

Starters

Chicken Tenders – 9

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

Fried Pickles – 7.95

Fried Dill Pickles with a sriracha ranch dipping sauce.

Woodfire Wings – 10.75

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

Crab Dip – 14

Melted cheeses atop an old bay classic.

Kickin' Shrimp Salsa – 12.95

Diced shrimp & spicy salsa with pita chips.
Perfect for dipping, Great for sharing!

Garlic Knots – 6

Gourmet dough, tossed in garlic and parmesan,
served with warm marinara sauce.

Fresh Cut Fries – 4

Large basket of fresh hand-cut goodness

Onion Rings – 9

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

Soups

French Onion – 6 cup

The perfect winter companion.

Smoky Gumbo – 6 cup / 9 bowl

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

Roasted Corn & Crab Chowder – 6 c / 9 b

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

Thin-cut flank steak from Roseda Farms, marinated
with fresh spring herbs, with almond slivers
atop a spinach salad.

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

Woodfire Sammies

New!

Shrimp Salad Wrap – 14.50

*Our house recipe Old Bay steamed shrimp
on your choice of bread.*

Pulled Pork Sliders – 13

*Three awesome pulled pork sliders,
topped with coleslaw.*

The BLT – 8.75

Applewood bacon, and you know the rest.

Turkey Sammie – 11.75

*Thinly shaved fresh turkey breast,
with bacon, lettuce, & tomato on Naan bread*

Cheesesteak – 11.75

*Grilled chicken or beef, mozzarella,
lettuce, tomato, on a wrap*

Open Faced Turkey Sandwich – 12.75

*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.*

Balsamic Veggie Panini – 12.75

*Grilled squash, red peppers, and onion
with melted mozzarella.*

Grilled Cheese – 8.25

American, muenster, and Swiss on toast.

Deluxe Chicken Sandwiches

The ABC – 13.50

Avocado, Bacon, and Cheddar

The Spicy – 12

Sriracha, pepper-jack, and pickles.

The Chesapeake – 14

*Top your Sammie with our famous
crab dip.*

Chicken Parm – 11.50

Marinara, parmesan and herbs.

The Buffalo – 11

Choose hot or mild, with blue cheese

The Bacon Chicken Ranch – 11

It is what you think it is (plus cheddar)

Which Came First? – 13.25

*The chicken and the egg (fried),
bacon, & cheddar*

All Sandwiches come with house cut fries.

Substitutions \$2:

Onion Rings

Veggies

Side Salad

Woodfire Grillers

Our Grillers are sourced from outstanding local farms where the animals are happy, healthy, and all natural.

All Grillers come on brioche buns with lettuce, tomato, and house cut fries.

Substitutions \$2: Onion Rings, Veggies, Side Salad

Gluten-free buns available \$2

Build It Your Way!

Black Angus Burger

The finest Roseda Farm beef, cooked to order.

6oz – \$10 8oz – \$12

Turkey Burger – 13.50

6oz all natural turkey from Springfield Farm.

Bison Burger – 14.50

8oz of America's original red meat, from Monkton's Gunpowder Farm.

3 Bean Burger – 11.50

A vegetarian favorite made in house with our homegrown herbs.

Deluxe Chicken Sandwich – 9

6oz tender all natural chicken breast from Maryland farms, grilled or fried, served on brioche bun.

Toppings

Cheesy \$.25:

American Mozzarella
Blue Cheese Muenster
Cheddar Pepper-Jack
Feta Provolone
Gouda Swiss

Groovy \$.75:

Mushrooms
Onions (fried)
Peppers (red or green)
Pickles
Pepperoni
Spinach

Far Out:

Avocado (\$2)
Bacon (\$1)
Cole Slaw (\$1)
Crab Dip (\$4)
Fried Egg (\$2)
Goat Cheese (\$2)
Jalapeno Bacon (\$1)
Pineapple (\$1)

Saucy \$.50:

Angry Orchard
BBQ
Buffalo (Hot or Mild)
Honey Maple Bourbon
Honey Mustard
Ranch
Red Pepper aioli
Sriracha Sauce

Surprise Me! – 12

Can't decide, or just living on the edge?!?

Let us surprise you with an awesome tasty Griller!

Woodfire Entrees

The Freshest Ingredients & Seasonal Flavors

Blackened Ahi Tuna – 17

Seared with our special house blackening seasoning, mid-rare tuna fillet served over pearl couscous and sautéed pepper medley.

Fettuccine Alfonso – 14

Our homemade alfredo sauce highlights this fettuccini with subtle artichoke, spring peas, and sundried tomatoes. Served with garlic bread.

Add chicken – 5.25 Add shrimp – 6.25

Ribeye Steak – 25

14 ounce beautifully marbled Roseda Farms ribeye – grilled to order, with sautéed mushrooms, mashed potatoes and your choice of vegetable.

Woodfire Duck – 21

All natural duck sourced from local Springfield Farm.

Seasoned with our secret spices and pan fried for a crispy finish.

Wild Salmon with Wild Rice – 19

An 8 oz boneless fillet of fresh wild caught salmon, pan seared and finished with a light parsley sauce. Served over wild rice, with your choice of vegetable.

Steak Salad – 15.95

Fresh Roseda Farms steak, marinated with fresh spring herbs, atop a spinach salad, with toasted almond slivers.

Skillet Pork Chop – 15

Thin cut, delicious, bone-in pork chop. Skillet fired and served with mashed potatoes, sautéed wild mushrooms, and your choice of vegetable.

Add a second chop for only \$6!

Artisan Pizzas

Margherita – 16

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

Cupid's Kiss – 16

Delightful tastes and textures. Fresh mozzarella, bacon, peppers, balsamic drizzle

Bacon Chicken Ranch – 16

Roasted chicken with bacon, mozzarella, cheddar and ranch drizzle

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

Sausage, Fig, & Brie – 16

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

The Gunpowder – 16

Hot Italian sausage, Applewood smoked bacon, and onion with our diablo sauce.

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

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

Build-Your-Own Pizzas

12 inch Gourmet dough Cheese Pizza – 11

Start with your choice of sauce:

Red Sauces: Sweet Mild Sassy (a little sweet, and a little kick) Diablo (Spicy)

Other Sauces: White (Garlic Ricotta) Olive Oil (no sauce)

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

Meats:

Pepperoni

Hot Italian 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

Desserts

Woodfire Cutie Pies – 6.50

These personal-sized pies are handmade from scratch in our kitchen.

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

Charlottetown Farm Cheesecake – 9

Our friends at Charlottetown Farm offer the best cheesecake!

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.

Make it a Hot Fudge Sundae! +3