



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 Soppressata
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	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 26
sauce, mozzarella, basil

Classic 26
mozzarella, tomato sauce,
basil, chopped garlic, parmesan

White Pizza 27
mozzarella, garlic, cream, basil, whipped ricotta

Black & White 28
mozzarella, black garlic, roasted tomato sauce,
goat cheese, chives

Arugula Tomato 29
goat cheese, marinated tomato, arugula,
mozzarella, sauce, garlic, chives

Jalapeño Pepperoni #2 29
berkshire pork pepperoni, house pickled jalapeño,
mozzarella, , garlic cream, stracciatella, chives

Stracciatella & Sausage 30
mozzarella, sauce, stracciatella, calabrian chile,
pork sausage, sweet onion, garlic, basil

Bacon Jam 30
sauce, mozzarella, soppressata,
bacon jam, stracciatella, chives

Pepperoni & Whipped Ricotta 30
berkshire pork pepperoni, mozzarella, sauce,
whipped ricotta, garlic, chopped basil

Honey & Salami 29
mozzarella, tomato sauce, soppressata,
honey, basil, calabrian chili

Sobrasada 30
iberico de bellota sobrasada, cremini,
red onion, mozzarella, garlic cream

Vegan 28
sauce, sweet onion, garlic, calabrian chile,
olive, arugula, seasonal mushroom

Vegan Pesto 29
pistachio pesto, spinach, garlic, crimini,
marinated tomato

Lasagna 30
mozzarella, sauce, pork sausage, sweet red
pepper, whipped ricotta, basil, garlic

Vodka Meatball 30
mozzarella, vodka sauce, beef meatball, basil

Funghi 29
crimini and portobello mushroom,
mozzarella, truffle cream, garlic, evoo

Pistachio Pesto 31
pistachio pesto, mozzarella, pork sausage,
stracciatella, honey

'Nduja #4 30
mozzarella, berkshire nduja, sauce, chives

BEVERAGES



SPARKLING

	bottle	
Prosecco	12	45
<i>Acinum 'Extra Dry DOP', Veneto</i>		

WHITE

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

RED

	glass	bottle
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

	bottle	
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)	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
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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