

# TRIVIA NIGHT BRICK OVEN PIZZA SPECIAL

**ALL YOU CAN EAT FOR \$12**  
**(Fridays only)**

## **The ACE**

*House smoked brisket, roasted bell peppers, roasted red onions and fresh cilantro*

## **Grape & Gorgonzola**

*Fresh grapes, gorgonzola cheese, rosemary, balsamic glaze drizzle on an olive oil base*

## **Old World Style**

*A spin on Old World Style pizza, mozzarella cheese base topped with a creamy house made vodka marinara sauce and fresh basil*

## **Caprese Pizza**

*Fresh tomato, fresh mozzarella cheese and basil drizzled with balsamic glaze on a roasted garlic olive oil base*

## **Buffalo Chicken**

*Chicken tossed in our house made buffalo sauce with roasted red onion, bacon, five cheese blend, topped with bleu cheese crema*

## **Classic Margherita**

*Fresh basil, roma tomato, fresh mozzarella on an olive oil base*

## **Roasted Veggie**

*Tomato, onions, bell peppers, mushrooms and black olives with zesty marinara sauce*

## **Pepperoni and Cheese**

*Generous amounts of cupping pepperoni and mozzarella cheese with zesty marinara sauce*

## **Street Corn**

*Roasted corn, pico de gallo and house blend cheese on a chipotle-aioli base, garnished with lime wedges*

## **Dill Pickle**

*Sliced dill pickles, mozzarella & parmesan cheese on a garlic white sauce base*

**Extra Pizza Toppings:** Pepperoni, Sausage, Bacon, Ham, Chicken, Mozzarella, Avocado, Roasted Garlic, Tomato, Fresh Spinach, Onion, Jalapeno Peppers, Banana Peppers, Red Bell Peppers, Green Bell Peppers, Mushrooms, Black Olives, Green Olives, Kalamata Olives or Pineapple Meats, Cheeses and Avocado \$2 each, Fruits and Veggies \$1 each

**All pizzas are personal size**  
**Available with a gluten free crust**

## APPETIZERS

### **Chicken Wings**

Your choice of Buffalo, BBQ, Asian Chili, Honey Firecracker, Desert Heat, Chipotle Peach or Garlic Parmesan served with crisp celery and Ranch or Bleu Cheese Dressing (12) \$18 (6) \$10

### **Housemade Chili**

Thick & hearty house made chili topped with shredded cheese, served with crackers \$8

### **Crispy Chicken Tenders**

Juicy, golden fried, served with your choice of dipping sauce \$9

### **Bacon Cheese Fries**

Seasoned thick cut fries topped with shredded cheddar jack cheese and crispy bacon \$9

### **Breaded Cheese Sticks**

Crunchy deep fried, served with zesty marinara sauce \$8

### **Deep Fried Corn on the Cob**

Rolled in a buttery seasoned breading, topped with Buttermilk Ranch and green onion \$4

### **Sweet Potato Fries**

Served with whipped marshmallow and pecan dipping sauce \$6

### **Loaded Nachos**

Tortilla chips smothered with our house made chili, queso cheese, black beans, pico de gallo, jalapenos, sour cream, guacamole and fresh cilantro (Whole) \$14 (Half) \$9

**Hummus with Pita** A red pepper, garbanzo and tahini blend drizzled with olive oil, served with grilled pita \$10

### **Jalapeno Poppers**

Breaded jalapeno halves filled with cream cheese, served with your choice of sauce \$9

### **Onion Rings**

Gourmet breaded, crispy fried, served with zesty onion ring sauce \$8

### **Pickle Spears**

Breaded, deep fried dill pickle spears, served with spicy house made sauce \$8

### **Thick Cut Seasoned Fries**

Gourmet seasoned, served with your choice of dipping sauce \$6 (Add chili and cheese \$3)

### **Chips and Salsa \$6**

Add creamy queso and house made guacamole for \$2

**Dipping Sauces:** BBQ, Bullock Bourbon BBQ, Honey Mustard, Horseradish Cream, Ranch, Sriracha Ranch, Bleu Cheese or Maple Blue Cheese (Extra Sauce \$1 each)

## FRESH FROM THE GARDEN

### **Chicken Pecan Cranberry Salad**

Fresh garden greens, grilled chicken, bacon, pecans, dried cranberries & bleu cheese crumbles, served with your choice of dressing \$13

### **Side Salad**

Fresh garden greens, tomato, red onion, cucumbers, radishes, topped with cheddar jack cheese, served with your choice of dressing \$8

### **Greek Salad**

Cherry tomato, kalamata olives, red onion, green pepper & cucumber, served on a bed of greens with Greek-Feta dressing \$11

**Dressings:** Ranch, Sriracha Ranch, Bleu Cheese, Golden Italian, French, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette or Honey Mustard (Extra Dressing \$1 each)

Add to any salad, **Crispy Breaded or Grilled Chicken** \$3  
**Sliced Avocado** \$2

# SANDWICHES AND MORE

Served with house made kettle chips and pickle spear, upgrade to French Fries, Sweet Potato Fries, Potato Salad or Cottage Cheese \$3 each

## **Black Angus Burger** (Minimum temp 155°)

A juicy half pound of chuck, brisket and sirloin with lettuce, tomato, onion and pickle, served on a brioche or gluten free bun \$15

## **Blackened Chicken Wrap**

Grilled chicken, bacon, cheddar jack, black beans, pico de gallo, lettuce & fiesta sauce, served in a flour or gluten free tortilla \$14

## **The D Run Wrap**

Grilled chicken, bacon, black beans, jalapenos, lettuce, pineapple, shredded cheddar jack cheese, BBQ sauce, pico de gallo and fiesta sauce, served in a flour or gluten free tortilla \$15

## **Brick Oven Baked Spaghetti**

Your choice of a hearty house made meat sauce or robust marinara topped with fresh mozzarella cheese, served with garlic bread

Meat sauce \$12/Robust Marinara \$10

## **Appalachian Steak Sandwich**

Seasoned chopped ribeye steak smothered red & green bell peppers, onions & provolone cheese, served on a brioche sub bun \$15

## **Veggie Wrap**

A fresh medley of roasted vegetables with American cheese, served in a flour or gluten free tortilla \$12

## **The Bigfoot**

Award winning house smoked brisket served on an onion seasoned kaiser roll with caramelized onions, Bullock Bourbon BBQ Sauce and horseradish on the side \$15

## **Extra Sandwich Toppings**

Bacon, Fried Egg or Sliced Avocado \$2 each, Bullock Bourbon BBQ Sauce, Swiss, American, Provolone, Cheddar, Pepper Jack, Bleu Cheese Crumbles, Mushrooms or Pineapple \$1 each

## KIDS' PICK

Served with French Fries

Cheese Burger, Chicken Tenders, Grilled Cheese Sandwich or Mac & Cheese \$8

**ASK ABOUT OUR DESSERTS OF THE DAY!!!**

## BEVERAGES

### **ICED TEA**

Sweetened  
Unsweetened

### **SODA**

Coke, Coke Zero, Mr. Pibb, Sprite,  
Minute Maid Lemonade

### **COFFEE**

Regular  
Decaffeinated

### **DOMESTIC, IMPORT & CRAFT**

Corona

Heineken

Dos Equis

Guinness

Stella Artois

Blue Moon

Medelo

Yuengling

Lindemans

Sam Adams

Fat Tire

New Castle

Big Timber

Sierra Nevada

Michelob Ultra

Miller Lite

Miller High Life

Miller Pony

Coors Light

Coors Banquet

Busch Light

Red Stripe

Bud Light

Budweiser

PBR

O'Doul's (NA)

Buckler (NA)

Ginger Beer

ASK ABOUT OUR **WEST VIRGINIA CRAFT BEER SELECTION**

### **WINE, HARD CIDER & SELTZER**

A VAST VARIETY OF BRANDS AND FLAVORS AVAILABLE

Chardonnay

Moscato

Sauvignon Blanc

Rose

Cabernet Sauvignon

Merlot

Pinot Noir

Champagne

Hawk Knob

Twisted Tea

High Noon

White Claw