



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.

FIRST

House Full 16 / Half 11
bibb lettuce tossed with radish, parsley, chives, herb vinaigrette, pumpkin seeds

Caesar Salad* Full 16 / Half 11
romaine, garlic butter croutons, parmigiano reggiano

Apple & Endive Full 18 / Half 13
escarole, frisée, radicchio, honey-crisp apples, farro, gorgonzola, walnuts, black pepper vinaigrette

Meatball Dip Sandwich 20
Grass Fed Beef, Garlic Bread, Mozzarella, Neck Bone Gravy, House Giardiniera

Burrata' Brocolini 22
broccolini, currant pine jam, focaccia bread

Charcuterie Full 28 / Half 20
prosciutto, coppa, nduja, soppressata, assorted cheese & fruit, bread

Meatballs Full 23 / Half 17
Grass Fed Beef, Neck Bone Gravy

KID'S PIZZA

10 inch cheese pizza 11
Add pepperoni or sausage 14

BUILD A PIZZA

Cheese 18
mozzarella, sauce, pecorino romano
We recommend just two or three toppings maximum

\$3.00	\$3.50	\$4.00	\$4.50
Sweet Pepper	Arugula	Pork Sausage	Berkshire 'Nduja
Red Onion	Gaeta Olive	Berkshire Pork Pepperoni	Berkshire Soppressata
Jalapeno	Calabrian Chile	Veal/Beef Meatball	Maple Bacon
Crimini	Stracciatella	Portobello	Berkshire Prosciutto
Spinach	Chive	Beef Pepperoni	Berkshire Bacon jam
Basil	Giardinera	Whipped Ricotta	Berkshire Coppa

PIZZA

Pizzas are approximately 14"-15"

Margherita 26
mozzarella, tomato sauce, basil

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

Black & White 28
black garlic ,Roasted tomato sauce, mozzarella, goat cheese, chive

Tomato Arugula 28
mozzarella, goat cheese, marinated tomato, arugula, tomato sauce, garlic, chive

Pepperoni & Whipped Ricotta 30
mozzarella, sauce, pepperoni, whipped ricotta, basil, garlic, parmesan

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

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

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

Soppressata & Broccolini 30
mozzarella, soppressata, broccolini, stracciatella, house-made chili oil, mint

Honey & Salami 29
mozzarella, sauce, soppressata, honey, calabrian chile

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

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

Vodka Meatball 30
mozzarella, vodka tomato sauce, meatball, basil, parmigiano reggiano

'Nduja #2 30
mozzarella, sauce, berkshire 'nduja, calabrian chile, basil

Funghi 28
crimini and portobello mushroom, mozzarella, truffle cream, garlic, evoo

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

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

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.

BEVERAGES



SPARKLING

	glass	bottle
Gruet Brut	13	40
Acinum Proseco	12	44

WHITE

	glass	bottle
House White	10	30
2025 Campuget Rose'	10	30
2024 Lagaria Pinot Grigio	12	44
2025 Babich Sauvignon Blanc	12	44
2024 Old Mountain Chardonnay	12	46

RED

	glass	bottle
House Red	10	30
2024 Fattoria Del Cerro Chianti	12	44
2024 Grounded Cab Sauvignon	12	46
2025 Comtesse Marion Pinot Noir	14	54

SOFT DRINKS

Draft Soda (Free Refills)	3
Diet Coke (12 oz Can)	2.5
Mexican Coke, Sprite, Fanta (12 oz glass btl)	4
Filbert's Old Time Draft Root Beer	3
Filbert's Ginger Ale	3
Filbert's Cream Soda	3
Filbert's Ginger Beer	3
San Pellegrino Limonata, Aranciata	3
Iced Tea	3
Arnold Palmer	4
San Pellegrino Sparkling Water	4

KIDS

Lemonade	3
Shirley Temple	3
Organic Apple Juice	3

DRAFT

Blue Moon	7
Rotating IPA	8

LAGER/PILS/FRUIT

Angry Orchard	8
Peroni	7
Stella Artois (16 oz can)	8
Stiegl Goldbrau Lager (16oz can)	9
Modelo Especial	8
Miller Light	5

ALES

Allagash White Belgian Wheat	8
Apex predator	9
Half Acre Daisy Cutter (16oz can)	9
Great Lakes Elliot Ness Amber Lager	8
Revolution Anti-Hero IPA (12oz can)	8
Lagunitas IPA	8
Lagunitas IPNA (Non-Alcoholic IPA)	8
Guinness Stout	8
Jai Alai IPA (12oz can)	7

HARD SELTZER/CIDER

Stiegl Radler Grapefruit (16oz can)	9
Truly Hard Seltzer (Variety of Flavors)	7
Original Sin Black Widow Cherry Cider	8
Joker Ace Dry Hard Cider	7

BANG BANG PIE

Ask Your Server About Our Daily Selections	8
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GELATO - SORBET

Ask Your Server for Our Daily Selections	4
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*** Consumer Advisory:**
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Coalfire proudly works with:
Capsicum Growers, Gotham Greens, Some Honey, MightyVine, Nichols Farm, LaQuercia, Local Foods, Andreotti, RedWing Farm, Blakesville Creamery, Tempesta Salumi, La Pryor Farm, River Valley, Stanislaus, RareTeaSellers, BangBang Pie and Viola Imports



COCKTAILS

SHAKEN

Bee's Knees | \$14

Gin, Lemon, Honey

Clover Club | \$15

Gin, Lemon, Raspberry Syrup, Egg Whites

Enzoni | \$15

Gin, Campari, Lemon, Simple Syrup, Green Grapes

Lychee Martini | \$15

Vodka, Dry Vermouth, Lime, Lychee Syrup

Strawberry Fields | \$15

Strawberry Infused Vodka, Lime, Simple Syrup, Basil

Georgia Mint Daiquiri | \$15

Rum, Lime, Peach Syrup, Mint

Kerala | \$15

Aged Rum, Bourbon, Lemon, Simple Syrup, Pineapple Juice, Angostura Bitters, Peychaud's Bitters, Cardamom

Spicy Mango Margarita | \$15

Habanero & Jalapeño Infused Tequila, Lime, Simple Syrup, Mango, Tajin

Cherry Margarita | \$15

Tequila or Mezcal, Lime, Simple Syrup, Cherry Syrup, Grenadine, Salt

Pulparindo Margarita | \$15

Tequila or Mezcal, Tamarind Liqueur, Lime, Cointreau, Simple Syrup, Tajin

El Diablo | \$15

Tequila Reposado, Lime, Crème de Cassis, Ginger Beer

Pomegranate Whiskey Sour | \$15

Bourbon, Lemon, Housemade Grenadine, Angostura Bitters, Egg whites

Pisco Sour | \$15

Pisco, Lemon, Simple Syrup, Angostura Bitters, Nutmeg, Egg Whites

STIRRED

Old Fashioned | \$15

Bourbon, Demerara, Angostura Bitters, Amarena Cherry, Orange Twist

Manhattan | \$15

Bourbon, Sweet Vermouth, Angostura Bitters, Amarena Cherry

Negroni | \$15

Gin, Sweet Vermouth, Campari, Orange Twist

Sazerac | \$16

Rye Whiskey, Demerara, Peychaud's Bitters, Herbsaint, Lemon Twist

MIXED

Hibiscus Mule | \$15

Vodka, Lime, Hibiscus Syrup, Ginger Beer, Mint

Dark&Stormy | \$15

Myers's Original Dark Rum, Lime, Ginger Beer

Caipirinha | \$15

Cachaça, Lime, Sugar

SPRITZ

Aperol Spritz | \$14

Aperol, Prosecco, Club Soda

Hugo Spritz | \$14

Elderflower Liqueur, Prosecco, Club Soda, Mint

Golden Garden Spritz | \$14

Amaretto, Pimm's, Cointreau, Lemon, Prosecco, Strawberry, Orange, Mint