

Starters

Chicken Tenders – 9

Four pieces. Served with fries. Works as a meal also.

Fried Pickles – 7.95

Deep fried Dill Pickles with a sriracha ranch dipping sauce.

Crabby Green Tomatoes – 13.75

Fried green tomatoes topped with lump crab and Old Bay aioli.

Woodfire Wings! – 10.50

Buffalo (Hot)	BBQ	Honey Maple Bourbon
Buffalo (Mild)	Old Bay	Sriracha Sesame

Crab Dip – 14

Three cheeses, crab meat, and a hint of sherry.

Soft Crab Appetizer – Market

MD Jumbos fried in our house beer-batter.

Onion Rings – 9

Fresh cut onions, hand dipped in our secret beer batter and herbs.

Soups

Garden Gazpacho – 5

Our Woodfire summertime favorite!

Tomato based vegetable soup, chilled to beat the heat!

Maryland Crab Soup – 6 / 8

The classic from the Shore, done right.
(minus the lima beans!)

Cream of Crab – 7 / 9

Traditional, with sherry and fresh lump of crab

Salads

Ahi Tuna – 15.25

Blackened, mid-rare ahi tuna with cucumbers, cherry tomatoes, and scallions. It's a meal.
Served over mixed greens with a cucumber wasabi dressing. The best!

Woodfire Roasted Veggie – 15.25

A beautiful medley of seven fresh-cut vegetables, roasted in our wood fired oven, and seasoned with our house grown herbs. Served on greens and topped with fresh Charlottetown goat cheese.

Grilled Pear & Goat Cheese – 15.25

Grilled Bartlett pears, oven-roasted beets, toasted sunflower seeds, and goat cheese from Charlottetown Farms. Served on mixed greens.

The Cobb – 15.95

Grilled chicken, hardboiled egg, and jalapeno-infused bacon mixed with scallions, avocados, tomatoes, and bleu cheese crumbles.

Summer Strawberry Salad – 14.25

Fresh fruit and cut vegetables over greens make a heavenly combination with our house made Sweet Vidalia Onion dressing!

Garden Salad – 7.95

Mixed greens with cucumber, red onion, cherry tomatoes, and green pepper.

Caesar Salad – 7.95

Crisp Romaine lettuce with Homemade croutons

Add to any salad:

Chicken – 5.95 Ahi Tuna – 7 Shrimp – 6.50

Sandwiches

Shrimp Salad Wrap – 14.50

Wrapped up with celery, lettuce, lemon, and a few special ingredients.

Soft Crab Sandwich – Market

MD jumbos, lightly battered & pan fried.

Pulled Pork Sliders – 12.75

Three amazing pulled pork sliders, topped with coleslaw and served with fries.

The ABC – 13.50

Avocado, Bacon, and grilled Chicken on ciabatta.

Woodfire BLT – 9.75

The traditional BLT, plus your choice of additional turkey breast Or Canadian bacon.

Cheesesteak Wrap – 11.75

Chicken or beef, mozzarella, lettuce, tomatoes, served on today's wrap

Crab Cake Sandwich – Market

6 oz Fresh lump crab cake, on bread or crackers

House Smoked Brisket – 15

Smoked for twelve hours, this tender meat is served au jus on a brioche bun with special house-blend seasonings.

Falafel – 12.95

100% house-made with fresh chick pea, tzatziki and tabouli on Naan, with a side of greens.

Grilled Cheese – 8.25

American, muenster, and Swiss on Texas toast.

All Sandwiches and Burgers
come with a side of house-made fries.
Substitutions: Onion Rings - \$2
Veggies - \$2 Side Salad - \$1

Burgers

Roseda Farms Burger – 6oz (\$10), 8oz (\$12)

Fresh Roseda beef paddy with lettuce and tomato on a brioche bun.

Gunpowder Bison Burger – 14

8oz Gunpowder Bison paddy with lettuce and tomato on a brioche bun.

“It’s a Gouda Burger!” – 13.50

An 8oz Roseda burger with caramelized onions, house-made Honey BBQ sauce, and freshly shaved gouda. Sweet and Sassy.

Mushroom Swiss Burger – 12.95

An 8oz Roseda burger with mushrooms from MD's Eastern Shore and melted swiss.

Bacon Bliss Burger – 13.25

8oz Roseda paddy topped with house-made sweet & salty sugar-bacon-onion relish, with cheddar, for a flavor you are sure to.... relish

Springfield Farms Turkey Burger – 13.50

Locally sourced turkey with a special blend of house seasoning and topped with Charlottetown goat cheese / cranberry blend.

Three Bean Burger – 11.95

Made in house with three kinds of bean, a splash of lemon, and homegrown herbs. A vegetarian favorite!

Artisan Pizzas

Buffalo Chicken – 16

Roasted chicken in buffalo sauce, with green onions and bleu cheese crumbles

Margherita – 16

*Fresh basil, sliced tomato, shredded mozzarella, and a drizzle of olive oil.
Traditional or with red sauce*

White Pizza – 14

Garlic-ricotta sauce with three cheeses and an extra virgin olive oil drizzle

Veggie Lovers – 16

Onion, black olives, spinach, mushroom, green peppers, and fresh mozzarella

Meat Lovers – 16

Pepperoni, Italian sausage, ground beef, Gunpowder Bison sausage, & Bacon.

Sausage, Fig, & Brie – 16

Sausage, sliced fig, double cream brie, onion, and fresh mozzarella

The Gunpowder – 16

Gunpowder Bison hot Italian sausage, Applewood smoked bacon, and onion

The Kylerfornia – 16

Perfect for summer.... Grilled chicken, avocado and peppered bacon with our house-made ricotta garlic pizza sauce

The Charlottetown – 16

House-made pesto, tomatoes, black olives, and greens with Charlottetown goat cheese

Root Beer BBQ Pulled Pork – 16

House-made BBQ pulled pork with red onions, gouda, and a root beer BBQ drizzle

Build Your Own Pizza

*Start with 12 inches of gourmet dough and your choice of sauce. – 11
Then make it your own! Additional toppings 1.25 each.*

*Mild Red
Diablo Red (spicy)*

*White (Garlic Ricotta)
Olive Oil*

Meats:

*Pepperoni
Gunpowder Bison Sausage
Mild Italian Sausage
Ground Beef
Chicken
Applewood Bacon
Jalapeno Bacon*

Other Toppings:

*Mushroom
Onion
Red and Green Peppers
Pineapple
Olives
Fig
Goat Cheese*

Gluten free crust is an available option for all pizzas

\$2

Woodfire Entrees

Fragrant Woodfire Duck – 19.95

*Succulent duck sourced from Springfield Farm.
Pan fried for a crispy skin and seared in magic spices.
Comes with fried rice and one side.*

Soft Crab Entree – Market

*Two Maryland jumbos from the Shore. Lightly battered & pan fried.
The real deal. Comes with fries and your choice of one side.*

Crab Cake Platter – 25.95

*Two of our 6 oz fresh lump crab cakes.
Comes with fries and your choice of side.*

Shrimp Scallop Delight – 18.95

*Perfect for summer.... extremely light and flavorful.
Fresh scallops and shrimp sautéed with our house grown herbs.
Served over rice.*

Smoky Baby Back Ribs – 20.95

*A meaty rack of baby backs sourced locally from Springfield Farms.
Chipotle rubbed for a deep savory flavor. Farm to face!!
Comes with fries and your choice of side.*

Fresh Chesapeake Rockfish – 23.95

*Fresh Chesapeake rockfish straight from the bay, filleted and sautéed.
Topped with a vibrant Peach - Pepper salsa.*

Entrée Sides:

One Straw Farm sweet white corn on the cob
One Straw Farm summer squash Medley
Fresh green Veggie of the Day

Desserts

Woodfire Cutie Pies – 6

These personal-sized pies are handmade and baked fresh in our kitchen.

We rotate pie flavors weekly for your pleasure.

Please see your server for current flavors.

Warm the pie and add a scoop of ice cream! \$1

Charlottetown Farm Cheesecake – 9

Our friends at Charlottetown Farm offer a delightful selection.

Ask your server for available flavors

Woodfire Strawberry Shortbread – 9

Fresh strawberries and delicious house-made whipped cream atop warm biscuits made from scratch.

Big enough to share – but you may not want to!

Prigel Family Creamery Ice Cream – 3.50

We continually introduce new flavors for your enjoyment.

Please see your server for current flavors.

Make it a Hot Fudge Sundae! +3