



TIMBER
FIRED PIZZA
FOOD

FOR STARTERS -----

TIMBER NACHOS ^{GF}	\$10.00
Tortilla chips with Cheddar Jack Cheese, Jalapeños, and Scallions. Served with a side of Salsa, Sour Cream, and Guacamole.	
ADD CHICKEN +\$3	
GARLIC KNOTS	\$8.00
Three hand twisted dough bites brushed with garlic butter and parmesan cheese	
MAKE IT SUPREME +\$3	
With House-Made Tomato Sauce and Mozzarella Cheese	
PRETZEL BITES	\$10.00
Soft Pretzel Bites, baked to perfection and served with a side of House-Made Beer Cheese	

SPECIALTY PIZZA -----

THE BULLSEYE	\$8.00
Our Classic Cheese	
THE CLUTCH	\$10.00
Cup N' Char Pepperoni & Cheese	
MARGHERITA	\$12.00
Fresh Sliced Tomato, Mozzarella, Basil, Olive Oil	
THE PEAK PIE	\$13.00
Cup N' Char Pepperoni, Goat Cheese, Baby Arugula, Hot Honey	
THE NORTH END	\$10.00
Cup N' Char Sausage	
THE GREAT WHITE	\$9.00
Garlic Oil & Ricotta Base, Mozzarella, Roasted Garlic	
THE TIMBER	\$13.00
Cup N' Char Sausage, Ricotta, Roasted Red Pepper	
THE AZORIAN	\$13.00
Ground Linguiça Sausage	

B.Y.O. PIZZA -----

STARTING AT \$8 • \$2 PER TOPPING

CHOOSE YOUR CRUST

TRADITIONAL FLOUR CRUST

CAULIFLOWER CRUST ^{GF} +\$3.00

CHOOSE YOUR SAUCE

HOUSE TOMATO SAUCE

GARLIC OIL & RICOTTA

CHOOSE UP TO THREE TOPPINGS

SAUSAGE • PEPPERONI • LINGUIÇA

ONION • RED PEPPER • HOT HONEY

MUSHROOM • GARLIC • PINEAPPLE

JALAPEÑO • BLEU CHEESE CRUMBLE

RICOTTA • ROASTED RED PEPPER • BACON

ICE CREAM -----

KIDDIE	\$1
SMALL	\$2
MEDIUM	\$4
LARGE	\$6
WAFFLE CONE	+\$2

MO' SHROOM	\$10.00
Fresh Thin Sliced Mushroom, Truffle Oil	
THE HERBIVORE	\$13.00
White or Red Base, Mushrooms, Onions, Peppers, Olives	
THE CARNIVORE	\$13.00
Cup N' Char Sausage & Pepperoni, Bacon, Hot Honey	
THE LU'AU	\$12.00
Pineapple & Bacon	
THE APOLLO	\$13.00
Feta, Kalamata Olives, Tomatoes, Onions, Tomato Sauce, Oregano	
SOUTHERN BBQ	\$12.00
Wood Roasted Chicken, BBQ Sauce	
AMERICAN BUFFALO	\$12.00
Wood Roasted Chicken, Buffalo Sauce, Bleu Cheese Crumbles	

SMALL PLATES -----

WOOD FIRED MEATBALLS	\$14.00
Veal, Beef & Pork Combined with Fontina, Ricotta, Parmesan, Herbs & Spices, and a House-Made Tomato Sauce. Paired with a crisp and savory Focaccia Bread.	
RUSTIC WOOD FIRED WINGS ^{GF}	\$11.00
Six Gourmet Wings Seasoned with Rosemary, Crushed Red Pepper, Fresh Lemon, and Maldon Salt, Roasted to Perfection.	
AVAILABLE IN BUFFALO OR BBQ	
GOURMET MAC & CHEESE	\$9.00
A Four-Cheese Blend with Wood-Fired Macaroni topped with Toasted Breadcrumbs	
ADD BACON +\$2	
ADD SAUSAGE +\$3	
ADD LINGUIÇA +\$3	
CHICKEN CAESAR WRAP	\$11.00
Grilled Chicken with Lettuce, Creamy Caesar Dressing, and hand-shaved Parmesan Cheese. Served with Cape Cod Potato Chips	
CAESAR SALAD	\$9.00
Romaine Lettuce, Parmesan, and Croutons	
ADD CHICKEN +\$3	

VANILLA	SEA SALT CARAMEL
STRAWBERRY	COTTON CANDY
COFFEE	ORANGE SHERBERT
CHOCOLATE CHIP	BUTTER PECAN
COOKIE DOUGH	FROZEN YOGURT
MINT CHIP	BLACK RAZZ CHIP