

IZZI from aslin

SHAREABLES

MEAT & CHEESE BOARD \$35
HOUSE COUNTRY LOAF, FIG PRESERVE,
SPICED WALNUTS

FRIED CHEESE CURDS \$11
WITH HARISSA LIME DIPPING SAUCE

FRIED BRUSSELS SPROUTS \$11
WITH BANYUL VINAIGRETTE, HONEY

JUMBO PRETZEL \$13
WITH STONE GROUND MUSTARD,
OLD TOWN LAGER BEER CHEESE

FRY-CHOS

BUFFALO FRY-CHOS - WAFFLE FRIES, BUFFALO FRIED CHICKEN, BLUE CHEESE CRUMBLES, PEPPER JACK, RANCH, SCALLIONS, CHIVES \$16

PIZZA FRY-CHOS - WAFFLE FRIES, CUPPING PEPPERONI, PROVOLONE, MOZZARELLA BLEND, TOMATO SAUCE, RICOTTA, HOT HONEY \$16

WINGS OR FRIED CAULIFLOWER

12 WINGS WITH SAUCE: BUFFALO-STYLE MILD, BUFFALO-STYLE HOT, KOREAN BBQ, GARLIC PARMESAN\$16

PIZZAS

ALL PIES ARE FINISHED WITH AGED SEVEN SISTERS CHEESE BY DOE RUN DAIRY

16 INCH PIES

CHEESE - WHOLE MILK MOZZARELLA, TOMATO SAUCE, PECORINO ROMANO \$20
WHITE PIE - WHOLE MILK MOZZARELLA & PROVOLONE, GARLIC, RICOTTA, CALABRIAN PEPPERS \$22
PEPPERONI & HOT HONEY - CRISPY CUPPING PEPPERONI, WHOLE MILK MOZZARELLA, TOMATO SAUCE, RICOTTA, HOT HONEY \$24

SPECIALTY PIES

VEGGIE - OYSTER MUSHROOMS, SPINACH, CARAMELIZED ONIONS, WATERCRESS, WHOLE MILK MOZZARELLA, TOMATO SAUCE \$22
BUFFALO CHICKEN - WHOLE MILK MOZZARELLA, PROVOLONE, BUFFALO SAUCE, HOUSE RANCH \$24
SOPPRESSATA - SOPPRESSATA SALAMI, ARUGULA, RED ONION, WHOLE MILK MOZZARELLA, TOMATO SAUCE \$24

UPSIDE DOWN PIES

MAKE ANY PIE A 12X16 PAN +\$4

PIZZA PIE ADD-ONS

CRIMINI MUSHROOMS	\$2.00
SPINACH	\$1.50
ROASTED ONIONS	\$1.50
PEPPERONI	\$3.00
SAUSAGE	\$3.00
HOUSE PICKLED PEPPERS	\$1.00
CALABRIAN PEPPERS	\$2.00
ANCHOVIES	\$2.00
BACON	\$3.00
RICOTTA	\$2.00
SOPPRESSATA	\$4.00
MEATLESS SAUSAGE	\$4.00
HOT HONEY	\$2.00
KALAMATA OLIVES	\$2.00
RED & GREEN PEPPERS	\$2.00
VEGAN CHEESE	\$4.00

HANDHELDS

SERVED WITH FRENCH FRIES. SUBSTITUTE FRIED BRUSSELS SPROUTS OR FRIED CHEESE CURDS FOR \$3

PICKLED VEG - PICKLED VEGETABLES, MARINATED MUSHROOMS & ARTICHOKE, FRESH MOZZARELLA, DIJON MUSTARD, CHIVE AIOLI, ON SESAME SEEDED BAGUETTE	\$17
CHEESE STEAK - THINLY SLICED RIB EYE STEAK, COOPER AMERICAN CHEESE, SAUTEED ONIONS, ON SESAME SEEDED BAGUETTE	\$20
CHICKEN CUTLET - SAUTEED WATERCRESS, SPICY VODKA CREAM SAUCE, FRESH MOZZARELLA, PECORINO ROMANO, PESTO, BASIL, ON SESAME SEEDED BAGUETTE	\$20
ITALIAN - COTTO HAM, SALAMI, HOT CAPICOLA, MOZZARELLA, PROVOLONE, CALABRIAN CHILIES, LETTUCE, HEIRLOOM TOMATO, ONION, RED WINE VINAIGRETTE, CALABRIAN AIOLI, ON SESAME SEEDED BAGUETTE	\$20
FRIED BOLOGNA - COOPER AMERICAN CHEESE, SHREDDED LETTUCE, DUKE'S MAYO, HOUSE SPICY MUSTARD, VINEGAR BRINED POTATO CHIPS, ON WHITE PULLMAN LOAF	\$16
CHIVE TURKEY - THINLY SLICED TURKEY, BACON, CHIVE AIOLI, AVOCADO, WATERCRESS, SHALLOTS, MUSTARD VINAIGRETTE, ON WHITE PULLMAN LOAF	\$17

SMASHBURGER

SUBSTITUTE (1) IMPOSSIBLE™ PLANT-BASED PATTY UPON REQUEST. ADD A SECOND IMPOSSIBLE™ PATTY +\$7

ORIGINAL SMASH \$16	BLT SMASH \$17	CALISMAH \$18
TWO SHORT RIB & BRISKET BLENDED PATTIES, AMERICAN CHEESE, FERMENTED ONIONS, HOUSE SAUCE, HOUSE DILL PICKLES	TWO SHORT RIB & BRISKET BLENDED PATTIES, AMERICAN CHEESE, BACON, TOMATO, LETTUCE	TWO SHORT RIB & BRISKET BLENDED PATTIES, AVOCADO, PEPPER JACK, ARUGULA, CALABRIAN AIOLI

CHICKEN SANDWICH

ORIGINAL CHICKEN \$16	KOREAN-STYLE CHICKEN \$16	NASHVILLE CHICKEN \$16
FRIED CHICKEN BREAST, DUKE'S MAYO, DILL PICKLES	FRIED CHICKEN BREAST, SPICY CHILI SAUCE, ARUGULA, KIMCHI, HOUSE SAUCE, HOUSE DILL PICKLES	FRIED CHICKEN BREAST, NASHVILLE SPICE, COLE SLAW, DUKE'S MAYO, HOUSE DILL PICKLE

SALADS

ADD GRILLED OR FRIED CHICKEN TO ANY SALAD FOR \$7

WALDORF SALAD - CELERY, WALNUT, APPLE, BABY GEM LETTUCE, BUTTERMILK DRESSING	\$12
LEMON GARLIC KALE - SHREDDED KALE, LEMON GARLIC DRESSING, GRANA PADANO, BRIOCHE BREADCRUMBS, PUMPKIN SEEDS	\$12
FIELD GREENS - TOMATO, PARSLEY, DILL RICOTTA, SWEET ONION PICKLE, DIJON VINAIGRETTE	\$12
BURRATA - TOMATOES, FRESH BURRATA MOZZARELLA, OLIVE OIL, PESTO	\$15

SIDES

WAFFLE FRIES	\$8
FRIED BRUSSELS SPROUTS	\$6
FRIED CHEESE CURDS	\$7

KIDS

COMES WITH A JUICE BOX

CHICKEN FINGERS & FRIES	\$9
GRILLED CHEESE	\$9

PLEASE LET US KNOW ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS. THERE MAY BE TRACE AMOUNTS OF GLUTEN ON ALL COOKING SURFACES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.