



# LUNCH MENU

Monday - Friday 11:30am - 3pm



**BIG**  
 ✦ **DOUBLE SLICE SPECIAL** ✦  
 36 hour fermentation, no mix, folded dough – wood fired.  
 Thick Slice Square Sheet

Cheese.....	\$7
Salami, Hot Cherry Peppers, Cheese .....	\$8
Mushroom, Ricotta, Oregano.....	\$8
Bacon, Jalapeño, Cheese.....	\$8
Mexican Street Corn-Pork, Corn, Chipotle Cream...	\$8
Kielbasa, Peppers, Ricotta, Romano.....	\$8

### ✦ SALADS ✦

- Baby Lettuces** shaved celery, carrot, beet, blackberry-honey vinaigrette..... \$9
  - Chopped Salad** romaine lettuce, corn, onion, tomato, bacon, house-made ranch.... \$10
  - Avocado Caesar** romaine, baby kale, avocado, citrus, olive oil and egg dressing.... \$11
- Add a Protein: Chicken \$3, Steak \$4, Beet-Cured Salmon \$4

### ✦ MONTREAL STYLE BAGEL SANDWICHES ✦

speciality wood fired bagel, hand twisted & stretched  
served on an everything bagel

- Hippie Dippie**  
olive oil, arugula, sprouts, avocado, shaved carrots ..... \$9.00
- \*Not Your Average Nova**  
beet-cured salmon gravlax, onion, capers, cucumbers, cream cheese ..... \$9.50
- \*Steak, Egg, Cheese**  
sliced steak, fried egg, smoked gouda, arugula, house-made ranch..... \$9.50
- Braised Pork Shoulder**  
chipotle crema, swiss cheese, lettuce and onions ..... \$9.50
- Burrata Italian**  
housemade mortadella, finochionna, buratta, hot cherry peppers,  
arugula, onion, oil & vinegar..... \$9.50

♦ **NEAPOLITAN PIZZA** ♦  
Multi-day fermentation & dough build, wood fired



<b>Margherita</b>	tomato sauce, mozzarella, romano & basil .....	Sm \$14	Lg \$21
<b>House Mortadella</b>	tomato sauce, mozz, romano, house-made pork mortadella.....	Sm \$16	Lg \$24
<b>Bacon &amp; Jalapeño</b>	thick cut bacon, pickled jalapeño, mozzarella & romano.....	Sm \$16	Lg \$24
<b>Mushroom</b>	hen-of-the-woods & oyster mushrooms, oregano, ricotta.....	Sm \$17	Lg \$25
<b>Pineapple &amp; Speck</b>	Austrian speck, rum-soaked pineapple, mozzarella, romano.....	Sm \$18	Lg \$26
<b>Salami is Better Than Pepperoni</b>	cured finochionna, hot cherry peppers, mozz, "Landaff" cheese.....	Sm \$18	Lg \$26



♦ **Add To Any Pizza** ♦

jalapeños, green peppers, artichoke, hot cherry peppers.....	Sm \$1 <sup>50</sup>	Lg \$3
bacon, speck, salami, house mortadella, roasted pork, kielbasa.....	Sm \$3	Lg \$5
vegan mozzarella, vegan prosciutto, mushrooms.....	Sm \$3	Lg \$5

♦ **SHARED PLATES** ♦

<b>Oven Roasted Tomatoes &amp; Olives</b> garlic, citrus, herbs, romano, al taglio toast.....	\$6
<b>Napoli Pizza Rolls</b> calabrian chile salami 'nduja, tomato, mozz & house-made ranch.....	\$7
<b>Blackened Eggplant Baba Ghanoush</b> sesame seeds, olive oil, al taglio toast.....	\$8
<b>Wood Fired Shishito Peppers</b> preserved lemon yoghurt.....	\$9
<b>Honey Roasted Carrots</b> harissa mayonnaise & herbs.....	\$11
<b>Pork &amp; Beef Meatballs</b> tomato ragoût, basil, mozzarella & romano.....	\$12
<b>Wood Fired Chicken Wings</b> furikake & roasted garlic gribiche.....	\$12
<b>Bacon Mac &amp; Cheese</b> macaroni, bacon, smoked gouda & mozzarella.....	\$13
<b>Wood Fired BBQ Ribs</b> gochujang chili sauce & toasted sesame.....	\$14
<b>Charcuterie Board</b> (contains nuts) speck, salami, mortadella, foie gras & rabbit paté with pistachios, "Landaff" cheese, condiments, al taglio toast.....	\$17
<b>Duck Confit Calzone</b> duck leg, mozzarella, tomato sauce & citrus jam.....	\$18

\*These menu items may be served raw or undercooked. Consuming raw and undercooked meat, fish, shellfish, poultry and eggs may result in food borne illness, especially if you have an existing medical condition. Please inform your server if you have any allergies or dietary restrictions.  
20% service charge is added to parties of six or more people.