

Pizza

9" personal or 13" regular

All pizzas are topped with freshly grated Romano cheese
• personal-sized gluten free crust available for 1.50 •

- cheese** – with sausage or pepperoni – 10/16
- margherita** – fresh mozzarella & sweet basil on crushed plum tomato sauce – 10/16
- bianco** – olive oil base with ricotta cheese, fresh and aged mozzarella, fresh garlic and basil – 10/16
- roasted butternut** – olive oil base, roasted butternut squash, roasted garlic, kale, walnuts, mozzarella, and goat cheese finished with balsamic reduction – 11/17
- meat lovers** – pepperoni, sausage, ground beef, Canadian bacon and mozzarella on tomato sauce – 13/19
- hawaiian** – olive oil or tomato base with fresh grilled pineapple, red onion, canadian bacon, cilantro and sweet chili drizzle – 11/17
- goat cheese** – fresh basil pesto base with mozzarella, spinach, marinated artichoke hearts, sundried tomatoes and goat cheese – 12/18
- prosciutto** – aged ham, fresh mozzarella, & fresh arugula on crushed tomato sauce – 11/17
- campari** – roasted garlic olive-oil base, tomato slices, garlic and fresh mozzarella-with balsamic vinegar reduction and fresh basil – 11/17
- bbq chicken** – house-made zesty bbq, mozzarella, cheddar, roasted chicken, red onion & cilantro
• add applewood bacon for – 2 – 12/18
- roasted salmon pizza** – virgin olive-oil brushed crust, roasted salmon, mozzarella, spinach, marinated artichoke hearts, red onion and goat cheese with a balsamic reduction – 12/18
- greek chicken** – olive oil brushed crust, pulled chicken, roasted artichoke hearts, kalamata olives, fresh tomato, feta, arugula and finished with a “ziki” drizzle – 12/18
- potato** – thinly sliced Yukon gold potatoes, mozzarella, walnuts, sweet onion marmalade, gorgonzola and arugula – 11/17
- mushroom** – a combination of crimini and shiitake mushrooms on a tomato base with mozzarella – 11/17
- veggie** – fresh garden vegetables with mozzarella, and fresh basil on a tomato base – 12/18
- calzone** – either roasted chicken spinach garlic feta and mozzarella - or - Italian sausage, herbed ricotta, sweet onion marmalade, mozzarella & artichoke hearts – 14

*additional charge for “half-n-half” pizzas – 1 (9")
– 2 (13")

WEST FIRST
wood-fired

Welcome to West First Wood-Fired.
We are committed to integrating quality food,
the process of its preparation,
and you, the essential community around us.
We've created a dynamic atmosphere where
we can create, eat, and do the work we love.

Thank you for joining us.

828.693.1080

www.flatrockwoodfired.com
101 1st Ave. West | Hendersonville, NC 28792

STARTERS

- house garlic knots** – butter, olive oil and fresh garlic with a side of marinara – 3/6
- fresh bread** – served with side of roasted-garlic olive oil – 5 add a side of marinara or roasted garlic cloves for an extra – 2
- hummus plate** – our house-made roasted garlic hummus with bread, and fresh vegetables – 9
- artichoke goat cheese and spinach dip** – with bread – 9
- steamed blue mussels** – in in dill cream sauce or red wine marinara- with bread – 13
- white bean bowl** – classic preparation served with crostini – proceeds for safe water in Africa – 5
- caprese** – fresh mozzarella and tomato with basil, olive oil, and balsamic vinegar reduction – 9
- greek meatballs** – lamb and beef seasoned with herbs and tomato herb sauce – 9
- soup from scratch** – with bread – cup 4 bowl 5.5

SALADS

- west 1st house salad** – roasted pistachios, sundried cherries, goat cheese, and house balsamic vinaigrette on organic mixed greens – 7/11
- power salad** – organic kale with roasted beets, brown quinoa, carrot, avocado, pumpkin seeds, pickled cabbage with a light sesame rice wine vinaigrette – 7/11 (v)
- caesar** – crispy romaine, herbed croutons, kalamata olives, and romano generously dressed in our zesty ceasar – 7/11
- kale salad** – organic kale with roasted pepitas, dried cranberries and pecorino romano in a lemon olive oil vinaigrette – 6/10
- wedge salad** – heart of romaine with chunky house blue cheese dressing, bacon, scallions, and fresh tomato – 5/9
- greek salad** – tomato, cucumber, feta, dolmas, kalamata olives, peppers, red onion, and egg on organic greens with “ziki” dressing – 6/10
- local apple and roasted beets** – with feta and walnuts on spinach and mixed greens with orange vinaigrette – 6/10
- *add to the above** – sausage – 4 chicken – 4 or shrimp or salmon – 8

note: consuming raw and undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness, especially if you have a medical condition

PASTA & ENTREES

Pasta made daily. Gluten free on request.

- add a mixed greens side salad to your meal** – 3
 - house made pasta** – tagliolini with marinara and fennel sausage or fettucini with alfredo sauce topped with romano cheese and fresh basil – 15
 - flank steak stroganoff** – classic mushroom and cream sauce on house fettucini – 17
 - shrimp scampi** – seared shrimp with lemon, garlic and parsley on tagliolini – 17
 - vegetable pesto fettucini** – sautéed vegetables tossed with fresh arugula-walnut pesto and topped with fresh basil and romano – 16 (veg)
 - chicken picatta**- pan seared chicken breast sauteed with shallots, caper & lemon on tagliolini pasta – 15
 - roasted root veg bowl** – “riced” cauliflower with kale and roasted butternut, bell peppers, carrots, sweet potato and grilled portabello mushroom-tahini dressing side – 15 (v) (gf)
 - potato gnocchi** – house made garlic and herb with your choice of pesto, alfredo, or marinara sauce. – 15 (Gluten free version available)
 - lasagna** – house made pasta sheets layered with sausage, ground beef, marinara, ricotta and mozzarella cheese – 16
 - seafood pasta** – salmon, shrimp and mussels with sautéed spinach, shallots, garlic and fresh tomato tossed in white wine and herbs on tagliolini pasta – 19
 - bronzed salmon** – sustainably farmed, dry rubbed, seared and served with garlic mashed potatoes & sautéed veg du jour – 18 (gf)
 - *add to the above** – sausage – 4 chicken – 4 shrimp or salmon – 8 beyond meat sausage – 4
- gf = gluten free | veg = vegetarian | v = vegan
Most entrée dishes can be made gluten free by request

DRINKS

- maine root natural lemonade 3
- virgil’s root beer, cream soda, or diet root beer 3
- reed’s extra ginger ale 3
- coke, diet coke, sprite 3
- san pellegrino mineral water, panna spring water . . . 3.5
- local organic dark roast coffee, hot or iced tea 2