

# FIRETOWER

## LUNCH

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### APPETIZERS

#### HUMMUS PLATE - 16

House Made Hummus with Vegetables and Garlic Rubbed Flatbread

#### CRUDITÉ & DIP- 14

Whipped Brebis Cheese with Olive Oil and Fresh Vegetables

#### THE FARMSTEAD BOARD - 22

Choose 3 – Served with Larder Preserves and GF Crackers  
*Sopressata, Country Ham, Lomo, Finocchiona, Singing Brook Cheese, Pimento Cheese, Brebis Cheese, Hawkins Haze*

#### SPRING ROLL - 16

Chilled Shrimp and Shaved Vegetables with Chili Sauce

#### THAI MUSSELS - 18

Served with a Crunchy Baguette

#### ITALIAN STYLE MUSSELS - 18

Served with a Crunchy Baguette

### SWEETS TO GO

#### WARM OATMEAL COOKIES - 6

#### BROWNIES – 6

### PIZZAS

#### MARGHERITA - 14

Fresh Mozzarella, Tomato Sauce and Basil  
*Suggested Add-Ons: Any and All*

#### ROMESCO - 18

Romesco Sauce, Honey-Pickled Peppers and Brassicas  
*Suggested Add-Ons: House Made Sausage*

#### SWEET POTATO - 18

Thinly Sliced Sweet Potato with Braised Kale, Fresh Mozzarella, Rosemary and Fermented Pepper Oil  
*Suggested Add-Ons: Shredded Lomo*

#### ADD-ONS – 4 EACH

Shredded Lomo, House Made Sausage, Chicken Leg Confit

### BOWLS

*Add Pulled Chicken (6 dollars) or Gulf Shrimp (8 dollars)*

#### GARDEN GREENS - 15

Shaved Vegetables, Pickled Broccoli, Warm Crispy Carolina Gold Rice and Charred Pepper Vinaigrette

#### HARVEST BOWL - 14

Farm Egg, Buckwheat Groats, Brussels Sprouts, Roasted Mushrooms and Bone Broth

#### HOUSE BOWL - 22

Marinated Chickpea, House Made Tuna Confit, Radicchio, Fennel, Shaved Celery, Pickled Peppers and Red Wine Vinegar

#### MUSHROOM BOLOGNESE - 18

Ancient Grain Pappardelle, Roasted Mushroom and Walnut Bolognese

#### FARRO BOWL - 16

Shaved Cauliflower with Farro, Lemon and Herbs

