Slate
by Nik Fields

THE FLAME: WOOD -FIRED PIZZA

THE HOT CHICK

Wood fired Buffalo chicken with creamy mozzarella, roasted bell peppers, caramelized onions, finished with a signature buffalo drizzle and cool spicy honey ranch. Smoky, tangy, and just the right amount of heat.

◆ **Entwine with : Off-dry Riesling**

INFERNO

Thin, crisp New York style pizza layered with rich pomodoro sauce, spicy Italian chicken sausage, wild mushrooms, fresh spinach, and melted mozzarella finished with dusted parmesan for a bold, seductive bite.

◆ **Entwine with : Chianti**

TEMPTATION

Wood-fired lobster with roasted garlic cream, mozzarella and Parmesan, finished with lemon herb butter, fresh basil and a whisper of chili.

◆ **Entwine with : Sauvignon Blanc**

VICE

Earthy gourmet mushrooms melt into goat cheese with slow roasted caramelized onions, fresh spinach and thyme, finished with a decadent truffle oil drizzle.

◆ **Entwine with : Pinot Noir**

14’ INCH PIZZA + BOTTLE

serves 3-4

***Wine selections are curated by the chef and subject to change.**

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