

Woodfire Specials

Our September-October Specials embrace the special flavors of the early Fall season. Touches of apples, honey, maple, almonds put a twist on our always fresh local produce, seafood, and meats.

Wood Fired Flatbread – 13

*So delicious. Fresh apple and fig, rosemary, and honey drizzle.
Works as a shareable appetizer or a complete meal.*

Steak & Spinach Salad – 15.95

*Fresh Roseda Farms steak, marinated with delightful fall flavors, atop a spinach salad.
Recommended with our house made Apple Vinaigrette*

Chicken and Shrimp Stir Fry – 16.25

Marinated in a scallion ginger sauce. Simple and so tasty.

Roseda Ribeye Steak – 25.95

*14ozs of perfect Roseda Farms ribeye, grilled to order
with shitake mushrooms and onions, and choice of 1 side.*

Rainbow Trout – 19.95

*Healthy and tasty, pan fried fillets
served with delicious honey squash and zucchini fritters*

Crab Cake Platter – 25.95

*Two of our 100% fresh lump crab cakes, baked to a golden brown.
Comes with fries and your choice of side.*

Smoky Baby Back Ribs – 20.95

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

Entrée Sides:

*Fresh Green Veggie of the Day
Honey Squash
Rosemary Roasted Potatoes
House made Corn Bread*

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.

Fresh Cut Fries – 4

Onion Rings – 9

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

Soups

Roasted Tomato Basil – 5/7

Woodfire roasted heirloom tomatoes and fresh basil from our garden.

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!

Steak & Spinach Salad – 15.95

Fresh Roseda Farms steak, marinated with delightful fall flavors, atop a spinach salad.

Recommended with our house made Apple Vinaigrette

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.

Apple Pear Salad – 15.25

Grilled chicken, mixed greens, tomatoes and glazed pecans topped with local crisp apples and pear.

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

Shrimp – 6.50

Ahi Tuna – 7

Steak – 8

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

Sandwiches

Shrimp Salad Wrap – 14.50

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

Pulled Pork Sliders – 12.75

Three pulled pork sliders, topped with coleslaw.

The ABC – 13.50

Avocado, Bacon, and grilled Chicken on brioche.

The BLT – 8.75

*Applewood bacon, and you know the rest.
Add Turkey or Canadian Ham +2*

Cheesesteak Wrap – 11.75

Chicken or beef, mozzarella, lettuce, tomatoes

Crab Cake Sandwich – 15.95

100% fresh broiled lump crab cake

House Smoked Brisket – 15

Slow smoked for 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.

Burgers

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

Fresh Roseda beef paddy cooked to your liking with lettuce and tomato on a brioche bun.

Gunpowder Bison Burger – 14

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

Angry Orchard Burger – 13.25

8oz Roseda paddy with onions, cheddar and our special hard apple cider sauce - A fall favorite!

“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.

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*

The Kylerfornia – 16

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

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

White Pizza – 14

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

Dylan's Delight – 15.75

Gourmet style in a sundried tomato pesto with prosciutto, grape tomatoes, arugula and balsamic glaze drizzle

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

Mild Red

White (Garlic Ricotta)

Pesto

Diablo Red (Spicy)

Olive Oil

And then make it your own! (toppings 1.25 each)

Meats:

Pepperoni

Gunpowder Bison Sausage

Mild Italian Sausage

Ground Beef

Chicken Pulled Pork

Applewood Bacon

Jalapeno Bacon

Other Toppings:

Mushroom

Onion Spinach

Red Peppers Green Peppers

Pineapple

Olives Broccoli

Goat Cheese Feta Cheese

Fig

Gluten free crust is an available option for all pizzas \$2

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

Chocolate Chip Cookies – 4.50

A pair of warm house-baked America's favorite cookies

Add a scoop of ice cream +1

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