

starters

soup of the day

chef's inspired creation 6

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]

crab & avocado tower

blue fin crab, avocado, bell
pepper & cherry tomato salsa,
seasoned house made
corn tortilla chips 10 [gf]

tofu tempura

crispy fried, local - organic tofu,
sweet soy glazed shitake, ginger
citrus soy sauce 7 [vt/gf]

fire roasted wings

seasoned and cooked in
our wood fire oven, buffalo
herb wing sauce 10 [gf]

wood fire pizza

americana

tomato sauce, mozzarella 10 [vt]
add pepperoni 2

margherita

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

new yorker

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

bbq chicken

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

forrestiere

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

sausage 'n' leek

house made, locally farmed,
pork sausage, mushrooms, leeks,
mozzarella, lemon aioli, arugula 13

double smoke

eden farms berkshire bacon, red onion,
cherry tomatoes, fresh herbs, smoked
paprika & garlic aioli 14

salads

house

mixed greens, carrots, cucumber,
tomatoes, red onion 3 / 7 [vg/gf]

caesar

romaine, house dressing, shaved
parmesan, asiago & romano,
garlic croutons 6 / 9

arugula

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

asian chopped salad

napa cabbage, red bell peppers,
carrots, scallions, fresh oranges,
crunchy ramen noodles, almonds,
honey sesame vinaigrette 9 / 12 [vt]

add bacon 2 • chicken 4 • shrimp 5
to any salad above

fried shrimp cobb

field greens, bacon, avocado,
hard boiled egg, tomatoes, white
balsamic vinaigrette 14 [gf]

main dishes

wood fire roasted chicken

rustic herb marinated anti-biotic free chicken, lemon -thyme pan jus,
roasted potatoes, chef's vegetable 17 [gf]

shrimp provencal

jumbo shrimp, tomato, garlic, herb & white wine sauce, creamy basil risotto 19 [gf]

flank steak

Brazilian marinated, fresh tomato sofrito, avocado - poblano cream, cilantro rice 18 [gf]

savory "french toast" benedict

savory italian herb & roasted shallot bread pudding, eden farms Berkshire bacon,
poached egg, brown butter hollandaise 16

seafood newberg crepes

shrimp & crab, red bell peppers, spinach, leeks and ricotta,
lobster - sherry cream sauce. 17 [gf]

chicken bacon avocado taco

blackened chicken, eden farms berkshire bacon, crunchy southwestern slaw,
salsa verde, flour tortillas 16 [corn tortillas available by request = gf]

greek portabella

marinated, roasted portabella, white bean hummus, shredded romaine,
tomato, cucumber, red onion, dill cream, flatbread 10 [vt]

red sun burger

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

gf = gluten free • vt = vegetarian • vg = vegan

to better accommodate our gluten intolerant customers, we use gluten free soy sauce & either rice flour or cornstarch in lieu of wheat flour whenever possible. needless to say, we aren't a completely gluten free facility. please consult your server for specifics regarding each of your possible menu selections so we can make sure all your dietary needs are appropriately met.

consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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