SNACKS AND STARTERS

BREADSTICKS
balsamic, oregano, and sea salt.
served with tomato dipping sauce
or PESTO BREADSTICKS!
6.49

CHEESY BREADSTICKS
exactly like the breadsticks, but cheesy
or PESTO CHEESY BREADSTICKS!
6.79

BAR MIX something to snack on
3.49

HOT NUTS! roasted in our wood-fired oven
Hot & Spicy OR Sweet & Salty-
Bacon Nuts-
5.99

SALADS

OLIVIA WILDE (v) mixed greens and kale topped with maple roasted
butternut squash and sweet potatoes, lentils, and
pepitas with a sriracha lime dressing
9.99

CHOPPED SALAD mixed greens with radicchio topped with shredded
chicken, dried cranberries, feta cheese, chopped apple
and toasted pecans with a pear vinaigrette
11.99

ROASTED ROOT SALAD kale tossed in a maple vinaigrette topped with warm
roasted root vegetables, goat cheese, and candied
walnuts
10.99

HARMONY SALAD simple harmonious mixture of greens, sunflower
seeds, sesame sticks, carrots and dried cranberries,
choice of poppy seed, ranch, lemon oil, pesto, or balsamic
vinaigrette dressing. All made in HOUSE!
6.99

HANSOME BRIAN arugula tossed in lemon oil and topped with thinly sliced
prosciutto and local goat cheese. finished with cracked
black pepper and parmesan.
9.99

CAESAR our take on the classic. romaine lettuce dressed with a
house-made caesar dressing (contains egg & anchovy) topped
with parmesan cheese, croutons, fresh, craked
black pepper. Add anchovy $1
9.99

SALAD ADD ONS=
shredded chicken / smoked salmon =$4
bbq jackfruit = $3

*slight upcharges apply for additional sides of dressings and sauces

PIZZA PIES
12 INCH WOOD FIRED

CRISPY PIG
pepperoni, ham, prosciutto, fresh mozzarella, and fresh basil
17.49

GOOD EARTH
fresh spinach, mushrooms, caramelized onions, jarlsberg cheese,
balsamic and fresh basil
17.49

HEY GOAT!
sausage, goat cheese, and fresh basil
15.49

ALOHA GOAT!
sausage, goat cheese, fresh basil, and charred pineapple
16.49

MARGHERITA
the classic made to resemble the italian flag. tomato sauce, fresh
mozzarella, and fresh whole basil leaves
13.49

EASTOWN FOLK FUNK 2000
pesto and cheese base, bacon, charred artichoke, feta cheese,
finished with arugula tossed in lemon oil
16.49

THE GREEK
golden raisins, fresh spinach, fresh mozzarella, and kalamata
olives, finished with lemon and dill
16.49

WEDDED BLISS
garlic oil base with balsamic marinated tomatoes, bacon,
caramelized onion, goat cheese, shredded cheese, a swirl of
balsamic glaze, and fresh basil
16.49

MY VELOURIA (v)
bbq sauce base topped with bbq jackfruit, caramelized onion,
and vegan cashew ricotta. finished after the oven with shitake
bacon & cilantro
15.49

*all pizzas come with red sauce and cheese base unless noted*

SLIDING DOORS (v) garlic oil base with maple roasted sweet potatoes,
kale, and vegan cashew ricotta. finished after the fire
with agave syrup, crushed red pepper, and shitake bacon
15.49

BEER-B-Q
black squirl BBQ sauce, pulled pork, caramelized onions, cheese,
and bacon! topped with cilantro
16.49

HANSOME BEN
no red sauce, goat cheese and prosciutto, topped with arugula
tossed in lemon-infused olive oil and cracked black pepper
15.49

MI CUBANO
shredded marinated pork, shredded mozzarella, jarlsberg cheese,
red onions, and pickles with a mustard base
17.49

SUN SHROOM (v) cashew cream sauce topped with spinach, sun-dried tomatoes,
and marinated portobello mushrooms. finished with olive oil &
chiffonade basil after the fire.
14.49

BUILD YOUR OWN
START WITH A BASE 10.49
red sauce and cheese
cashew cream sauce (v)
garlic-infused olive oil and cheese
pesto and cheese

$1 TOPPINGS
roasted garlic cloves, Italian sausage, pepperoni, red onion, fresh mushrooms,
green olives, caramelized onions, charred pineapple, balsamic glaze

$2 TOPPINGS
basil, fresh spinach, ham, arugula, bacon, fresh mozzarella, goat cheese,
kalamata olives, bbq jackfruit, prosciutto, feta cheese, artichokes, jarlsberg
cheese, roasted chicken, vegan cashew ricotta, pulled pork, shitake "bacon"
(v) = VEGAN

*slight upcharges apply for additional sides of dressings and sauces
THANK YOU!
We appreciate you and the good faith that you put in us. We are doing everything we can to give you a happy, harmonious dining experience. Thank you for your patience and understanding!

Please Note-
*Remember to put your mask back on if you leave your table
*Because of our limited seating we are asking guests to limit their stay to 90 minutes so we can accommodate as many folks as possible!
*Outdoor seating- if it begins to rain, we can not offer you a seat inside due to space restrictions. We will have to pack the rest of your meal up to go.