

WEST FIRST

wood-fired

Starters

We source local, organic and sustainable products whenever possible to ensure the best quality and value. Our meats are sustainably raised and hormone/antibiotic free.

- house garlic knots** – butter, olive oil and fresh garlic and 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 for an extra – **2**
- hummus plate** – our house-made roasted garlic hummus with crostini, 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**
- lentil bowl** – served with crostini – all proceeds provide safe water in east africa – **5**
- caprese** – fresh mozzarella and sliced tomato with fresh basil, olive oil, and balsamic vinegar reduction – **9**
- soup from scratch** – with bread – cup **3.5** bowl **5**

Salads

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

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

Pizza

9" personal or 13" regular

We source local, organic and sustainable products whenever possible to ensure the best quality and value. Our meats are sustainably raised and hormone/antibiotic free. All pizzas are topped with freshly grated Romano cheese

- personal-sized gluten free crust available for **1.50** •
- cheese** – crushed plum tomato sauce & mozzarella • add **sausage** or **pepperoni** for – **3** – **7/11**
- margherita** – fresh mozzarella & sweet basil on crushed plum tomato sauce – **9/15**
- meat lovers** – pepperoni, sausage, bacon and mozzarella on tomato sauce – **11/17**
- goat cheese** – fresh basil pesto with mozzarella, spinach, marinated artichoke hearts, sundried tomatoes and goat cheese – **12/18**
- prosciutto** – aged ham, fresh mozzarella, & fresh arugula on crushed tomato sauce – **10/16**
- campari** – roasted garlic olive-oil base, tomato slices, garlic and fresh mozzarella-with balsamic vinegar reduction and fresh basil – **10/16**
- bbq chicken** – house-made zesty bbq, mozzarella, cheddar, roasted chicken, red onion & cilantro • add applewood bacon for – **2** – **11/17**
- roasted salmon pizza** – virgin olive-oil brushed crust, roasted salmon, mozzarella, spinach, marinated artichoke hearts, red onion and goat cheese with a balsamic reduction – **11/17**
- greek chicken** – olive oil brushed crust, pulled chicken, kalamata olives, fresh tomato, feta, arugula and finished with a “ziki” drizzle – **11/17**
- potato** – thinly sliced Yukon gold potatoes, mozzarella, walnuts, sweet onion marmalade, gorgonzola and arugula – **10/16**
- mushroom** – a medley of crimini, oyster and shiitake mushrooms on a tomato base with mozzarella and asiago – **10/16**
- veggie** – fresh garden vegetables with mozzarella, and fresh basil on a combination tomato and pesto base – **10/16**

[B.Y.O.Pizza – please see ingredient options on the backside of the dessert menu on your table.]

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

Pasta & Entrees

Pasta made daily. Gluten free or whole wheat on request. Meats are sustainably raised & hormone/antibiotic/cruelty free.

- add a mixed greens side salad to your meal** – **3**
- house meatballs or fennel sausage** – in red wine marinara on tagliolini and topped with fresh basil and romano cheese – **14**
- lamb shwarma** – braised in Greek yogurt and spices served with citrus basmati rice – **18 (gf)**
- vegetable pesto fettucini-** sautéed vegetables tossed with fresh arugula-walnut pesto and topped with fresh basil and romano – **16 (veg)**
- chicken marsala-** pan seared joyce farms chicken breast sauteed with shiitake and crimini mushrooms, shallots, sundried tomatoes and a rich marsala wine sauce over fettucini – **15**
- roasted root veg bowl** – “riced” cauliflower with kale and roasted butternut, carrots, sweet potato and grilled marinated tempeh – **15 (v) (gf)**
- mediterranean pasta** – house made fettucini tossed with evoo, fresh herbs, garlic, fresh tomato, artichoke, kalamata olives, spinach, sliced apricots, and feta cheese – **16**
- pecan crusted trout** – pan seared and topped with lemon sage compound butter, served with citrus rice and sautéed vegetables whole – **17** or half – **14 (gf)**
- shrimp tagliolini** – sautéed shrimp with fresh tomato, garlic, spinach and butter tossed in house tagliolini pasta – **18**
- bronzed salmon** – antarctic sixty south sustainably farmed, dry rubbed, seared and served with geechie boy polenta & sautéed veg du jour – **18 (gf)**
- protein bowl** – quinoa, avocado, roasted cumin chickpeas, red beets, arugula, pepitas, cucumber and tahini dressing (served cold) – **14**
- *add to the above** – sausage – **4** chicken – **4** or shrimp or salmon – **7** add tempeh – **4**
- gf = gluten free | veg = vegetarian | v = vegan**
Most entrée dishes can be made gluten free by request

Drinks

- spindrift sparkling water blackberry, orange mango . . . **3**
- 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 **2.5**
- san pellegrino mineral water, panna spring water . . . **3.5**
- local organic dark roast coffee, hot or iced tea **2**
- cappucino, latte, or hot chai **4**
- espresso **2**
- also be sure to check out our beer, mixed drinks & wine menu*