

Starters

Chicken Tenders – 9

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

Prince Edward Island Mussels – 14

Pimento wine broth and baguette. Great for sharing.

Fried Pickles – 7.95

Fried Dill Pickles with a chipotle aioli dipping sauce.

Woodfire Wings – 10.75

Buffalo (Mild)	BBQ	Honey Maple Bourbon
Buffalo (Hot)	Old Bay	Zesty Texy Mexy (NEW!)

Crab Dip – 14

Melted cheeses atop an old bay classic.

Mojo Poppers – 7.95

Battered jalapeno poppers stuffed with cream cheese.
Served with our chipotle aioli dipping sauce.

Fresh Cut Fries – 4

Large basket of fresh hand-cut goodness

Tortilla Chips & Dips – 3.95

Crispy corn tortilla chips and 4 house-made dips:

Pico de gallo (+1)

Mango-Pineapple salsa (+2)

Queso (+2)

Guacamole (+3)

Soups

All soups made fresh in our kitchen

Chorizo & White Bean – 6 cup / 9 bowl

Cauliflower Bisque – 6 cup / 9 bowl

Southwest Chili – 6 cup / 9 bowl

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!

Southwest Salad – 12

Corn, black beans, tomato, onion, avocado, cheddar, and tortilla crisps.

Recommended with our house cilantro-lime dressing

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.

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

Arctic Char – 7

Steak – 8

Woodfire Sammies

All Sandwiches come with house cut fries.

Substitutions \$2:

Mojo Poppers Veggies Side Salad

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.

Southwest Grilled Cheese – 9.75

*Our South of the Border twist on the classic.
Pepper Jack and pico de gallo.*

Cheesesteak – 11.75

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

The Cuban Sandwich – 13

*Delicious combo of ham, slow-cooked pork,
Swiss and dill pickle*

Grilled Cheese – 8.25

American, Provolone, and Swiss on toast.



New!

South of the Border Specialties

All come with corn tortilla chips

Burrito – 12

*Flour tortilla, rice, black beans, pico,
and your choice of pork or chicken.*

Street Tacos – 12

*3 flour tortillas with your choice of pork
or chicken, pico, lettuce, cheese and
sour cream.*

Cilantro-Lime Rice Bowl – 12

*Rice with beans, cheese, pico, sour
cream, agave-chipotle vinaigrette, and
your choice of pork or chicken.*

Build it your way!

Substitute Fish, Steak, or Shrimp \$2.

Add pickled or fajita veggies
no charge.

Substitute mango-pineapple salsa
no charge.

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: Mojo Poppers, 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

Chicken Sandwich – 9

6oz all natural chicken breast.

Grilled or fried.

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.

South of the Border Griller +3

Choose your protein and we'll make it South-of-the-Border for you. Avocado, Jalapeno bacon, Pepper Jack, and our house Mojo sauce!



New

Toppings

Cheesy \$.25:

American Mozzarella
Blue Cheese Pepper Jack
Cheddar Provolone
Feta Swiss
Gouda

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:

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 South-of-the-Border Entrees

The Freshest Ingredients & Seasonal Flavors

Southwest Salad – 12

Corn, black beans, tomato, cucumber, avocado, tortilla crumbles and cheddar. Recommended with our house cilantro-lime dressing.

Lomo Saltado – 17

*A Peruvian delight.... Roseda Farm flanks sautéed with onions, peppers, and tomatoes and other amazing flavors.
Served on top of our house fries!*

Prince Edward Island Mussels – 16

Pimento wine broth, tomato, and baguette

Pan Seared Arctic Char – 19

Sofrito shrimp and squash with a chili-lime romesco.

Duck – 21

*All natural duck sourced from local Springfield Farm.
Seasoned and served with dirty rice, sautéed spinach, and citrus sauce*

Artisan Pizzas

Margherita – 16

Fresh basil, sliced tomato, shredded mozzarella, and a drizzle of olive oil.

Traditional or with red sauce

The Pico Pizza – 16

Ground beef, bacon, cheddar-Monterey Jack blend, sassy sauce and topped with our fresh pico de gallo and sour cream.

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: Mild Sweet Margie's Sassy! 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