# FROM THE PIZZA OVEN HAND TOSSED 10 INCH PIZZA

#### **CLASSIC PEPPERONI** | 16

#### **MARGHERITA** | 15

fresh mozzarella, roasted tomatoes, basil

#### **FENNEL SAUSAGE** | 16

pepperoncini, roasted tomatoes, mozzarella parmigiano-reggiano

#### THE GREEK | 17

artichoke, roasted tomatoes, pesto sauce kalamata olives, parsley, feta, mozzarella

#### IL DIAVOLO | 17

spicy pepperoni, chorizo, salami pickled fresno chile, basil, mozzarella

#### WILD 'SHROOM | 17

truffle oil, carmelized onion, fresh thyme dressed arugula, parmigiano-reggiano

#### FIERY HAWAIIAN | 17

capicola ham, pineapple, cilanto pickled habanero, mozzarella, fresh ricotta

#### **SUMMER PROSCUITTO | 18**

gorgonzola, sweet fig spread, pickled red onion, mozzarella

#### THE LIMELIGHTER | 26

detroit-style deep dish, white cheddar meunster mozzarella

all pizzas can be made gluten-free by request

## LARGE PLATES

#### **LIMELIGHT CHEESEBURGER** | 16

american cheese, white onions, bread & butter pickles, special sauce, fries add bacon +2 add mushroom +2

#### **CRISPY CHICKEN SANDO** | 16

swiss cheese, tomato, kale slaw, fries sub fries for garden salad +3

#### **STEAK FRITES** | 24

flank steak, house-cut fries, chimichurri roasted garlic aioli upgrade to truffle fries +3

#### **SOCKEYE SALMON** | 26

pride of bristol bay sockeye, grilled corn relish, purple potatoes

#### **SUMMER GNOCCHI | 18**

wild mushrooms, asparagus, creamy pesto, lemon, parmigiano-reggiano

add truffle fries + 4 | cheese +1 | bacon + 2

- gf gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye
- vegan dishes that consumes no food (such as meat, eggs, or dairy products) that comes from animals
- vg vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish
- (p) dishes that contain **peanuts** for those with peanut allergies

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

### SMALL PLATES

#### **FOR SHARING**

#### MIXED OLIVES | 7

herbs, garlic

#### **GRILLED FENNEL PITA + HUMMUS | 12**

chickpea & roasted red pepper hummus olive tapenade

#### **HAND-CUT TRUFFLE FRIES** | 11

herbs, roasted-garlic aioli parmigiano-reggiano

#### **ROASTED BRUSSELS SPROUTS** | 9

sesame seeds, scallions, sriracha, lime, honey

#### **SMOKED TROUT CROQUETAS** | 14

roasted-garlic aioli

#### **ASIAN STICKY WINGS | 14**

sesame seeds, scallions

#### RIBS N' SLAW | 16

sweet n'sour balsamic glaze, jicama apple slaw

#### LAMB LOLLIPOPS | 17

pistachio gremolata

#### **CHARRED OCTOPUS** | 17

chorizo, fennel, romesco sauce, roasted fingerling potatoes

# SOUP & SALADS FOR STARTERS

#### **CLASSIC CAESAR** | 13

white anchovy, croutons, house-made dressing parmesan-reggiano

#### **BIG WOOD KALE | 13**

apples, gruyère crisp, almonds creamy dijon vinaigrette

#### **WATERMELON STACK** | 12

feta, arugula, serrano-chili vinaigrette

#### ARUGULA | 14

cherry tomatoes, corn, avocado, cheddar pepitas, basil vinaigrette

add grilled chicken +6 | salmon +10 | steak +9