



PIZZA

Pizzas are approximately 14" -15"
No halves on combos please

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. We encourage all to know the source!

FIRST

Focaccia 6

side of garlic butter

House 16

bibb lettuce, radish, parsley, chives, herb vinaigrette

Caesar Salad 16

romaine, garlic butter croutons, parmigiano-reggiano

Broccoli Burrata 22

broccoli, currant pine jam, focaccia bread

Meatballs 17 half / 23 full

Grass Fed Beef, Pork Neck Bone Gravy

Meatball Sandwich 20

Grass fed beef, garlic bread mozzarella, neck bone gravy, housemade giardiniera

KID'S PIZZA

10 inch cheese pizza	11
Add pepperoni or sausage	14

BANG BANG PIE

Ask Your Server About Our Daily Selections 8

BUILD A PIZZA

Cheese 18

mozzarella, sauce, parmesan

We recommend just two or three toppings maximum

\$3	\$3.5	\$4	\$4.5
Sweet Pepper	Crimini	Pork Sausage	Berkshire Soppresata
Red Onion	Gaeta Olive	Berkshire Pork Pepperoni	Berkshire 'Nduja
Jalapeno	Arugula	Ezzo Beef Pepperoni	Berkshire Bacon jam
chive	Calabrian chile	Veal/Beef Meatball	Berkshire Prosciutto
Spinach	Giardinera	Portobello	
Basil	Stracciatella	Whipped Ricotta	Sobrasada (Iberico De Bellota)

Thank you for your support!

Margherita 23

sauce, mozzarella, basil

Classic 24

mozzarella, tomato sauce, basil, chopped garlic, parmesan

White Pizza 23

mozzarella, garlic, cream, basil, whipped ricotta

Black & White 24

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

Arugula Tomato 25

goat cheese, marinated tomato, arugula, mozzarella, sauce, garlic, chives

Jalapeño Pepperoni #2 25

berkshire pork pepperoni, house pickled jalapeño, mozzarella, , garlic cream, stracciatella, chives

Stracciatella & Sausage 25

mozzarella, sauce, stracciatella, calabrian chile, pork sausage, sweet onion, garlic, basil

Bacon Jam 26

sauce, mozzarella, soppressata, bacon jam, stracciatella, chives

Pepperoni & Whipped Ricotta 25

berkshire pork pepperoni, mozzarella, sauce, whipped ricotta, garlic, chopped basil

Honey & Salami 25

mozzarella, tomato sauce, soppressata, honey, basil, calabrian chili

Sobrasada 25

iberico de bellota sobrasada, cremini, red onion, mozzarella, garlic cream

Ramp & Pesto 25

ramp pesto, mozzarella, ramps crimini, stracciatella

Ramp & Nduja 26

garlic cream, mozzarella, ramps, nduja, stracciatella, house-made chili oil

Lasagna 25

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

Vodka Meatball 25

mozzarella, vodka sauce, beef meatball, basil

Funghi 24

crimini and portobello mushroom, mozzarella, truffle cream, garlic, evoo

Pistachio Pesto 26

pistachio pesto, mozzarella, pork sausage, stracciatella, honey

'Nduja #4 25

mozzarella, berkshire nduja, sauce, chives



BEVERAGES

SPARKLING

		<i>bottle</i>
Prosecco	45	
<i>Acinum 'Extra Dry DOP', Veneto</i>		

WHITE

	<i>glass</i>	<i>bottle</i>
Pinot Grigio	12	44
<i>Bieler 'Daisy', Washington</i>		
Sauvignon Blanc	12	44
<i>Babich 'Black Label', New Zealand</i>		

RED

	<i>glass</i>	<i>bottle</i>
Pinot Noir	14	55
<i>Battle Creek Cellars 'Unconditional', Oregon</i>		
Sangiovese	13	48
<i>Del Cerro 'Chianti Colli Senesi', Tuscany</i>		
Malbec	13	48
<i>La Posta 'Paulucci', Mendoza</i>		
Montepulciano	12	44
<i>Cantina Valle Tritana, Abbruzzo</i>		
Cabernet Sauvignon	13	50
<i>Disruption, Washington</i>		

CELLAR SELECTION

		<i>bottle</i>
Sangiovese		
<i>2018 Felsina 'Berardenga', Chianti Classico DOCG</i>		
Pinot Noir		
<i>2019 Foxen 'Santa Maria Valley', Santa Barbara, CA</i>		
Nebbiolo		
<i>2018 Produttori del Barbaresco, Barbaresco DOCG</i>		

BEER

Pabst Blue Ribbon (can)	5
Miller Lite	5
Allagash White	9
Lagunitas IPA	9
Peroni	7
Stella Artois	8

SOFT DRINKS

Diet Coke (8oz glass bottle)	2
Mexican Coke, Sprite, Fanta (12oz glass)	4
Filbert's Root Beer	3
Filbert's Ginger Ale	3
Filbert's Cream Soda	3
San Pellegrino Limonata, Aranciata	3
San Pellegrino Sparkling Water	4

KIDS

Organic Apple Juice	3.5
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Coalfire proudly works with:
 Capsicum Growers, Gotham Greens,
 Blakesville Creamery, Some Honey,
 MightyVine, Nichols Farm and Orchard,
 LaQuercia, Local Foods, Andreotti, Red Wing
 Farm, Tempesta Salumi, Smoking Goose, Ezzo
 Sausage Makers, La Pryor Farm, River Valley
 Kitchen, Stanislaus, BangBang Pie, PQM, Viola
 Imports, Rare Tea Cellar