

WEST FIRST

wood-fired

SOUP & SALADS

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.

soup du jour – hand-made soup from scratch, served with our fresh-baked bread – cup 3.5 / bowl 5

hummus plate – our house-made roasted garlic hummus with crostini, raw & pickled vegetables – 9

west 1st house salad – roasted pistachios, sundried cherries, goat cheese, and house balsamic vinaigrette on organic mixed greens – 10/6

caesar – crispy romaine, herbed croutons, kalamata olives, and romano generously dressed in our zesty ceasar – 9/5

kale salad – baby kale with roasted spiced pepitas, dried cranberries and pecorino 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

chicken strip salad – walnut-encrusted chicken strips flash fried over crispy romaine with fresh tomato, cucumber, & spicy sweet honey mustard dressing – 9

caprese – fresh mozzarella and sun-ripened tomatoes with fresh basil, olive oil, and topped with a balsamic reduction drizzle – 9

greek salad – tomato, cucumber, feta, dolmas, kalamata olives, peppers, red onion, and egg on organic field 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

protein bowl – quinoa, avocado, roasted cumin chickpeas, red and gold beets, arugula, pepitas, cucumber and tahini dressing (served cold) – 14

bronzed salmon filet or sautéed shrimp – add to any salad – 7 add chicken – 4

DRINKS

- izee – clementine, pomegranate, or grapefruit3
- reed’s ginger brew3
- virgil’s root beer, cream soda, or diet root beer.3
- coke, diet coke, sprite or lemonade. 2.5
- san pellegrino mineral water, panna spring water ... 3.5
- local organic dark roast coffee, hot or iced tea2
- espresso.....2
- cappucino, latte, or hot chai.4

also be sure to check out our beer, mixed drinks & wine menu

SANDWICHES

sandwiches served on our own fresh-baked bread with fresh fruit, side salad or chips ~ ask for gluten free bread options ~

– hot –

west first reuben – our own corned beef and house made sauerkraut with swiss cheese and Russian dressing on wood fire-toasted flat rock village bakery rye – 10

salmon po’ boy – pan-seared salmon with romaine, fresh tomato and remoulade sauce served on fresh ciabatta – 12

caprese grilled cheese – fresh mozzarella, prosciutto ham, basil, mixed greens, “evoo”, and balsamic reduction on ciabatta – 9

black bean beet burger – house made with provolone cheese, mixed greens and tomato with sweet pepper soy dressing on rosemary foccacia – 10

max club – sliced chicken breast, bacon, prosciutto and havarti with basil pesto mayo on foccacia – 11

– cold –

avocado blt – applewood bacon, tomato, organic greens and sriracha mayo on sourdough – 9

chicken salad sandwich – with celery, red onion, walnuts, dried cranberries and dill served on fresh 9 grain bread – also available as a salad (gf) – 8

hummus pita – wood fired pita with house made roasted garlic hummus, cucumber, red onion, fresh tomato, organic greens, kalamata olives and “ziki” dressing – 9

sliced smoked turkey – with swiss, mixed greens, red onion and tomato jam on sourdough - 9

– combo –

choice of 2 – soup, side salad, or 1/2 cold sandwich. – 8
 • substitute a 1/2 ceasar, 1/2 house, 1/2 Greek, 1/2 Kale, 1/2 apple beet.
 1/2 wedge for an additional – 1

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

PIZZA

lunch pizzas – 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 – 6/10.50

margherita – fresh mozzarella & sweet basil on crushed plum tomato sauce – 9/15

black bean pizza – pureed black bean base topped with sliced chorizo, bell peppers, onion, fresh tomato, banana peppers, cheddar, mozzarella and cilantro – 11/17

goat cheese – fresh basil pesto with mozzarella, spinach, marinated artichoke hearts, sundried tomatoes and goat cheese – 11/17

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 – 9/15

bbq chicken – house-made zesty bbq, mozzarella, cheddar, roasted chicken, red onion & cilantro
 • add applewood bacon for – 2 – 10/16

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, smoked gouda 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")