

PIZZA

HOUSE SPECIALTIES

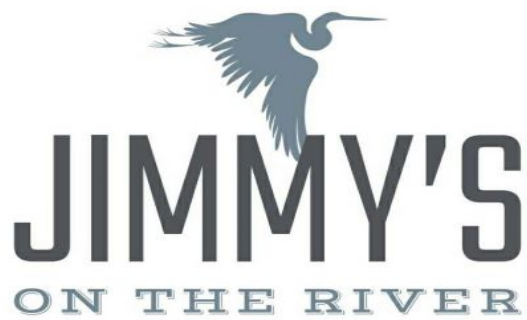
THE BEETNICK	12/15/18
Roasted Golden Beets, Carmelized Onions, Garlic, Spinach and Goat Cheese	
POTATO KNOB	12/15/18
Sliced Red Potatoes, Bacon, Onions, Diced Tomatoes and Gorgonzola Cheese	
VEGGIE PIE	12/15/18
Spinach, Mushrooms, Onions, Tomatoes, Bell Peppers and Black Olives	
CARNIVORE CLASSIC	13/16/19
Pepperoni, HNGF Sausage, Bacon and Prosciutto	
CLASSIC SUPREME	13/16/19
Pepperoni, HNGF Sausage, RBF Ground Beef, Onion, Bell Peppers, Mushrooms and Black Olives	
JIMMY'S WHITE PIE	12/15/19
Olive Oil, Garlic, Herbs, Parmesan, Fresh Mozzarella and Tomatoes	
10" GLUTEN FREE CAULIFLOWER-PARMESAN CRUST	+\$3
BY THE SLICE	\$2.50
(Toppings are \$0.50 each)	
10 inch	\$11
14 inch	\$13
18 inch	\$16

TOPPINGS

VEGGIES	\$1.50
Onions Mushrooms Bell Peppers Tomatoes Spinach Jalapeno Potatoes Gold Beets Black Olives Kalamata Olives Artichoke Hearts Sundried Tomatoes Roasted Red Peppers Banana Peppers Zucchini	
MEATS	\$2.00
Hickory Nut Gap Farms Sausage BBQ Pork Ruby Brown Farms Ground Beef Pepperoni Bacon Ham Capicola Prosciutto Roast Beef Chicken	
CHEESE	\$1.50
VEGAN Cheese Gorgonzola Goat Cheese Feta Fresh Mozzarella Ricotta	

CALZONES

DEAD HEAD	\$13
Ricotta, Parmesan, Herbs, Gold Beets, Mushrooms, Carmelized Onions and Spinach	
CREATE YOUR OWN ZONE	\$11 +

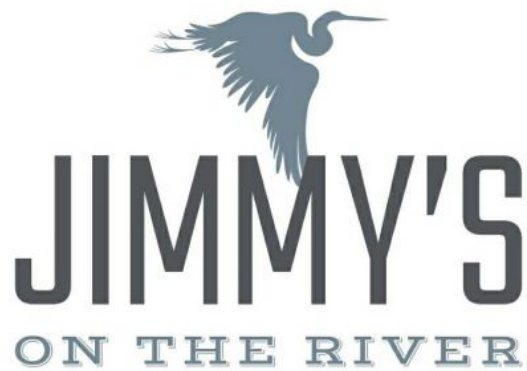


SNACKS

GARLIC KNOTS	\$6
Classic Pizza dough-knots with garlic and Parmesan	
BAKED ASPARAGUS WRAP	\$10
Asparagus wrapped in Prosciutto, provolone and a flour tortilla served with a red pepper alfredo sauce	
BRUSCHETTA	\$10
Grilled Focaccia topped with marinated Fresh Tomatoes, Basil, Garlic, Onions, Asparagus and Gorgonzola Cheese	
PEPPERONI ROLL	\$9
Pepperoni and Fresh Mozzarella Baked with Garlic Butter	
SPINACH ROLL	\$9
Spinach, Goat Cheese, Fresh Mozzarella Baked with Garlic Butter	
GRILLED ASPARAGUS	\$5.00
Marinated and grilled Asparagus with lemon and Thyme	

SOUP & SALADS

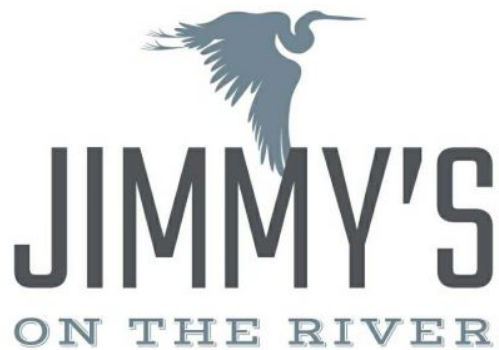
FRENCH ONION SOUP	\$7.50
A delicious crock of Onion soup with a foccacia crouton, Swiss Cheese and baked in pastry crust	
THE QUEEN'S SALAD	\$12.00
A spring mix& spinach salad with seared Flank steak, roasted red peppers, cucumbers, grilled Asparagus, dried blueberries, goat cheese and pickled onions	
HOUSE SALAD	\$6
Fresh spring mix salad with tomato, cucumber, mushrooms, onions and bell peppers	
CHEF SALAD	\$7.25
Romaine lettuce, spring mix, tomatoes and cucumbers finished with ham, turkey, bacon and fresh mozzarella	
CEASAR SALAD	\$6
traditional romaine salad with parmesan and croutons	
GREEK SALAD	\$6
Spinach, tomatoes, onions, peppers, kalamata olives, croutons and feta cheese	



SANDWICHES

All Sandwiches served with Chips and a Pickle
 Sub a side Salad or Grilled Asparagus.....+\$2.50
 Mayo/Mustard on Request

- GRILLED CHEESE PANINI** \$8
 Mozzarella, provolone and swiss with carmelized onion, on house made
 Italaian Roll
- CHICKEN PHILLY** \$11.50
 Roasted chicken with carmelized onions, bell peppers and mushrooms
 topped with provolone cheese
- PHILLY CHEESESTEAK** \$11.50
 House grilled flank steak sautéed with onions, mushrooms and bell peppers
 topped with provolone cheese
- CUBAN** \$11.50
 Ham, Pulled Pork, Swiss cheese, pickles and mustard
- ROAST BEEF TURKEY AND SWISS** \$10
 House grilled flank steak and roasted turkey with swiss cheese, lettuce,
 tomato and onion
- ITALIAN HOAGIE** \$10.50
 Capicola, Salami, Pepperoni and Provolone cheese with herbs, lettuce,
 tomato and onions
- MEATBALL SUB** \$10
 Pork and Beef meatballs smothered in marinara with parmesan and fresh
 mozzarella on a hoagie roll
- TURKEY MUSHROOM** \$10.50
 Fresh baked sour dough with roasted turkey, sautéed mushrooms, swiss
 cheese and Lusty Monk honey mustard
- VEGGIE SUB** \$9.25
 Sautéed Spinach, mushrooms, onions, bell peppers, gold beets and
 tomatoes with goat cheese
- CHICKEN PARMESAN SANDWICH** \$11.50
 Breaded Chicken breast with marinara, fresh mozzarella and parmesan
 cheese on a toasted Hoagie roll



ENTRÉES

ALL ENTRÉES SERVED WITH HOMEMADE BREAD AND A SIDE SALAD

SPAGHETTI	\$8
Traditional noodles with marinara and parmesan	
SPAGHETTI WITH MEATBALLS	\$13.50
Pork and ground beef meatballs over traditional spaghetti with parmesan cheese	
FETTUCINI ALFREDO	\$11.50
Our house Alfredo sauce with carrots, onions, spinach and mushrooms served over Fettucini. Add Shrimp.....+\$3.50	
CHICKEN ALFREDO	\$14
Fettucini, grilled chicken and our house Alfredo	
SHRIMP PENNE BISCAYNE	\$16
Sauted NC Shrimp in a spicy tomato sauce with chilis and proscuito ham	
MUSHROOM RAVIOLI	\$14
Mushroom and Cheese filled Ravioli served with a Roasted red Pepper Puree and fresh Basil	
MANICOTTI	\$13.50
Cheese stuffed pasta tubes topped with marinara and fresh mozzarella	
GNOCCHI WITH GOLDEN BEET PUREE	\$14
Sautéed spinach, sundried tomatoes and roasted gold beets topped wuth goat cheese and toasted hazelnuts with a sice of asparagus	
CHICKEN PARMESAN	\$14
Breaded Chicken Breast baked in Marinara and Fresh Mozzarella with a side of angel hairpasta	
EGGPLANT PARMESAN	\$14
Breaded Eggplant baked in Marinara with Fresh Mozzarella and Parmesan with a side of angel hair pasta	
FLOUNDER PICATTA	\$16
Sautéed Flounder in a light egg batter with a white wine, lemon-caper sauce served with a side of angel hair pasta and asparagus	