



EARTH WOOD & FIRE
coal-fired cuisine

MENU

CARRY OUT IS AVAILABLE!

 **GLUTEN FREE**

Please inform your server of any food allergies in your party.



SOUPS

Corn and Crab Chowder \$9.50/\$12.50

 Maryland Crab Soup \$9/\$12


SIGNATURE SALADS

 **House Salad \$16**

romaine lettuce, cucumber, tomato, kalamata olives, banana peppers, red onion, feta cheese and balsamic vinaigrette dressing

Classic Caesar Salad \$14

romaine lettuce, housemade croutons, parmesan crisps and roasted garlic dressing

 **Lorenzo Salad \$16**

arugula, Belgian endive, blue cheese, red seedless grapes, toasted macadamia nuts and lemon vinaigrette

 **Cobb Salad \$17**

romaine lettuce, bacon, blue cheese, tomato, hard boiled egg, avocado and ranch dressing

 **Autumn Salad \$16**

field greens, dried cranberries, goat cheese, toasted almonds and lemon vinaigrette

SPLIT +\$2

EXTRAS

grilled chicken breast \$11

grilled gulf shrimp \$16

grilled salmon filet \$16

SIDES

Crispy Fries \$6

Sweet Potato Fries \$7

 Cole Slaw \$5

 Side House Salad \$7

 Steamed Broccoli \$6



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SMALL PLATES

Baked Spinach and Artichoke Dip \$14

with toasted french bread coins

Nana's Meatballs \$15

with arugula and parmesan crisps

 **Coal Fired Chicken Wings (6) \$16**

saucers: blue cheese, ranch or hot sauce (.50 each)

 **Roasted Beets \$13**

served over arugula with mandarin oranges, goat cheese, balsamic glaze, evoo and fresh basil ribbons

 **Jalapeno Poppers \$12**

stuffed with goat cheese and served with plum tomato sauce

Blackened Chicken Tacos \$15

with cole slaw, pico de gallo and chipotle ranch sauce

Fried Zucchini Chips \$11

with chipotle ranch dipping sauce

Parmesan Cheese Toast \$8

rustic bread, olive oil, melted parmesan cheese and crushed red pepper flakes

FROM OUR WOOD FIRED GRILL

all sandwiches are served with choice of side

The Classic Burger \$17

8 oz prime beef

add cheese \$1.50 | add bacon \$1.50

California Burger \$19

the classic with pepperjack cheese, avocado, and chipotle ranch sauce

Grilled Vegetable Powerhouse \$15

portobello mushroom, eggplant, zucchini, roasted red peppers, arugula, fresh mozzarella and pesto sauce

Great Hills Blue Burger \$18

the classic with blue cheese, caramelized onions, and crimini mushrooms

Salmon Filet Sandwich \$21

grilled atlantic salmon filet with dill tartar sauce

Grilled or Blackened Chicken Breast Sandwich \$18

served with honey mustard

Wood Grilled Turkey Burger \$18

Meatball Sub \$17

Nana's Meatballs with melted provolone cheese

Gluten Free Hamburger Bun +\$2.50

SPLIT +\$5

consuming raw or undercooked animal foods may increase your risk of contracting food borne illness especially if you have certain medical conditions

COAL-FIRED PIZZA

Traditional Pizza

consists of plum tomato sauce, mozzarella and provolone cheeses and olive oil
personal 10” \$15 | large 14” \$19

Standard Toppings (\$2.50 ea)

caramelized onions, kalamata olives, banana peppers, mushrooms, spinach, roasted broccoli, capers, roasted red peppers, green peppers, artichoke hearts, arugula, roasted garlic, fresh basil, tomatoes

Deluxe Toppings (\$3.50 ea)

hot italian sausage, bacon, pepperoni, chicken, anchovies, proscuitto, meatballs, goat cheese, feta cheese, blue cheese, ricotta, fresh mozzarella

 **Gluten Free Personal 10-inch Pizza Crust Available +\$4.50**



SIGNATURE PIZZAS

White \$19/\$22

olive oil, garlic, romano, mozzarella, provolone, and ricotta cheeses

Barbecue Chicken \$20/\$23

adobe barbecue sauce, chicken, red onion, provolone, mozzarella, and cheddar cheeses

Vegetable \$ 19/\$22

olive oil, roasted broccoli, fresh mushrooms, roasted red peppers, spinach, carmelized onions, and aged provolone

Neapolitan \$18/\$21

plum tomato sauce, fresh mozzarella, basil, and olive oil

Pesto \$20/\$23

pesto sauce, chicken and fresh mozzarella

Rustic \$20/\$23

plum tomato sauce, pepperoni, mozzarella, provolone, and ricotta cheeses

KID’S MENU

FOR KIDS 12 AND UNDER

Cheese or Pepperoni Pizza \$12/\$13

Grilled Cheese \$10

with fries

Chicken Tenders \$13

with fries

Burger \$13

with fries
add cheese +\$1.00

Pasta \$10

with butter or marinara

SUBSTITUTE SIDE +\$2

AGES 13 AND OLDER +\$3

BEVERAGES

Coke, Diet Coke, Sprite, Pibb Xtra, Ginger Ale, Birch Beer, Iced Tea, Lemonade, Coffee (regular, decaf or iced) \$2.95

Sparkling Water | San Pellegrino
small \$6 | large \$9

DRAFT BEERS

Stella Artois
Blue Moon
Loose Cannon
Duckpin

ask your server about additional rotating drafts

BOTTLED BEERS

Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Light \$4.25

Assorted Spiked Seltzer \$5.50

Yuengling, Heinkeken, Amstel Light, Angry Orchard Cider, Corona Light, Guinness, Heineken Zero \$5.50

WHITE WINES

Prosecco, Col di Rocca - Italy \$11/\$36

Rose, Chateau Routas - France \$11/\$36

Pinot Grigio, Colutta - Italy \$10/\$34

Sauvignon Blanc, Mahua - New Zealand \$10/\$34

Chardonnay, Antech (no oak) - France \$10/35

Chardonnay, The Arsonist - California \$13/38

RED WINES

Pinot Noir, Wonderwall - California \$12/\$36

Malbec, Bodega Hinojosa - Argentina \$9/\$32

Cabernet Sauvignon, The Fabelist - California \$14/\$40

Cotes Du Rhone, Francoise Roumieux - France \$13/\$32