

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.

Guinness Rhode Island Mussels – 14

They're back! A special Woodfire favorite, sautéed in white wine and finished with Guinness beer. Perfect for sharing!

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

Butternut Squash – 5 / 8

A chipotle twist on a traditional fall favorite.

Smoky Gumbo – 6 / 9

"Best of Baltimore" winning recipe with spicy andouille sausage and chicken.

Roasted Corn & Crab Chowder – 6 / 9

A delicious cream base with crab, vegetables, bacon, & fresh herbs.

Salads

Ahi Tuna – 15.95

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.

Cranberry Pecan Salad – 15.95

Grilled chicken, cranberries, candied pecans, Applewood smoked bacon, feta and tomatoes with cranberry vinaigrette.

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

Salmon – 7

Steak – 8

All Sandwiches and Burgers
come with a side of house-cut 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

Turkey Pre-Game Warm-Up – 12.75

Fresh Springfield Farms turkey breast, served opened faced with house-made gravy.

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 salad.

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 our crowd-favorite cranberry vinaigrette.

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

Grilled chicken, avocado and peppered bacon with our house-made ricotta garlic 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

Timmy's Choice – 16

Warm your taste buds with this Italian combo of ham, caramelized onions, & ricotta cheese.

Root Beer BBQ Pulled Pork – 16

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

NEW !!

10" Cauliflower gluten free crust is an available option for all pizzas \$2

Build-Your-Own Pizzas

Start with 12 inches of gourmet dough and your choice of sauce. – 11

Mild Red

White (Garlic Ricotta)

Sun-dried tomato 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

Woodfire Specials

Our November Specials embrace the special flavors of late Autumn. Touches of apples, sage, cinnamon, cloves, pecan and cranberry put a twist on our locally sourced produce and meats.

Steak & Spinach Salad – 15.95

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

Herb-Roasted Chicken – 16.95

Slow roasted with our home-grown herbs, plus a sweet butternut squash/apple medley that is amazingly crazy good.

Ribeye Steak – 26.95

14 ounce gorgeous Roseda Farms ribeye grilled to order, served with shitake mushrooms & onion sauce, mashed potatoes and your choice of side.

Chicken & Broccoli Penne – 16.25

Sautéed boneless chicken breast and diced broccoli in a rose cream sauce, Served over penne pasta, with garlic bread.

Slow Cooked Pennsylvania Lamb – 24.95

Delicious, fall off the bone tender local lamb shank marinated in Chef's special house blend of red wine and herbs. Served over mashed potatoes. Yum!!

Maple Glazed Salmon – 18.50

A 6 oz boneless fillet of fresh North Atlantic salmon, pan seared and finished with a maple bourbon glaze. Served over spaghetti squash and your choice of side.

Entrée Sides:

Sautéed Spinach

Bacon Brussel Sprouts

Mashed Potatoes

Spaghetti Squash

Apple / Butternut Squash Medley (sweet)

Garlic Bread

Desserts

Woodfire Cutie Pies – 6.50

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 – 4.95

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

Add a scoop of ice cream +1

Prigel Family Creamery Ice Cream – 3.95

We continually introduce new flavors for your enjoyment.

Please see your server for current flavors.

Make it a Hot Fudge Sundae! +3