



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!

PIZZA

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

FIRST

House 13

bibb lettuce, radish, parsley, chives, herb vinaigrette

Caesar Salad 13

romaine, garlic butter croutons, parmigiano-reggiano

Broccoli Burrata 18

broccoli, currant pine nut relish

Meatballs 14 half / 20 full

Grass Fed Beef, Pork Neck Bone Gravy

KID'S PIZZA

10 inch cheese pizza	10
Add pepperoni or sausage	11

BUILD A PIZZA

Cheese 15

mozzarella, sauce, parmesan

We recommend just two or three toppings maximum

\$3.00	\$3.50	\$4.00	\$4.50
Sweet Pepper	Crimini	Pork Sausage	Soppressata
Red Onion	Gaeta Olive	Berkshire Pork Pepperoni	Berkshire 'Nduja
Jalapeno	Arugula	Ezzo Beef Pepperoni	Berkshire Speck
Calabrian Chili	Spinach Basil	Beef Meatball	Berkshire Prosciutto
		Berkshire Mortadella	Berkshire Coppa
	Garlic (*free)		Sobrasada (Iberico De Bellota)

Margherita 20

sauce, mozzarella, basil

White Pizza 20

mozzarella, garlic, cream, basil, whipped ricotta

Black & White 22

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

Arugula Tomato 22

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

Jalapeño Pepperoni #2 22

berkshire pork pepperoni, house pickled jalapeño, mozzarella, smoked jalapeño powder, garlic cream, stracciatella

Stracciatella & Sausage 22

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

BaconJam 22

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

Pepperoni & Whipped Ricotta 22

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

Honey & Salami 22

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

Sobrasada 22

Iberico Del Bellota Sobrasada, cremini, red onion, mozzarella, garlic cream

Lasagna 22

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

Vodka Meatball 22

mozzarella, vodka sauce, beef meatball, basil,

Pistachio Pesto 22

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

'Nduja #4 23

mozzarella, berkshire nduja, sauce, chives, mint

BEVERAGES

SPARKLING

Prosecco

Acinum 'Extra Dry DOP', Veneto

bottle

44

WHITE

Pinot Grigio

Bieler 'Daisy', Washington

Sauvignon Blanc

Babich 'Black Label', New Zealand

glass bottle

11 40

12 44

RED

Pinot Noir

Battle Creek Cellars 'Unconditional', Oregon

Sangiovese

Del Cerro 'Chianti Colli Senesi', Tuscany

Malbec

La Posta 'Paulucci', Mendoza

Montepulciano

Cantina Valle Tritana, Abruzzo

Cabernet Sauvignon

Disruption, Washington

glass bottle

14 48

12 44

12 44

9 32

12 44

CELLAR SELECTION

Sangiovese

2016 Felsina 'Berardenga', Chianti Classico DOCG 55

Pinot Noir

2016 Foxen 'Santa Maria Valley', Santa Barbara, CA 65

Nebbiolo

2015 Produttori del Barbaresco, Barbaresco DOCG 75

bottle



BEER

Pabst Blue Ribbon (can)

4

Allagash White

7

Lagunitas IPA

6

Peroni

6

Stella Artois

6

SOFT DRINKS

Diet Coke (8oz glass bottle)

2

Mexican Coke, Sprite, Fanta (12oz glass)

3

Filbert's Root Beer

3

Filbert's Ginger Ale

3

Filbert's Cream Soda

3

San Pellegrino Limonata, Aranciata

3

San Pellegrino Sparkling Water

3

KIDS

Organic Milk & Chocolate Milk

2

Organic Apple Juice

2

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