

Wood-fired Oven Pizza at the Branding Iron Roadhouse

Farm-to-Fork Eatery, Main St, Lime Ridge, WI
www.brandingironrh.com – info@brandingironrh.com

Usually on the 1st and 3rd Wednesdays of the Month

Menus are based on seasonal ingredients and change for each pizza night.

Below is an example of the pizza selection offered on a pizza night.

– NEAPOLITAN PIZZA \$12 –

Approx. 10", Fired to Perfection

FETA-TASTIC –

Spinach, Tomato, Red Onion, and Black Olives on Spicy Garlic Oil with Feta Cheese (Ask your server to add Bacon at no Additional Charge.)

CHEESEBORGER, CHEESEBORGER

Fearing Angus Ground Beef, Cheddar Cheese, Bacon and Red Onions on Marinara (Ask your server to add Pickles at no Additional Charge.)

JUST PEPPERONI –

Bold Pepperoni and Marinara

SWEET HEAT –

Pepperdew Peppers (Zippy), Caramelized Onion, Diced Tomatoes, and Grilled Chicken on Garlic Oil with Fresh Chèvre

STEVE'S FAVE –

Brussels Sprout Petals, Grilled Asparagus with *Dandelion Ridge Farms* Ham on Alfredo

IL CLASSICO (The Classic) –

Italian Sausage, Button Mushroom, and Onion on Marinara

– SALAD \$9 –

INSALATA PER DUE (Salad for Two) –

Romaine Wedge Salad with Cherry Tomato, Cucumber, Pomegranate Jewels, and Parmesan. Choice of Imported Balsamic Vinaigrette, Buttermilk Ranch or Caesar Dressing.

– STARTER \$9 –

CHICKEN SATE – *Has Returned!*

Skewered, seasoned chicken breast roasted in the Wood-fired Oven. Served with Peanut sauce

– DESSERT \$4 –

MINI CANNOLI PLATE – Four Mini Pastry Shells filled with Sweetened Soft Cheese and Chocolate Chips