

WOODFIRED KITCHEN

CAROLINAS

LUNCH

APPETIZERS

- BURRATA ^V** 14
Cherry tomato, pesto, wild arugula, grilled bread
- SHISHITO PEPPERS ^{VG GF}** 10
Woodfired, sesame tahini
- CREAMY HUMMUS ^{VG}** 9
Cherry tomatoes & warm pita

- MEATBALLS** 14
Grass-fed beef, ricotta, tomato, pecorino, grilled bread
- UD'S WOODFIRED WINGS** 16
Oven roasted (not fried), creamy blue cheese ranch dip
SMOKY BARBECUE | 800 SIGNATURE | ORIGINAL BUFFALO

SALADS

Add roast chicken +\$6, woodfired salmon +\$8 or shrimp +\$8 to any salad*

- PERFECT CAESAR** 13
Anchovy & garlic dressing, parmigiano, toasted croutons
- TWENTY DOLLAR ^{VG GF} COMPLETE SALAD** 20
Quinoa tabbouleh, Tuscan kale, garbanzos, avocado, cherry tomatoes, sweet corn, cucumbers, lemon tahini
Includes your choice of protein: woodfired salmon or roasted chicken

- 800° CHOPPED SALAD ^{GF}** 15
Tri-color greens, salami, fontina cheese, garbanzos, cherry tomatoes, pepperoncini, oregano vinaigrette
- MARIO'S ^{V GF} GREEK SALAD** 16
Vine-ripened tomatoes, peppers, cucumber, red & white onions, feta, Greek olives, wild oregano



Locally procured produce, poultry & meat woodfired to perfection



SANDWICHES

Additional sides for +\$3

- CHICKEN BACON RANCH MELT** 19
Rotisserie chicken, bacon, cheesy garlic bread, peppadews, arugula, herb ranch
choice of side
- ITALIAN** 19
Soppressata, chicken, chopped lettuce, mayo, pepperchinis, fontina cheese, tomato & oregano vinaigrette, *choice of side*

- MEATBALL PARM** 19
Grass-fed beef, cheesy garlic bread, tomato, oregano, parm, *choice of side*
- AVOCADO + HUMMUS ^{VG}** 19
Creamy hummus, avocado, arugula, tahini, cucumber, *choice of side*

- UD'S FRIED CHICKEN SANDWICH** 18
Natural chicken breast, butter lettuce, tomatoes, dill pickles, garlic aioli, UD's Calabrian chili glaze, French fries
- *DWADE'S WOODFIRED BURGER** 19
Dry-aged beef, bacon jam, caramelized onion, aged white cheddar, roasted garlic aioli, French fries

- *THE "ALL AMERICAN" BURGER** 18
Dry-aged beef, lettuce, tomato, onion, American cheese, ketchup, secret sauce, French fries

PLATES

1. CHOOSE YOUR PLATE PROTEIN

- Roasted chicken **QTR 20 HLF 25**
- Woodfired salmon **25**

2. CHOOSE YOUR 2 SIDES

- Fingerling potatoes
- Sweet corn & cherry tomato
- Farm greens

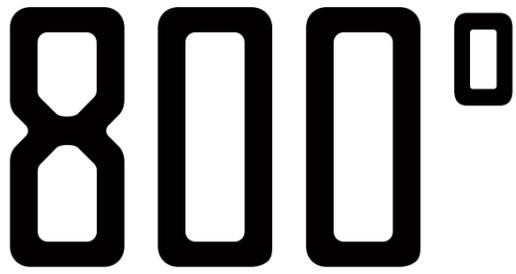
3. CHOOSE A SAUCE

- Peruvian green sauce
- Lemon tahini
- Herb ranch
- BBQ

**These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

20% gratuity added for parties of 6 or more.

V vegetarian **VG** vegan **GF** gluten free



SPECIALTY PIZZAS

QUATTRO FORMAGGI v 13 Bianca, mozzarella, smoked provolone, gorgonzola, fontina, wildflower honey	PROSCIUTTO & BURRATA 21 Margherita, prosciutto di parma, creamy burrata cheese	SAUSAGE & PEPPERS 17 Peppadews, Italian sausage, caramelized onions	ZUCCA 17 Rosemary oil, roasted butternut squash, caramelized onions, crispy bacon
TARTUFO v 21 Bianca, truffled pecorino, arugula, wild mushrooms, roasted garlic, fresh mozzarella	DOUBLE PEPPERONI 17 Crispy pepperoni & spicy soppressata on our classic margherita	BBQ CHICKEN 18 Smoked provolone, fresh mozzarella, BBQ sauce, peppadews, red onion, cilantro	HONEY BADGER 17 Spicy soppressata, Calabrian chile, wildflower honey
TROPICALE 16 Margherita with ham, roasted Hawaiian pineapple	CARNI 19 Italian sausage, all-natural pepperoni, smoky bacon, rosemary ham		

CREATE YOUR OWN PIZZA

1. CHOOSE YOUR BASE *Cauliflower Crust +\$3, make any pizza with vegan cheese*

MARGHERITA v 14 Fresh mozzarella, Neapolitan tomato, parmigiano, provolone, basil, extra virgin olive oil	BIANCA v 11 White pie (no sauce), fresh mozzarella, parmigiano, garlic, oregano, olive oil	VERDE v 15 Green pie (pinenut-basil pesto), fresh mozzarella, aged parmigiano
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2. SELECT ADD-ONS *We suggest a maximum of 2-3 add-ons per pizza*

PROTEINS +\$2

Anchovies	Rosemary ham
Smoked bacon	Pepperoni
Chicken	Italian sausage
Beef meatballs	Spicy soppressata

VEGETABLES v +\$1

Avocado	Kalamata olives	Basil pesto
Sweet corn	Caramelized onions	Pineapple
Roasted garlic	Raw red onions	Pine nuts
Fresh jalapeños	Pepperoncini	Butternut squash
Roasted mushrooms	Green bell peppers	Cherry tomatoes
	Peppadew peppers	Sun-dried tomatoes

CHEESES v +\$2

Feta	Truffle pecorino +\$3
Fontina	Smoked provolone
Gorgonzola	Ricotta

FREE EXTRAS Oregano • Chiles • Garlic

3. SELECT OPTIONAL FINISHES *Added AFTER baking to ensure ingredient integrity*

Arugula +\$1 • Prosciutto +\$3 • Burrata +\$3 • Honey (free)

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