



Coalfire's ingredients are sourced from local artisan butchers and growers, who pride themselves on providing hormone free, humanely raised meats, and organic, non-GMO fresh produce.

FIRST

House 9

bibb lettuce, radish, parsley, chives, herb vinaigrette

Caesar Salad 10

romaine, garlic butter croutons, pecorino romano

Broccoli Burrata 14

broccoli, currant pine nut relish

KID'S PIZZA

10 inch cheese pizza 8.5

Add pepperoni or sausage 9.5

BUILD A PIZZA

Cheese 14

mozzarella, sauce, pecorino romano

We recommend just two or three toppings maximum

	\$2.50	\$3	\$4
Sweet Pepper	Arugula	Berkshire Sausage	Berkshire Sopressata
Red Onion	Gaeta Olive	Ezzo Pepperoni	Berkshire 'Nduja
Jalapeno	Calabrian Chile	Berkshire Mortadella	Berkshire Speck
Crimini	Spinach	Veal/Beef Meatball	Berkshire Prosciutto
Basil	Cipollini		Berkshire Coppa
*add garlic for free			

PIZZA

Pizzas are approximately 16"

No halves on combos please

Margherita 18

sauce, mozzarella, parmigiano reggiano, basil

White Pizza 18

mozzarella, fresh cream, garlic, oregano, basil, whipped ricotta

Black & White 19

mozzarella, black garlic, roasted tomato sauce, goat cheese, chives

Sopressata & Broccoli 21

mozzarella, Berkshire sopressata, broccoli, stracciatella, house-made chili oil, mint

Bacon Jam 20

sauce, mozzarella, sopressata, bacon jam, stracciatella, chives

Pepperoni & Whipped Ricotta 20

mozzarella, sauce, thick-cut pepperoni, ricotta, garlic, basil

Honey & Salami 20

mozzarella, sauce, berkshire sopressata, honey, calabrian chili

Jalapeno 20

jalapeno cream, pepperoni, mozzarella, scallions

Lasagna 20

mozzarella, sauce, berkshire sausage, sweet red pepper, whipped ricotta, basil, garlic

Vodka Meatball 20

mozzarella, vodka sauce, meatball, basil, stracciatella, pecorino romano

Pistachio Pesto 21

pistachio pesto, mozzarella, berkshire sausage, stracciatella, honey

Stracciatella & Sausage 19.5

mozzarella, sauce, stracciatella, calabrian chile, sweet onion, berkshire sausage, basil

'Nduja #4 20

mozzarella, sauce, stracciatella, scallions, mint

Burnt Onion & Sausage 20

mozzarella, cipollini, berkshire sausage, garlic, capers, onion ash

CALZONES

Meat 11

sopressata piccante + pepperoni

Cheese 10

ricotta, basil, sauce

Only one credit card per table please

BEVERAGES

SPARKLING

glass bottle

JEIO Prosecco *Italy* 36

WHITE

glass bottle

Pinot Grigio Cielo *Italy* 9 32

Crisp pear, lemon, lime and apple

Chardonnay Alto Adige Elena Walch 10 36

Unoaked, fruity bouquet of exotic notes, light floral aromas

Sauvignon Blanc

Babich Black Label *New Zealand* 11 40

Ripe gooseberry, red currants, hints of lemon/lime, elegant mineral notes

Prosecco JEIO *Italy* 36

Delicately frothy bubbles with ample peach fruit and a crisp finish

RED

glass bottle

Chianti *Fattoria Del Ciero Italy* 9 32

Light & creamy, plum & cherry flavors, hints of oak & cedar

Nero d'Avola *Colosi Rosso Sicilia* 10 36

Medium yet hearty with juicy black cherry flavors

Montepulciano d' Abruzzo *Tritano Italy* 10 36

Full, lush fruitiness with naturally soft tannins

Malbec *Mont Rocher France* 10 36

Deep in color with ripe plum and dark fruit.

Long, smooth & rounded finish

Cabernet Sauvignon *Apaltagua* 11 40

Colchagua Chile

Superb color with hints of tobacco & dark chocolate

Primitivo *Cantele Salento Italy* 11 40

Deep red color, full body, with undertones of cherries & plums

Zinfandel *Caparone California* 12 44

Spicy nose, with round blackberry, cherry & vanilla flavors

Pinot Noir *Unconditional,* 13 48

Battle Creek Cellars, Oregon

Bright & juicy with red fruit aromatics with a hint of spice on the finish

Barbaresco *Produttori del Barbaresco Italy* 69

Generous dark red fruit, aromas of black cherry & violet, spicy notes

Barolo *Damilano Italy* 84

Sweet red cherries, spices & oak, hints of tobacco, cedar, candied fruit

Coalfire proudly works with:

'Nduja Artisans, Capsicum Growers, Gotham Greens, Some Honey, Bushel & Pecks, PQM, MightyVine, Nichols Farm, LaQuercia, Local Foods, Andreotti, Stanislaus, Ciccone, Bang Bang Pie, Red Wing Farms, Slagel Family Farm, Tempesta Market, Smoking Goose,

BEER

Pabst Blue Ribbon (can)	3
Allagash White	6
Shiner Bock (can)	4
Little Sumpin'	6
Lone Star	3.5
All Day IPA	5
Schlitz	4
Goose Island 312	5
Anchor Steam	5
Lagunitas IPA	6
Krank Shaft Kölsch	6
Peroni	5
Troublesome Gose	6
Stella Artois	5
Bells Two-Hearted	6
Amstel Light	5
Ebel's Weiss	6
Menabrea Amber	5.5
Elliott Ness Amber	6
Menabrea Blonde	5.5
Rogue Dead Guy Ale	6
Mudpuppy Porter	6
Applewood Gold	6
Matilda	7
Vandermill Hard Cider	8

SOFT DRINKS

Diet Coke (8oz glass bottle)	2
Mexican Coke, Sprite, Fanta (12oz glass)	2.75
Filbert's Old Time Draft Root Beer	2.75
Filbert's Ginger Ale	2.75
Filbert's Cream Soda	2.75
San Pellegrino Limonata, Aranciata	2.75
Iced Tea from Rare Tea Cellar	2
San Pellegrino Sparkling Water	3

KIDS

Organic Milk & Chocolate Milk	2
Organic Apple Juice	2

BANG BANG PIE

A slice from our very good friends 5

Ezzo, Pastoral, La Pryor Farms, and River Valley
Kitchen