

GLUTEN FREE OPTIONS: Bread | Crust | Pita Chips | All gf bread, crust, & pita chip options contain milk & eggs

vg - vegetarian | pb - plant-based | df - dairy free | gf - gluten free

DINNER MENU



4 pm - 9 pm



**BAR SNACKS**

available ready-to-go upon ordering

Tortilla Chips and Salsa <i>gf/pb</i>	3.5
Potato Chips and French Onion Dip <i>gf</i>	3.5
Pita Chips and Hummus or Baba Ghanoush <i>pb</i>	5
<i>Gf pita chips available upon request</i>	
Spam Musubi <i>gf</i>	3
Spicy Cucumber Salad <i>gf/pb</i>	4
Pickled Veggies <i>gf/pb</i>	5
Olive Mix <i>gf/pb</i>	5

**STARTERS**

<b>Mezze Plate</b> - Fresh made pita, homemade lamb sausage, zaatar labneh, humus, olive blend	18	<b>Warm Olives and Marcona Almonds</b> <i>gf/pb</i>	9
<i>Sub gf pita chips +1</i>		<i>*contains nuts*</i>	
<b>Antipasto</b> - Noble bread, Italian meats, assorted cheeses, pickled vegetables, marcona almonds, balsamic reduction and local olive oil <i>*contains nuts*</i>	18	<b>Pickled Seasonal Vegetables</b> <i>pb</i>	9
<i>Sub gf bread +1</i>		<b>Tiger Prawn Shrimp Cocktail</b> - homemade cocktail sauce, chopped celery, 4 U10 tiger prawns, lemon <i>gf/df</i>	14
<b>Fresh Made Pita</b> - Choice of hummus or baba ghanoush	9	<b>Seasonal Crudo</b>	mkt
<i>Sub gf pita chips +1</i>		<b>Seasonal Ceviche</b>	mkt

**SALADS & SOUPS**

add chicken or lamb sausage +4

<b>Caprese Salad</b> - Heirloom tomatoes, burrata, balsamic reduction, local olive oil, basil <i>gf/vg</i>	12
<b>Beets and Greens</b> - Spring mix, beets, citrus vinaigrette, zaatar, fresh dill, spiced labneh dressing <i>gf/vg</i>	12
<b>Simple Salad</b> - Spring mix, citrus vinaigrette, shaved fennel and radish, fresh herbs <i>gf/pb</i>	half 6 / full 12
<b>Modern Wedge</b> - Butterleaf lettuce, bacon, tomato, buttermilk ranch, gluten free croutons, chives <i>gf</i>	14
<b>Shrimp Spring Roll Salad</b> - Spring mix, rice noodles, cucumber, carrot, herbs, nuoc cham, peanut sauce, tiger prawns <i>gf/df *contains peanuts*</i>	16
<b>Greek Salad</b> - Spring mix, olive blend, feta, red onion, roasted peppers, artichoke hearts, citrus vinaigrette <i>gf</i>	14
<b>Italian Salad</b> - Romaine and iceberg lettuces, gluten free croutons, salami, red onion, black olive, artichoke hearts, pepperoncini, mozzarella, Italian dressing <i>gf</i>	14
<b>Tomato Soup</b> <i>gf/vg</i>	cup 5 / bowl 8
<b>Seasonal Soup</b>	cup mkt / bowl mkt

**SANDWICHES**

served with chips

<b>Ham n' Cheese</b> - Black forest ham, gruyere, dijon aioli	14
<b>Grilled Cheese</b> - Mozzarella and gruyere served with tomato soup <i>vg</i>	12
<b>Classic Reuben</b> - Marble rye bread, corned beef, gruyere, sauerkraut, secret sauce	14
<b>Italian Sub</b> - Hoagie roll, fresh mozzarella, red onion, black olive, pepperoncini, tomato, assorted Italian meats, oregano, Italian dressing, mayo, lettuce	14

*all sandwiches can be made with gf bread (contains eggs) for +1 upgrade to side of soup or half simple salad for +4*

**KIDS**

<b>Kids Grilled Cheese</b> - classic cheddar <i>vg</i>	8
<b>Kids Cheese or Pepperoni Pizza</b>	8



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

While we proudly offer gluten-free options, please note that our kitchen handles gluten-containing ingredients. For those with severe gluten allergies, kindly inform our staff.

BYOB: We do not serve alcoholic beverages, but feel free to bring your own with no additional fee, closed containers only please.

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# PIZZA

- Margherita** - Tomato sauce, fresh mozzarella, basil, olive oil 14
- The Fire and Brimstone** - Spicy tomato sauce, fresh mozzarella, homemade lamb sausage, jalapeño, cilantro 16
- Buffalo Chicken** - Classic buffalo sauce, mozzarella, chicken, red onion, buttermilk ranch, chopped celery, chives 16
- BBQ Brisket** - Joe's Real BBQ sauce and smoked brisket, mozzarella, pickled jalapeño, red onion, chives 18
- Southwest Pacific** - Tomato sauce, mozzarella, black forest ham, pineapple, pickled jalapeño 16
- The Aloha** - Teriyaki sauce, mozzarella, crispy spam, pineapple, red onion 16
- Mediterranean Mashup** - Garlic oil, mozzarella, feta, Italian sausage, peppadews, cilantro 17
- Carnivore** - Tomato sauce, mozzarella, bacon, black forest ham, Italian sausage, pepperoni 18
- Prosciutto and Fig** - Tomato sauce, ricotta, fig jam, prosciutto, arugula, balsamic reduction 18
- The Big Dill** - Garlic oil, mozzarella, ricotta, dill pickles, buttermilk ranch, dill 16
- Baked Potato** - Garlic oil, mozzarella, cheddar, roasted potatoes, bacon, sour cream, chives 16
- Triple Cheese** - Garlic oil, mozzarella, pecorino romano, ricotta, herbs 16
- The Veggie** - Tomato sauce, goat cheese, artichoke hearts, roasted peppers, olive blend, red onion, basil 16
- The Uprooted Pie** - Spiced tomato sauce, Uprooted Kitchen plant based cheese (contains cashews) and tempeh sausage, roasted spiced carrots and cauliflower, zhoug *pb* 18
- The Fun Guy** - Garlic oil, gruyere, goat cheese, assorted mushrooms, chili flake, zaatar 17
- Seasonal** mkt

*THE CLASSICS*

Cheese 13	Pepperoni 15	Supreme 18
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swap gluten free crust (contains milk) for +2, standard crust is vegan



Order 'em hot or cold

## N.Y. Slices <sup>10"</sup>

- Cheese ..... 5
- Pepperoni ..... 6
- Supreme ..... 8

## DINNER ENTREES

- Middle Eastern Short Rib** - Tender short rib on a bed of roasted potatoes and spiced labneh with zhoug *gf* 27
- Roasted Hamachi Collar** - Korean bbq marinated yellowtail collar served with sushi rice and cucumber salad *gf/df* 24
- Old School Meatloaf and Potatoes** - Classic meatloaf served with roasted potatoes *gf/df* 18
- Mediterranean Spiced Cauliflower** - Roasted spiced Cauliflower and carrots served on baba ghanoush with muhammara (roasted pepper and walnut sauce) and golden raisins *\*contains nuts\* gf/pb* 15
- Roasted Potatoes and Mushrooms** - Served with labneh and zhoug *gf/vg* 15
- Baked Ziti** - Baked ziti made with gf pasta, creamy tomato sauce and Italian sausage *gf* 16
- Baked Mac n' Cheese** - Classic Mac n' Cheese made with gluten free pasta *gf/vg* 14  
*Add jalapeño +1, bacon or chicken +4, crab +6*

## DESSERT

- Cast Iron Skillet Cookies** - with Cream of the Crop vanilla ice cream choice of cookie: chocolate chip or gluten free butterscotch 8



INSTA: fire\_and\_brimstone

BRIMSTONE

WEB: firebrimstoneeatery.com