

# Let's Brunch

## Let's Day Drink

**Bottle of Bubbles with a Side of Orange Juice | \$34**

Korbel Brut

**Mimosa Flights | \$13**

Traditional Orange + Two Seasonal

**Classic Mimosa | \$4**

**Peach Bellini | \$7**

Thyme Garnish

**Bloody Mary | \$11.50**

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 | \$8**

Jameson Irish Whiskey OR Baileys. Whipped Cream

**Coffee Martini | \$10**

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**

Wood Fired. Warm Baguette

\*Substitute GF Bread + \$2

**Fried Brussel Sprouts | \$9 \*GF \*VE**

Pepper Relish Vinaigrette

**Brunch Tots | \$11**

Cheddar Cheese Sauce, Crumbled Bacon, Sour Cream,  
Chives

**Truffle Fries | sm \$8/ lg \$10 \*GF**

Fried Arugula, Parmesan, Lemon Basil Aioli

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

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

**Caesar Salad | \$10**

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

**Strawberry Salad | \$11 \*GF \*VG**

Local Berger's Green House Hydroponic Greens,  
Strawberries, Shaved Red Onion, Toasted Walnuts, Poppy  
Seed Dressing

## Brunch Bervs

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

**Nitrogen Boil Line Cold Brew Coffee | \$4.50**

**Boil Line Kombucha | \$6**

**Assorted Mighty Leaf Herbal Tea | \$3**

**Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Root Beer, Lemonade, Unsweetened Tea, Raspberry Tea | \$3.5**

**Orange Juice | \$4**

**Whole Milk | \$2**

## Brunch

### Classic Benne | \$12

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

### Cheese Steak Benne | \$18

English Muffin Topped with Cheddar, Shaved Prime Rib, Peppers, Onions, Poached Eggs, and 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.

### Spicy Egg Sandwich | \$13

Two Fried Eggs, Chorizo Sausage Patty, Crispy Hashbrowns, Havarti Cheese, Dukes Mayo, Hot Sauce.

### Charleston Shrimp & Grits | \$16

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

### Southern Fried Chicken & Waffles | \$14.50

Buttermilk Fried Chicken, Waffles, Hot Honey

### Crème Brûlée French Toast | \$12

Side of Fresh Fruit

### Greg's & Eggs | \$9.25

Two Eggs your way, Toasted English Muffin, Breakfast Potatoes Sautéed with Peppers and Onions, & Side of 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

## Children's Menu

Children 12 and Under  
Served with Apple Sauce

### Waffle | \$8

PA Maple Syrup and Bacon

### Scrambled Eggs | \$7

Toasted English Muffin

### Chicken Tenders & French Fries | \$9.50

## Wood Fired Pizzas

### Zoey Pie | \$12.50

House Sauce and Mozzarella

### Take Me To Italy | \$15.50

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

### Truffled Forager | \$14.50

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

### Caprese | \$14

House Sauce, Fresh Mozzarella, and Basil

### Charlie's Choice | \$14.50

Garlic Olive Oil, Sausage, Herbed Ricotta, Caramelized Onion

### Savannah's Select | \$14.50

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

### Prime Rib | \$19

Boursion Cheese, Mozzarella, Prime Rib, Caramelized Onions, Banana Peppers

### Italian Stallion | \$17

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

\$2.50 Each Additional Topping

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

\*Substitute for Vegan Mozzarella + \$4

## 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

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events & specials!

@basilwoodfired



\*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\*