

Fire Stone

WOOD FIRED PIZZA & GRILL

SMALL PLATES

GF JUMBO STUFFED SHRIMP \$12

Jalapeno & Feta Cheese, Wrapped in Smoked Applewood Bacon, Drizzled with Balsamic Glaze

GF SMOKED SALMON DIP \$11

Smoked-In-House with Pecan Wood, Served with Wood Fired Pita Bread (GF Pita - \$3.50 Add'l)

STUFFED MUSHROOMS \$8

Marinated Mushrooms, Bacon & Cream Cheese, Drizzled with Balsamic Glaze

V CHEESE BREAD \$10 large / \$7 small

Topped with Trio of Cheeses, House Marinara Sauce

V BREW CITY CHEESESTICKS \$8

Beer Battered Monterey Jack Cheese, Served with House Marinara Sauce

GF WOOD FIRED WINGS \$12

Wood Fired Oven Roasted Jumbo Chicken Wings, House-Made Ranch Dressing

GF V CHEF'S HUMMUS \$8

Chef's Seasonal Selection, Served with Wood Fired Pita Bread (GF Pita - \$3.50 Add'l)

V BRUSCHETTA \$7.50

Freshly Seasoned Tomatoes & Basil, Served on Toasted Ciabatta Crostini, Drizzled with Balsamic Glaze

SOUPS & SALADS

House Made Dressings: Vidalia Onion, Greek, Caesar, Ranch, Herb Vinaigrette

Add Protein: Chicken \$4 | Shrimp \$7 | Add'l Dressings \$.50

V FRENCH ONION \$7 bowl

Made In House, Topped with Toasted Cheese Crostini

SOUP OF THE DAY \$5 cup \$8 bowl

Made Fresh Daily

V GF FIRE STONE HOUSE SALAD

\$9.50 dinner \$15 full

Arcadian Mixed Greens, California Dried Peaches, Spiced Pecans, Aged Stella Blue Cheese, **House Vinaigrette**

SOUTH OATES CAESAR SALAD \$8 dinner \$14 full

Romaine Hearts, Shaved Parmesan, House Croutons, **Caesar Dressing**

V BACKYARD GARDEN SALAD \$9.25

Romaine Hearts, Vine Ripened Tomatoes, Cucumbers, Red Onion, Sharp Cheddar Cheese, Croutons, **House Vinaigrette**

V GF TRADITIONAL GREEK SALAD \$9.50

Romaine Hearts, Roma Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Feta Cheese, **Greek Dressing**

GF SPINACH SALAD \$9

Fresh Spinach, Red Onions, Chopped Bacon, Montchevre Goat Cheese, Baked Parmesan Crisps, **Vidalia Onion Vinaigrette**

V GF ITALIAN CAPRESE SALAD \$8.50

Vine Ripened Roma Tomatoes, Belgioioso Fresh Mozzarella, Basil Leaves, Served with Bed of Romaine Lettuce, Drizzled with Balsamic Glaze

V Vegetarian GF Gluten Free

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THE RESTAURANT IS NOT AN ALLERGEN-FREE ENVIRONMENT. GUESTS WITH A SPECIAL FOOD SENSITIVITY OR DIETARY NEED SHOULD NOT RELY SOLELY ON THIS INFORMATION AS THE BASIS FOR DECIDING WHETHER TO CONSUME A PARTICULAR MENU ITEM AND ARE INDIVIDUALLY RESPONSIBLE FOR ENSURING THAT ANY SUCH MENU ITEM MEETS THEIR INDIVIDUAL DIETARY REQUIREMENTS.

WOOD FIRED PIZZAS

Gluten Free Crust Available On All Pizzas — \$4.50 Add'l

Signature Pizzas — Lg/Sm

MEAT BABY \$18/\$11

Fire Stone Marinara, Pepperoni, Sausage, Smoked Ham, Applewood Bacon

NEW SCHOOL PEPPERONI \$15.50/\$9

Fire Stone Marinara, Pepperoni, Roma Tomato, Basil

BALSAMIC STEAK \$19/\$12

Garlic Spread, Thinly Sliced Steak, Arugula, Gorgonzola, Caramelized Onion, Balsamic Glaze

HAWAIIAN DELIGHT \$16.50/\$10

Sun Dried Tomato Pesto, Smoked Ham, Applewood Bacon, Shredded Mozzarella, Cheddar, Pineapple

V MARGHERITA \$15.50/\$9

Fire Stone Marinara Sauce, Parmesan Cheese, Roma Tomato, Fresh Mozzarella, Basil

V GREEK PESTO \$16.50/\$10

Sun Dried Tomato Pesto, Artichoke Hearts, Roma Tomato, Kalamata Olives, Feta Cheese, Chopped Basil

CHICKEN BACON RANCH \$17/\$10

Sriracha Ranch Sauce, Diced Chicken, Bacon, Mozzarella, Jalapeño, Lime, Cilantro

FIGGY \$17/\$10

Basil Pesto, Smoked Ham, Caramelized Onion, Black Fig, Blue Cheese Crumbles

HOUSE PIZZA \$18/\$11

Fire Stone Marinara Sauce, Pepperoni, Sausage, Mushroom, Red Onion, Green Bell Pepper, Black Olive

ITALIAN STALLION \$16/\$9.50

Garlic Spread, Caramelized Onion, Shredded Mozzarella, Green Bell Pepper, Italian Sausage, Pepper Jack Cheese

BBQ CHICKEN \$17/\$10

BBQ Sauce, Diced Chicken, Shredded Mozzarella, Cheddar, Bacon Bits, Red Onion

V FUN GUY \$16/\$9.50

Basil Pesto, Mushroom, Roasted Garlic, Baby Spinach, Goat Cheese

CREATE YOUR OWN

LARGE \$12+ / SMALL \$8+ / GLUTEN FREE \$12+

CHOOSE YOUR SAUCE, MEATS, VEGETABLES AND CHEESES

SAUCES

HOUSE MARINARA, BASIL OIL

\$1 Add'l: BASIL PESTO, SUN DRIED TOMATO PESTO, BUFFALO HOT SAUCE, BBQ SAUCE, GARLIC SPREAD

MEATS

\$2 LG / \$1 SM

PEPPERONI
HAM
APPLEWOOD BACON
SAUSAGE
GROUND BEEF
DICED CHICKEN
ANCHOVIES
SHRIMP +\$2
STEAK +\$2

VEGGIES

\$2 LG / \$1 SM

ROMA TOMATOES
CARAMELIZED ONIONS
KALAMATA OLIVES
ARTICHOKE HEARTS
MUSHROOMS
BLACK FIGS
RED ONION
ARUGULA

SUN DRIED TOMATOES
RED ONION
JALAPENOS
GREEN BELL PEPPER
BLACK OLIVES
BANANA PEPPERS
PINEAPPLE
BASIL

CHEESES

\$2 LG / \$1 SM

SHREDDED MOZZARELLA
FRESH MOZZARELLA
GOAT CHEESE
CHEDDAR
PEPPER JACK
GRATED PARMESAN
PROVOLONE
BLUE CHEESE
FETA CHEESE
RICOTTA

V Vegetarian GF Gluten Free

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DINNER ENTREES

GF *N.Y. STRIP \$26

Char-Grilled to Temp. 12 oz Hand Cut Strip Loin, USDA Choice Angus Beef, Served with Two Sides

GF *RIBEYE \$29

Char-Grilled to Temp. 12 oz Hand Cut, USDA Choice Angus Beef, Served with Two Sides

CHICKEN MARSALA \$18

Chicken Scallopini, Sauteed in Mushroom Cream Sauce. Served with Two Sides

GF ZESTY SMOTHERED CHICKEN \$20

Grilled Chicken Scallopini, Cajun Cream Sauce with Crawfish Tails, Tomatoes, Peppers, Onions. Served with Two Sides

SHRIMP & GRITS \$18

Jumbo Shrimp, Bacon, Cajun Spices, Cream Combined for our Rendition of the Low Country Classic. Served with Ciabatta Bread

CAJUN ANGEL PASTA \$20

Jumbo Shrimp and Scallops Sauteed with Tomatoes and Fresh Basil in Extra Virgin Olive Oil, Tossed with Angel Hair Pasta In a Mild Cajun Cream Sauce, Served with Ciabatta Bread

CHICKEN PARMIGIANO \$16

Breaded & Quick-Fried Chicken Scallopini, Baked with Marinara Sauce, Smothered with Parmesan and Mozzarella Cheese, Served over Fettuccini Noodles

LASAGNA \$16

Sheets of Pasta Rolled and Stuffed with Trio of Meats and Cheeses, Topped with Marinara Sauce and Mozzarella Cheese, Served with a Side Salad

HANDHELDS

All Sandwiches Served with Choice of One Side

PHILLY STEAK SANDWICH \$13.25

Shredded Steak Mixed with Bell Peppers, Caramelized Onions, Provolone Cheese, Toasted Hoagie Roll

FRIED PORK CHOP SANDWICH \$11

Quick Fried Pork Cutlet, Lettuce, Tomato, Red Onion, Served on a Toasted Hoagie Roll with a Side of Firecracker Sauce.

CHICKEN PARMESAN SANDWICH \$10

Breaded Chicken Cutlet Baked with Marinara Sauce, Smothered with Parmesan & Mozzarella Cheese.

*THE BURGER \$11

1/2lb. Char-Grilled Black Angus Patty, LTO, Served on Toasted Ciabatta Bun.

Add'l Toppings \$1: Bacon, Mushrooms, Jalapeños, Cheddar, Provolone, Blue Cheese, Pepperjack Cheese

SIDES

GF MIXED VEGETABLES
BATTERED FRIES
ONION STRAWS
SIDE GARDEN SALAD
SWEET POTATO TOTS

GF SMASHED RED POTATOES
SAUTEED SPINACH
\$2 ADD'L
GF LOADED SMASHED POTATOES
\$2 ADD'L

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