

t o b l e

brick oven & bar

a nice lunch in murrysville

appetizer

hummus v

a most munchable mediterranean meze. garbanzo beans, sesame tahini, garlic. with extra virgin olive oil, crostini. 8.00

cornmeal crusted calamari

lightly breaded and flash-fried, with a spiced garlic-lemon aioli for dipping. 9.00

600 degree wings

chicken, on the bone, finished in our screaming six hundred degree oven with our chipotle bbq sauce and dipping accoutrements. 8.00

350 degree wings

buffalo style, sweet honey pepper, or mild ranch seasoning dusted. 8.00 recommended by the fry-daddy association of western pa

soup

meaty, anti-vegetarian chili con carne

rich, hearty, subtly spiced, and made with certified black angus beef from happy cows. 4.00, 5.00

soup of the day

that's "soup du jour" in french. inquire.

dessert

twinkiemissou

creamy custard; america's best loved snack cakes, espresso-soaked. 6.00

nucular* cookie

remember that time you mistakenly tried to bake those toll house chocolate chips at 650 degrees? we've mastered the technique. 5.00

fig and apple phatbread

somewhere between pizza, confection, and ecstasy lies this baked-to-order dessert. 6.00

soup and salad combo

a cup of our meaty chili con carne or soup of the day, with a chopped, side caesar, or house salad with bread. 8.00 add a marinated, grilled chicken breast for 3.50

entrée salad

the yinzer salad

marinated chicken breast, cheese, french fries, ranch. 11.00 includes protracted conversation about the '76 steelers.

hail caesar full of chicken

romaine, parmigiano reggiano, cracked black pepper, traditional house-made dressing, and grilled, marinated chicken breast. 12.00

grilled romaine and portobello

heart of romaine, lightly seasoned, quickly grilled. parmesan dusting. grilled portobello mushroom cap. 11.00

grilled salmon*

salmon filet, bourbon glaze, organic mixed field greens, jicama, lemon vinaigrette. 12.00

spinach and goat cheese side salad

red onion, crisp pancetta, flash-fried fresh goat cheese medallion, walnut vinaigrette. 4.50

v indicates vegetarian item

(v) indicates vegetarian option possible
vegetarian items may contain dairy.

notify your server of any dietary restrictions before ordering.

lunch

the nosh at noon

brick oven phatbreads™

sized for one; for two if you're generous, but you probably won't want to share. 8.00
additional phatbread accoutrements available a la carte

chipotle bbq bird

marinated chicken breast, sweet onions, chipotle bbq sauce

the lawnboy

prosciutto and roma tomatoes. balsamic-tossed arugula sweats it out post-oven.

thai wan on

thai curry peanut sauce with chicken, bean sprouts, sesame seeds.

stinky cheese v

fontinella, parmesan, gouda, gorgonzola. p.u.

strip district meat pie

parma sausage, pepperoni and capicola; light red sauce, italian cheese dusting.

phatbread™ combo

combine any of our brick oven phatbreads™ above with a small chopped, side caesar, or organic greens house salad. 9.50

trivia

gift certificates available for most occasions.
plating fee of 5.00 applied to split items.
gratuity of 18% applied to parties of six or more.
no swimming 'til one hour after lunch.
a kiddie menu is available. unsupervised children will be given espresso and sent home with a puppy.
happy hour is actually 2 hours long, from 5:00 til 7:00, and the frozen cosmopolitans are really, really good.

it's just impastable

spaghetti and meatballs

looking for something to stick to your ribs? try this: a lunch-sized portion of cappellini, home-made marinara, hand-rolled angus beef and pork meatballs. 8.50

penne & peppers

local parma hot sausage, aromatic vegetables, garlic, banana peppers, rosé sauce 9.50 this has a bit of the zing to it - check out our selection of cool, fresh, draft beers: perfect with perky pasta

additional pasta accoutrements available a la carte

sandwich, burger

choose roasted potato, salad, french fries

brick oven italian

from the boys at parma sausage co: capicola, salami, sopressata, provolone, baked. with greens, red onion. 8.00

adult table burger *

half pound coarse-ground angus beef, grilled. all standard accompaniments under sunny side up fried chicken egg. 9.00

kiddie table burgers *

four very small burgers with american cheese and garnishing accoutrement. 8.00 (calling them 'sliders' sounds slippy, and they shouldn't be.)

grilled chicken

boneless marinated breast, grilled. roasted peppers, grilled onions, swiss, pesto aioli 9.00

the garden weasel v

choose either grilled eggplant or portobello mushroom. roasted red peppers, fresh mozzarella, chipotle aioli. 8.00

monongahela mullet

more fish than even fish eat. haddock, hand breaded, pink sauce tartar. 9.00

meatsballs grinder

soon-to-be-famous meatballs on baguette, marinara, asiago cheese. 8.00