

# Let's Brunch

## Let's Day Drink

### **Bottle of Bubbles with a Side of Orange Juice | \$36**

Korbel Brut

### **Mimosa Flights | \$14**

Traditional Orange + Two Seasonal

### **Classic Mimosa | \$5**

### **Peach Bellini | \$8**

### **Bloody Mary | \$12**

House Mix, Big Springs Vodka, Celery Stick, Lemon

### **Basil Bloody Mary | \$15**

Grey Goose Vodka, Celery Stick, Lemon, Hot Sauce  
Pipette, Olive, Bacon

### **Seasonal Hot or Cold Brew Coffee | \$6**

House Made Seasonal Creamer, Whipped Cream  
+\$4 Spike

### **Irish Coffee | \$9**

Jameson Irish Whiskey OR Baileys. Whipped Cream

### **Coffee Martini | \$11**

Boil Line Nitro Cold Brew, Big Springs Vodka, Kahlua,  
Three Beans on Top- Health, Wealth, and Happiness

## Small Plates | Starters | Sharables

### **Wood Fired Lump Crab Dip | \$18.5**

Wood Fired, Warm Baguette

\*Substitute GF Bread + \$2

### **Fried Brussel Sprouts | \$9.50 \*GF \*VE**

Pepper Relish Vinaigrette

### **Coconut Crusted Shrimp | \$16.50**

Sweet & Spicy Sauce

\*Substitute Shrimp for Tofu \$9 \*VE

### **Brunch Tots | \$12**

Cheddar Cheese Sauce, Crumbled Bacon, Sour Cream,  
Scallion

### **Truffle Fries | sm \$8.50/ lg \$10.50 \*GF**

Fried Arugula, Parmesan, Lemon Basil Aioli

### **Seasonal Local Greens Salad | \$8 \*GF \*VE**

Local Berger's Green House Hydroponic Greens, Cucumber,  
Carrot, Shaved Red Onion, Tomato, House Vinaigrette

### **Caesar Salad | \$11**

Chopped Romaine, Shaved Parmesan, Crumbled Croutons,  
House Caesar Dressing  
+\$2 Add Two Anchovies

## Brunch Bervs

### **French Pressed Boil Line Coffee | sm/\$6 lg/ \$8**

### **Nitrogen Boil Line Cold Brew Coffee | \$5.00**

### **Assorted Mighty Leaf Herbal Tea | \$4**

### **Unlimited Refills- Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Root Beer, Lemonade, Unsweetened Tea, Raspberry Tea | \$3.75**

### **Orange Juice | \$4**

### **Whole Milk | \$3**

## Brunch

### Classic Benne | \$12

English Muffin Topped with Canadian Bacon, Poached Eggs, & Hollandaise Sauce

### Cheesesteak Benne | \$18

English Muffin Topped with Havarti Cheese, Sautéed Peppers, Onions, Shaved Prime Rib, Poached Eggs, Hollandaise

### The Hangover Sandwich | \$16.00

Buttermilk Fried Chicken tossed in Hot Honey, Dukes Mayo, Bacon, Fried Egg, Side of Fries

### Egg Sandwich | \$11

Two Fried Eggs, Canadian Bacon, Crispy Hashbrowns, Havarti Cheese, Sundried Tomato Aioli, Side of Fries

### Spicy Egg Sandwich | \$13

Two Fried Eggs, Chorizo Sausage Patty, Crispy Hashbrowns, Havarti Cheese, Dukes Mayo, Hot Sauce, Side of Fries

### Charleston Shrimp & Grits | \$17

Poached Shrimp with Sautéed Bacon, Garlic, Celery, Onion, Bell Pepper, & Finished in a White Wine Butter Sauce Served over Parmesan Grits

### Fried Chicken & Waffles | \$16

Buttermilk Fried Chicken, Fried Eggs, & Bacon, on Top Waffle with Bourbon Maple Mustard Sauce, Scallion

### Crème Brûlée French Toast | \$12

Side of Fresh Fruit

### The Classic | \$9.00

Two Eggs your way, Toasted English Muffin, & Bacon

### Breakfast Pizza | \$16

Mozzarella, Bacon, Hashbrowns, Eggs, Hollandaise Drizzle

### Spicy Brunch Pizza | \$16

Mozzarella, Chorizo, Hashbrowns, Peppers, Onions, Sour Cream and Hot Sauce Drizzle

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## Wood Fired Pizzas

### Zoey Pie | \$13

House Sauce and Mozzarella

### The Zander Man | \$16

House Sauce, Fresh Mozzarella, Pepperoni, Hot Honey

### Take Me To Italy | \$16

Garlic Olive Oil, Fresh Mozzarella, Prosciutto, Arugula, & Balsamic Reduction

### Truffled Forager | \$16

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

### Caprese | \$14

House Sauce, Fresh Mozzarella, and Basil

### Charlie's Choice | \$15

Garlic Olive Oil, Sausage, Herbed Ricotta, Caramelized Onion

### Savannah's Select | \$16

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

### Chloe's Charm | \$16

Garlic Oil, Mozzarella, Sausage, Onions, Banana Peppers, Parmesan, Balsamic Reduction

### Cheeseburger Pizza | \$18

Mozzarella, Ground Beef, Onion, Dill Pickles, Romaine, Special Sauce

### Italian Stallion | \$18

Garlic Oil, Fresh Mozzarella, Salami, Pepperoni, Onions, Banana Peppers, Parmesan, Basil Chiffonade

### Pizza en Blanc | \$16

Mozzarella, Parmesan, Basil, Prosciutto

\$3 Each Additional Topping

\*Substitute for GF shell + \$5\*

\*Substitute for Vegan Mozzarella + \$4

## Children's Menu

Children 12 and Under  
Served with Apple Sauce

### Waffle | \$8

PA Maple Syrup and Bacon

### Two Eggs Your Way | \$8

Toasted English Muffin

### Chicken Tenders & French Fries | \$12

## A LA CARTE

Apple Wood Smoked Bacon | \$4

Breakfast Potatoes | \$4

Toasted English Muffin | \$3

Fresh Fruit | \$4

Parmesan Grits | \$5

Egg (your way) | \$2

Egg Whites (2) | \$4

\*There will be an automatic 20% gratuity applied to all parties six guests & over\*

\*\$2.00 per person cake cutting fee for outside cakes/desserts\* \*Check may not be split more than four ways per table\*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*

\*For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes\*

\*GF Items may be cross contaminated (fryer, wood fired oven), please discuss the severity of your Gluten Intolerance with your server\*