



## APPETIZERS

### **BRATWURST** \$11

Oven roasted bratwursts served with our house-made beer cheese sauce & whole seed smoked mustard.

### **PROSCIUTTO WRAPPED ASPARAGUS** \$12

Served with goat cheese and fig jam.

### **CRANBERRY MEATBALL** \$11

Lean ground beef hand rolled with savory herbs, spices, and bread crumbs served in barbecue Cranberry sauce.

### **RED & GREEN OLIVES** \$8

Kalamata and Manzanilla green olives, roasted garlic in garlic olive oil sprinkled with red pepper flakes and served with pizza chips.

### **PEACH & BLUE** \$12

Gorgonzola cheese melted with mild pepper peach preserves topped with prosciutto and served with pizza chips.

### **WINGS** \$12

Oven roasted chicken wings with a choice of 3

flavors: **Classic Buffalo served with Blue Cheese, Ferment & Fire BBQ, or Carolina Gold.**

*\*All wing orders are garnished with celery & carrot sticks*

## SALADS

### **APPLES & CANDIED WALNUT** \$17/\$9

Mixed greens topped with crisp apples, candied walnuts and Tillamook sharp cheddar cheese. Served with spiced apple cider vinaigrette.

### **GINGER CURRY** \$16/\$8.50

Red cabbage, celery, cilantro, butter lettuce mix, topped with sliced water chestnuts mandarin oranges, green onions, sesame seeds and sliced almonds. Served with Ginger Curry dressing.

### **COBB** \$16/\$9

Ferment & Fire's version of the classic Cobb. Served on a bed of red and green leaf lettuce with rows of diced tomato, avocado, diced chicken, crumbled Rogue Creamery Gorgonzola, bacon, black olives and cucumbers served, with our signature honey mustard vinaigrette.

### **CAESAR** \$14/\$7.50

Mix of romaine hearts and arugula tossed and topped with Parmesan cheese, croutons, garnished with roasted pepitas.

## PIZZA

### **POTATO PIZZA** \$23

Aged Mozzarella, onion garlic cream sauce, grated Parmesan, thin sliced tri-color potatoes, thick cut bacon, chili oil, garnished lemon whipped ricotta.

### **BBQ PORK** \$20

Aged Mozzarella, BBQ sauce, fresh mozzarella, Parmesan, pulled pork, Romano cheese, bacon crumbles, red onions, and roasted garlic.

### **WHITE PIE** \$20

Aged Mozzarella, garlic cream sauce, fresh mozzarella, sausage, bacon, roasted garlic, rosemary, Parmesan and Romano cheese. *(your choice bacon & sausage or grilled chicken)*

### **PEPPERONI** \$19

Traditional style pepperoni, marinara, aged mozzarella, Parmesan and Romano cheese.

### **SPICY HONEY PEPPERONI** \$20

Marinara, pepperoni, aged and fresh mozzarella, jalapeño, Mike's Hot Honey, Parmesan and Romano cheese.

### **VEGI-GREEK** \$23

Marinara, parmesan, Romano, mozzarella, spinach, artichoke, goat horn peppers, kalamata olives, feta crumbles, and roasted garlic. *(add chicken for \$3.00)*

### **CANADIAN BACON & PINEAPPLE** \$21

Marinara, mozzarella, thin sliced Canadian bacon and pineapple tidbits sprinkled with Romano cheese.

### **CLASSIC CHEESE** \$18

Marinara, aged mozzarella, fresh Mozzarella, Parmesan, Romano cheeses, drizzled with garlic infused olive oil

*\*gluten-free crusts available for additional \$3.00*

## DESSERTS

### **Peanut Butter Mousse** \$9

Chocolate cookie crust, peanut butter mousse, topped with chocolate ganache, garnished with roasted peanuts & caramel sauce.

### **New York Style Cheese Cake** \$10

Rich and creamy classic cheesecake topped with your choice of chocolate, caramel, or raspberry sauce.

### **Crème Bruleé** \$6

Silky vanilla bean custard topped with a crisp caramelized demerara sugar. The perfect sweet treat for everyone!