



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

House 15

bibb lettuce, radish, parsley, chives, herb vinaigrette

Caesar Salad * 15

romaine, garlic butter croutons, parmigiano-reggiano

Broccoli Burrata 21

broccoli, currant pine nut relish

Meatballs 16 half / 22 full

Grass Fed Beef, Pork Neck Bone Gravy

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!

PIZZA

Pizzas are approximately 14"-15"

No halves on combos please

Margherita 23

sauce, mozzarella, basil

Classic 23

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 24

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

Jalapeño Pepperoni #2 24

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

Stracciatella & Sausage 24

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

Bacon Jam 25

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

Pepperoni & Whipped Ricotta 24

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

Honey & Salami 24

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

Sobrasada 24

iberico del bellota Sobrasada, cremini, red onion, mozzarella, garlic cream

Lasagna 24

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

Vodka Meatball 24

mozzarella, vodka sauce, beef meatball, basil,

Funghi 23

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

Pistachio Pesto 25

pistachio pesto, mozzarella, pork sausage, stracciatella, clover honey

'Nduja #4 24

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 DCG 55

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

Nebbiolo
2018 Produttori del Barbaresco, Barbaresco DCG 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) 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

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