelized onions, roasted red peppers], mixed greens, lemon aioli, flatbread 11

pork tenderloin

sliced pork tenderloin, prosciutto, asiago cheese, roasted garlic dill spread, arugula, balsamic, toasted ciabatta 14

falafel

house made falafel, spinach, tomato, red onion, pickled cucumber, lemon tahini, flat bread [vg] 10

steak tip sandwich

steak tips, candied bacon, caramelized onions, spinach, garlic parmesan aioli, balsamic drizzle, toasted ciabatta bread 15

southern blt

fried green tomato, bacon, field greens, remoulade, kaiser roll 12

red sun burger

ground chuck & short rib, greens, tomato, onion, kaiser roll 12 add: bacon 2 ▪ cheddar 1.50

[gf] wheat free/gluten friendly ▪ [vt] vegetarian ▪ [vg] vegan

we use gluten free soy sauce & either rice flour or cornstarch in lieu of wheat flour whenever possible, however this is not a gluten free facility. there is a possibility that food items may come in contact with wheat and/or gluten during the cooking / preparation process.

207 west 1st street ▪ downtown oswego 13126 ▪ 315-343-2418