



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

Meatballs 17 half / 23 full

Grass Fed Beef, Pork Neck Bone Gravy

Meatball Sandwich 20

Grass fed beef, garlic butter, 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		Giardiniera	Portobello	Sobrasada (Iberico De Bellota)
Basil		Stracciatella	Whipped Ricotta	

Thank you for your Support!
Due to the skyrocketing costs of operating a small business, a 3.99% service charge will be applied to all sales.

PIZZA

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

Margherita 24

sauce, mozzarella, basil

Classic 25

mozzarella, tomato sauce, basil, chopped garlic, parmesan

White Pizza 26

mozzarella, garlic, cream, basil, whipped ricotta

Black & White 27

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

Arugula Tomato 28

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

Jalapeño Pepperoni #2 28

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

Stracciatella & Sausage 28

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

Bacon Jam 28

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

Pepperoni & Whipped Ricotta 28

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

Honey & Salami 27

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

Sobrasada 27

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

Vegan 26

sauce, sweet onion, garlic, calabrian chile, olive, arugula, seasonal mushroom

Vegan Pesto 28

pistachio pesto, spinach, garlic, crimini, marinated tomato

Lasagna 28

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

Vodka Meatball 28

mozzarella, vodka sauce, beef meatball, basil

Funghi 27

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

Pistachio Pesto 29

pistachio pesto, mozzarella, pork sausage, stracciatella, honey

'Nduja #4 27

mozzarella, berkshire nduja, sauce, chives

BEVERAGES



SPARKLING

Prosecco 45
Acinum 'Extra Dry DOP', Veneto

WHITE

Pinot Grigio 12 44
Bieler 'Daisy', Washington

Sauvignon Blanc 12 44
Babich 'Black Label', New Zealand

RED

Pinot Noir 14 55
Battle Creek Cellars 'Unconditional', Oregon

Sangiovese 13 48
Del Cerro 'Chianti Colli Senesi', Tuscany

Malbec 13 48
La Posta 'Paulucci', Mendoza

Montepulciano 12 44
Cantina Valle Tritana, Abbruzzo

Cabernet Sauvignon 13 50
Disruption, Washington

CELLAR SELECTION

Sangiovese
2018 Felsina 'Berardenga', Chianti Classico DOCG 55

Pinot Noir
2019 Foxen 'Santa Maria Valley', Santa Barbara, CA 65

Nebbiolo
2018 Produttori del Barbaresco, Barbaresco DOCG 75

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) 3

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

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