



APPETIZERS

Spicy Tortilla Soup	\$8
served with cilantro, pepper jack cheese and tortilla chips - vegetarian	
Spicy Black Bean Soup	\$8
served with sliced avocado and cheese - vegetarian	
French Onion Soup – Crock	\$8
the classic, except this one is vegetarian! Served with french bread and melted gruyere cheese (GF without the bread)	
Caesar Salad	\$14
served with croutons and parmesan	
• Shrimp - \$5 for 4 shrimp / Pulled Chicken - \$3	
Mixed Green Salad	\$14
local organic baby greens served with shredded cabbage, carrots, cucumber and grape tomatoes with a choice dressing: maple vinaigrette, thousand island, Thai peanut, ranch, red wine/vinegar	
• Customize to your liking. Add any cheese or pizza topping (additional fees apply)	
Caprese Salad	\$13
local mozzarella, plum tomato and basil with a balsamic reduction and porcini oil	
Bavarian Soft Pretzel	\$6
cooked in our brick oven and served with a side of beer cheese and mustard	
Garlic Knots	\$6
served in a cast iron with a side of marinara	
Murray's Free Range Brick Oven Roasted Chicken Wings	\$10
served five per order with a side of bbq and jalapeno sauce	
Golden Triangles	\$8
SoyBoy Organic Non GMO tofu (Rochester, NY) lightly breaded in cornmeal, deep-fried and served with housemade chipotle mayonnaise dipping sauce	

Corn Ribs	\$8
grilled and fried corn "ribs" seasoned with lime juice and truffle oil for a fiesta in your mouth!	
Mini Vegetable Samosas	\$10
filled with potato and pea and served with tamarind and cilantro chutney	
Mini Vegetable Spring Rolls	\$8
served six to an order with a housemade chili duck sauce	
Chicken Satay	\$12
Murray's Chicken breast skewers - 2 per order w dipping sauces * Contains peanuts *	
Chicken Tenders	\$14
served five per order with bbq sauce, honey mustard and waffle fries	
Beyond Chicken Tenders	\$14
plant based chicken tenders served five per order with bbq sauce, honey mustard and shoe string fries	
Gabila's Knish	\$5
a Coney Island original! Served with yellow mustard and great on it's own or with a burger or vegetarian chicken sandwich!	
Mozzarella Sticks	\$8
served six per order with a side of marinara sauce	
Beer Battered Jalapeno Rings	\$8
served with marinara sauce	
Waffle Fries	\$6
golden goodness served plain or with seasoning	
Shoestring Fries	\$6
Black garlic shoestring fries	\$8
crispy shoestring fries dusted with our house fermented black garlic powder and served with a side of Gochujang (Korean phili paste) aioli	
Truffle Parmesan Waffle or Shoestring Fries	\$10
our fries tossed in truffle, black garlic, parmesan cheese and white truffle oil	

HOUSE PIES

Small 12" Large 18"

Original Plain Jane

marinara sauce, mozzarella

Small \$15 Large \$18

Aubergine

fire roasted eggplant sauce, mozzarella, romano, sun-dried tomatoes

Small \$17 Large \$22

Margarita

marinara sauce, fresh mozzarella, plum tomato slices, fresh basil

Small \$17 Large \$22

T-Rex

marinara sauce, mozzarella, pepperoni, Murray's roasted pulled chicken, ground beef

Small \$20 Large \$22

AVAILABLE TOPPINGS TO CUSTOMIZE YOUR MEAL

fresh mozzarella, smoked mozzarella, goat chese, parmesan, pepper jack, white cheddar, ricotta, romano, vegan cheese, pepperoni, anchovies, bacon, ground beef, Murray's roasted chicken, sausage, artichoke, basil, black olives, kalamata olives, green olives, pesto drops, cilantro pesto drops, garlic, green pepper, roasted red pepper, peppadews, pepperoncini peppers, raw jalapeno, beer battered jalapeno rings, habanero, Calabrian peppers, plum tomatoes, sun-dried tomatoes, onion, shallots, caramelized onion, spinach, yellow squash, zucchini, shitake mushrooms, crimini mushroom, fried eggplant, aubergine drops, broccoli, pineapple, truffle oil

• Cheeses:\$1.50 Meats:\$2.00 Veggies:\$1.50 Premium:\$3.00 •

SPECIALTY PIES

Specialty pies may only be ordered in our smaller 12" size

Dolce Diavolo

white dough pie topped with marinara, fresh mozzarella, roasted tomato pieces, Calabrian peppers and finished with truffle honey

\$17

Aviv

a white pie on white dough with mozzarella, ricotta, grilled leeks, cremini mushrooms, asparagus and truffle oil

\$18

The Flying Hawaiian	\$18
marinara, mozzarella, house roasted red peppers, pineapple, Hudson Valley Foie Gras duck ham	
Plant Based Supreme	\$18
our Plain Jane pizza made on white dough topped with plant based sausage, plant based pepperoni, black olives, green peppers, and onions (please tell your server if you would like plant based cheese)	
Eggplant Parm	\$17
marinara sauce, fire-roasted eggplant sauce, fresh mozzarella, parmesan cheese, breaded fried eggplant	
Jackson Pollock	\$17
marinara, vodka, fire-roasted eggplant and pesto sauces, smoked mozzarella, crimini mushrooms	
Drunken Chef	\$17
vodka sauce, fresh mozzarella, parmesan, zucchini, yellow squash, crimini mushrooms	
Shrimp Scampi	\$18
scampi sauce, fresh mozzarella & shrimp	
Green Dream	\$18
marinara sauce, sliced avocado, shallots, fresh cilantro, mozzarella, lime juice	
Pizza Bernadette	\$18
pesto sauce, fresh mozzarella, Murray's roasted pulled chicken, broccoli	
I Dream Of Genie	\$17
aubergine sauce, mozzarella, black olives, mushrooms, pesto drops, sun-dried tomatoes	
Itallian Stallion	\$17
marinara sauce on top of fresh mozzarella, olive oil, fresh basil & fresh oregano	
Fungus Amongus	\$18
marinara sauce, mozzarella, cheddar cheese, goat cheese, crimini mushrooms, shiitake mushrooms, fresh black cracked pepper	
Laughing Goat	\$18
vodka sauce, mozzarella, goat cheese, shitake mushrooms, caramelized onions	
Gringo Disco	\$18
vodka sauce, mozarella, ricotta, artichoke, crimini mushroom, broccoli	

Sweetie Pie

balsamic reduction, fresh mozzarella, tomato, fresh oregano & fresh basil

\$17

Smokey Mozz

marinara sauce, smoked mozzarella, roasted red peppers

\$17



Don Mateo

marinara, mozzarella, pepper jack cheese, Peppadews, habanero

\$17



Holy Jalapeno

spicy tomato sauce, cheddar cheese, mozzarella, cilantro pesto, raw & housemade fried jalapeño rings

\$18



Death By Pizza

spicy marinara and poblano pepper sauce, mozzarella, romano, pepper jack cheese, cilantro pesto

\$17



Gluten Free Crust and Daiya Vegan Cheese Available

All small pies are available made w GF crust that can be cooked in a foil pan or on the hearth depending on your needs

• **Our food is prepared in a kitchen that has the presence of wheat, peanuts, & shellfish. Please alert your server of any potential allergies** •

ENTRÉES

Angus Beef Burger – Chuck, Brisket & Sirloin

8 OZ served on a Brioche bun with lettuce, tomato, red onion and a pickle

- Customize to your liking. Add any cheese or pizza topping for \$1.50 each

\$15

The Beyond Burger

vegan/soy free/gluten free patty by Beyond Meat served on a Brioche bun with lettuce, tomato, red onion and a pickle

- Customize to your liking. Add any cheese or pizza topping for \$1.50 each

\$15

Vegetarian Fried Chicken Sandwich \$15

served on a brioche bun with shredded cabbage and chipotle mayo
• Customize to your liking. Add any cheese or pizza topping for \$1.50 each

Hebrew National Hot Dog \$7

Kosher all beef hot dog served on a spilt top bun with a side of sauerkraut and mustard

Pasta Alla Your Way \$20

your choice of pasta: Penne, Linguine, Angel Hair or Spaghetti with your choice of sauce: Marinara, Vodka or Pesto. *Gluten free pasta available in Penne*
• Customize to your liking. Add any cheese or pizza topping for \$1.50 each

Quinoa Bowl \$8

Multi-colored quinoa base. You chose how you want it! Add whatever topping your heart desires (additional fees applied)
• Choose: olive oil and garlic or sesame oil and Bragg's amino acids

Ravioli Burrata \$25

5 piece dish served with marinara sauce and topped with Pecorino and basil

16 OZ. T-Bone Steak \$39

marinated in an herbal infused oil, grilled and served with roasted potatoes, steamed vegetables, sautéed onions and peppers, spinach

Murray's Free Range Brick Oven Roasted ½ Chicken \$35

seasoned with fresh herbs and spices, served with roasted potatoes, steamed vegetables, and spinach

Grilled Yellow Fin Tuna \$35

available as a steak or served cubed on rosemary skewers marinated in white wine, chili, garlic, and basil. seared and served with quinoa and steamed vegetables - accompanied with a sauce vierge

DESSERT

Mini Housemade Zeppoles \$8

sprinkled with cinnamon and sugar served with chocolate sauce

DRINKS

• WINE •

Chalk Hill Pinot Noir Glass \$10 Bottle \$35

2018 Sonoma, CA

Chateau St. Jean Cabernet Sauvignon

2014 - Sonoma, CA

Glass \$10 Bottle \$35

Red Rock Merlot

2014 - Sonoma, CA

Glass \$9 Bottle \$32

Banfi Chianti Classico

2019 - Tuscany, Italy

Glass \$9 Bottle \$32

Château d'esclans, Whispering Angel, Rose

2016, Provence

Glass \$12 Bottle \$44

Frei Brothers Reserve Chardonnay

2015 - Sonoma, CA

Glass \$10 Bottle \$35

Butter Chardonnay

Glass \$6 Bottle \$

Matua Sauvignon Blanc – New Zealand 2020

2020 New Zealand

Glass \$9 Bottle \$32

Fontana Candida Pinot Grigio

2020 Italy

Glass \$9

Beringer White Zinfandel

California

Glass \$6

*****FULLY STOCKED BAR*****

Please ask your server for the availability of the drink of your choice