



**PLEASANT
CITY**
WOOD FIRED
GRILLE

Pleasant Atmosphere. Fired-up Food.



APPETIZERS

OVEN BAKED JALAPENO PIMENTO CHEESE DIP

Homemade Jalapeno pimento cheese baked in our wood fired oven and served with roasted pretzel bites. **9.95**

PESTO BREAD STICKS

Focaccia bread sticks with basil pine nut pesto, topped with melted mozzarella cheese and brown sugar served with our Cholula ranch dip. **8.95**

SPINACH ARTICHOKE DIP

Warm spinach and artichoke dip served with pita points. **8.95**

FETA BRUSCHETTA

Tomato bruschetta topped with feta cheese and a balsamic drizzle, served on an oven baked garlic crustini. **7.95**

SOUP

Ask your server for the soup of the day

SOUP OF THE DAY

TOMATO BASIL SOUP

HOMEMADE ALL BEEF CHILI

Cup **4.45** Bowl **5.45**

WINGS

10 crispy wings with your choice of sauce. **13.95**

Honey Sriracha - Tossed in our sweet and spicy honey sriracha sauce.

Cholula - Wings tossed in hot and spicy Cholula sauce.

Wild West - Lightly tossed in our smoky barbecue sauce.

Teriyaki - Tossed in a sweet ginger teriyaki sauce.

Cajun Ranch - Wings tossed in a Cajun ranch dry rub.

*There will be an additional charge of **2.50** on all orders of all flats or all drums.*

SALADS

HOUSE SALAD

Mixed greens with cherry tomato, cucumber, white cheddar cheese, and topped with bacon bits and garlic croutons.

Small **5.95** Large **8.95**

CAESAR SALAD

Crisp romaine lettuce, shaved parmesan cheese tossed in our traditional Caesar dressing and topped with garlic croutons.

Small **5.95** Large **8.95**

GREEK SALAD

Mixed field greens, feta cheese, cherry tomatoes, greek olives, pepperoncini all tossed in our house made balsamic dressing.

Small **5.95** Large **8.95**

CITY SALAD

Mixed greens tossed in balsamic dressing, with crisp granny smith apples, candied walnuts, sliced red onion and topped with goat cheese.

Small **5.95** Large **8.95**

STRAWBERRY SPINACH SALAD

Baby spinach, strawberries, maui onions topped with candied walnuts and goat cheese served with our house made strawberry vinaigrette.

Small **5.95** Large **8.95**

TRIO SALAD

Generous portions of our cranberry chicken salad, potato salad and fresh fruit salad served on a bed of leaf lettuce. **9.95**

BBQ CHICKEN SALAD

Mixed greens, cherry tomatoes, cucumber, diced avocado, white cheddar cheese, tortilla strips, roasted barbeque chicken, topped with a ranch drizzle.

Small **8.95** Large **12.95**

ADD ANY OF THE BELOW TO ONE OF OUR SALADS

Roasted chicken, blackened chicken, or fried chicken **4.50**

Oven roasted salmon **5.95**

An 18% gratuity will be added to tables of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

WOOD FIRED PIZZAS

All pizzas are ten inches and made with whole milk mozzarella unless otherwise noted.
Gluten-free pizza crust available for an additional **3.00**

PEPPERONI

A tomato sauce base with mozzarella cheese and sliced pepperoni. **10.95**

HAWAIIAN

Olive oil base, mozzarella cheese, sweet golden pineapple, smoked ham, topped with fresh cilantro. **11.95**

THE GAMBINO

Tomato sauce, mozzarella, sausage and smoked ham, topped with gorgonzola cheese and fresh oregano. **12.95**

SOUTH MOUNTAIN CHICKEN PIZZA

Barbeque sauce, mozzarella cheese: roasted chicken, ham, bacon, topped with cheddar cheese. **12.95**

SUPREME PIZZA

Tomato sauce, mozzarella, pepperoni, ham, sausage, peppers, onions, banana peppers and black olives. **13.95**

MARGHERITA PIZZA

Tomato sauce, roma tomatoes, fresh mozzarella cheese topped with fresh basil. **10.95**

JALAPENO POPPER

Jalapeno cream cheese spread, mozzarella cheese, sliced jalapeno peppers, bacon bits, cheddar cheese, and topped with bread crumbs. **11.95**

CALIFORNIA PIZZA

Olive oil, mozzarella, roasted chicken and bacon topped with pico de gallo, sliced avocado and an avocado ranch drizzle. **12.95**

GREEK PIZZA

Olive oil, bruschetta tomatoes, mozzarella cheese, chopped artichoke hearts, Greek olives and feta cheese. **11.95**

THE RICOTTA PIE

Ricotta cheese base, sundried tomato, mozzarella cheese, chopped garlic, topped with a pesto drizzle. **11.95**

CHICKEN BACON RANCH PIZZA

Ranch dressing base, mozzarella cheese, bacon, roma tomato and roasted chicken. **12.95**

CHICKEN FLORENTINE

Spinach, olive oil mozzarella, oven roasted chicken, roma tomatoes, topped with bacon and feta cheese. **11.95**

MAC AND CHEESE PIE

Mozzarella Cheese, macaroni and cheese, topped with cheddar cheese. **11.95**

STEAK AND MUSHROOM PIE

Olive oil, caramelized onions, mozzarella cheese, grilled mushrooms, shaved ribeye, blue cheese crumbles, topped with a horseradish mayonnaise drizzle and chives. **12.95**

BBQ CHICKEN

Roasted chicken with barbecue sauce, mozzarella, sliced red onions, gouda cheese and fresh cilantro. **11.95**

ULTIMATE VEGGIE

Spinach, mozzarella, peppers, onions, mushrooms, roma tomato, broccoli and black olives. **12.95**

BUFFALO CHICKEN PIZZA

Cholula hot sauce, mozzarella and roasted chicken, topped with celery and your choice of ranch or blue cheese dressing. **11.95**

MEAT LOVERS

Tomato sauce, mozzarella, pepperoni, sausage, ground beef and ham topped with bacon. **13.95**



CREATE YOUR OWN PIZZA

CLASSIC CHEESE

Tomato sauce and mozzarella cheese. **9.45**

Add any other Cheese or Hearty toppings for **1.50** per topping.

Add any other Sauces or Healthy toppings for **.95** per topping. Extra Cheese **.95**

TOPPINGS

Sauces - Tomato pizza sauce, olive oil, basil pesto with pine nuts, barbecue sauce, Cholula hot sauce, made to order alfredo sauce.

Cheeses - Mozzarella cheese, Monterey jack, cheddar, American, feta, goat, gouda, parmesan, white cheddar four cheese blend (mozzarella, goat, parmesan, gouda) gorgonzola, fresh mozzarella cheese.

Hearty - Pepperoni, ham, sausage, ground beef, roasted chicken, blackened chicken, barbecue chicken, blackened ribeye, crispy bacon bits.

Healthy - Broccoli, green peppers, red peppers, red onions, sweet Maui onions, button mushrooms, roma tomatoes, spinach, jalapeno peppers, black olives, pineapples, sun dried tomato, whole roasted garlic, chopped garlic, banana peppers, Greek olives, pico de gallo, lettuce, pickles.

ENTREE AND PASTA

CHICKEN PESTO PASTA

Oven roasted chicken and roasted garlic cooked in a pesto cream sauce and tossed with penne pasta, topped with shaved parmesan cheese. **12.95**

BLACKENED PENNE PASTA

Blackened chicken sauteed with peppers and onions in a gorgonzola cream sauce over penne pasta. **12.95**

CHICKEN BROCCOLI ALFREDO

Roasted chicken and broccoli cooked in a homemade alfredo sauce served over penne pasta and topped with parmesan cheese. **11.95**

WINE

RED

JACOB'S CREEK, CLASSIC CABERNET SAUVIGNON **6.50 GLASS / 24 BOTTLE**

JACOB'S CREEK, CLASSIC MERLOT **6.50 GLASS / 24 BOTTLE**

JACOB'S CREEK, CLASSIC SHIRAZ **6.50 GLASS / 24 BOTTLE**

WOODBIDGE MONDAVI PINOT NOIR **6.50 GLASS / 24 BOTTLE**

WHITE

JACOB'S CREEK, CLASSIC CHARDONNAY **6.50 GLASS / 24 BOTTLE**

JACOB'S CREEK, MOSCATO **6.50 GLASS / 24 BOTTLE**

JACOB'S CREEK, CLASSIC PINOT GRIGIO **6.50 GLASS / 24 BOTTLE**

CK MONDAVI, SAUVIGNON BLANC CALIFORNIA **6.95 GLASS / 24 BOTTLE**

BILTMORE ESTATE WHITE ZINFANDEL **6.50 GLASS / 24 BOTTLE**

CLOS DU COIS CHARDONNAY **9.95 GLASS / 28 BOTTLE**

EXCLUSIVE

J. LOHR VINEYARDS & WINES, CABERNET SAUVIGNON **10.50 GLASS / 39 BOTTLE**

J. LOHR VINEYARDS & WINES, MERLOT **10.50 GLASS / 39 BOTTLE**

LOS OSOS PASO ROBLES MEIOMI, PINOT NOIR **9.95 GLASS / 28 BOTTLE**

DESSERTS

DESSERT PIZZA

Chocolate chip cookie dough baked on our signature pizza crust topped with chocolate chips and ice cream. **9.45**

CHOCOLATE BROWNIE SUNDAE

A chocolate walnut brownie topped with vanilla ice cream, cherries, chocolate sauce, nuts and whipped cream. **6.45**

SEA SALT CARAMEL CHEESECAKE

New York style cheesecake swirled with caramel, sprinkled with sea salt and topped with a layer of caramel topping. **7.45**

APPLE PIE A LA MODE

Deep dish Granny Smith caramel apple pie heated and served with vanilla ice cream. **7.95**

Drinks Available

Pepsi, Diet Pepsi, Cheerwine, Dr. Pepper, Mountain Dew, Ginger Ale, Root Beer, Mist Twist, Lemonade, Sweet Tea, Unsweet Tea, Coffee

All Soda **2.50**

Red Bull **2.95**

Bottle Water **2.95**

Pellagrino 16oz. Bottles **3.50**

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SANDWICHES

All sandwiches are served with choice of fries, potato salad, or kettle chips. Substitute sweet potato fries or fresh fruit for **1.50**. All sandwiches are available on tortilla wrap, whole wheat wrap, hoagie, whole wheat or focaccia bread.

Fresh Sandwiches

VEGGIE PITA

Spring mix, cucumber, tomato, sliced avocado, feta cheese, drizzled with Italian dressing and served on warm pita bread. **9.95**

CRANBERRY CHICKEN SALAD SANDWICH

House made cranberry chicken salad served on focaccia with lettuce and tomato. **9.95**

CLUB

Smoked ham, turkey, crispy bacon, white cheddar cheese with lettuce, tomato and mayo. **9.95**

CRANBERRY TURKEY SANDWICH

Hot oven-roasted turkey breast topped with muenster cheese served on focaccia bread with lettuce, tomato, onion and cranberry cream cheese. **10.95**

HALF SANDWICH AND SOUP COMBO

Choice of half of any of the above sandwiches with a cup of our signature tomato basil soup or soup of the day. **9.95**

Burgers

All of our burgers are ½ pound hand pressed ground beef patties served on a Kaiser roll. Add any additional veggie toppings for **.95** per topping and meat and cheese toppings for **1.50** per topping.

Add extra patty for **3.00**

TRADITIONAL CHEESEBURGER

Mayo, lettuce, tomato, and American cheese. **8.95**

COWBOY BURGER

Mayo, lettuce, BBQ sauce, bacon, cheddar, onion straws, Pico de Gallo. **11.95**

PIMENTO CHEESE BURGER

Lettuce, tomato, caramelized onion and Jalapeno Pimento cheese. **10.95**

STEAK BURGER

Ranch dressing, onion straws, bacon, pepper jack cheese, topped with A-I sauce. **10.95**

Oven Baked Wraps and Sandwiches

CHICKEN CLUB

Sliced chicken, bacon, provolone cheese on toasted focaccia, with lettuce, tomato and mayo. **10.95**

BLACKENED CHICKEN & FETA WRAP

Blackened chicken, sundried tomatoes, peppers, onions and feta cheese, rolled in a flour tortilla wrap with balsamic vinaigrette and toasted in our wood-fired oven. **10.95**

CALIFORNIA CHICKEN SANDWICH

Sliced chicken breast with crispy bacon and muenster cheese on a hoagie roll, baked in our wood-fired oven and topped with lettuce, tomato, onion and avocado spread. **10.95**

ROASTED RIBEYE PHILLY

Shaved ribeye cooked with roasted red and green peppers and sweet Maui onions topped with melted Monterey Jack and sharp cheddar cheeses, served on a hoagie roll. **10.95**

TURKEY AND BRIE

Oven-roasted turkey, brie cheese, apples and honey mustard, on our homemade focaccia bread toasted in our woodfired oven and topped with spring mix. **10.95**

SALMON BLT

House-made remoulade sauce, lettuce, tomato, bacon, and oven-baked salmon, on a kaiser roll. **11.95**

CAROLINA BURGER

Homemade chili, American cheese, mustard, onion and topped with jalapeno slaw. **10.95**

ON TAP

Draft Beer - \$5.50/Per Pint

WHEAT BEER

Golden, CO: Blue Moon Belgian White Ale - A light and refreshing creamy white ale with a hint of coriander and orange.

Charlotte, NC: Blue Blaze Pink Blazer Hefewizen - A traditional, smooth hefe with reduced banana clove and additional pineapple from the noble hops.

Kinston, NC: Mother Earth Weeping Willow - Light in body and brewed with the classic Belgian spice cocktail of orange peel and coriander, this wheat beer is sunny and refreshing, with complexity and depth provided by the spices.

LAGER/PILSNER

Leuven, Belgium: Stella Artois - A crisp Belgian Pilsner, with brewing tradition dating back to 1366. Refreshing, light, and clean.

Brevard, NC: Oskar Blues Mama's Lil Yella Pils - Mama's is built on pilsner and honey malt, then hopped with Saaz and Aramis hops.

PORTER

Asheville, NC: Highland Oatmeal Porter - This robust beer is black in color, very malty with hints of chocolate roasted flavor, and a well-balanced hop character.

Cleveland, Ohio: Great Lakes Edmund Fitzgerald Porter - Brewed in memory of the sunken freighter, with rich roasted barley and bittersweet chocolate-coffee notes.

ALE

Morganton, NC: Catawba Valley White Zombie - Additions of coriander and orange peel give zombie a firey and spicy character, while the hops are subtle and lightly detected.

Charlotte, NC: D9 Brown Sugar Brown Cow - This Mocha Brown ale is brewed with chocolate, vanilla, brown sugar, and Colombian coffee.

Asheville, NC: Wicked Weed Pernicious IPA - This IPA has the flavor of tropical mango with a dry finish.

Asheville, NC: Highland Gaelic Ale - Amber colored American ale, nicely balanced between malt & aggressive happiness.

Raleigh, NC: Gizmo Honey Wheat - This ale exhibits the characteristics of honey sweetness, floral nose, notes of fruit, a hint of clove, with a light body.

Charlotte, NC: OMB Copper - This is an authentic altbier. Its full flavor transitions to a smooth balanced finish.

Black Mountain, NC: Pisgah Turtleback Brown Ale - Named for the waterfalls in Pisgah National Forest, a hint of organic chocolate malt lends this classic brown ale a medium caramel infused body with a deep mahogany color.

Charlotte, NC: Legion Juicy Jay IPA - Mosaic, El Dorado, Cascade, and Comet hops join in harmony to produce a juicy, tropical treat with a distinctly dry finish.

Paso Robles, CA: Firestone Mind Haze IPA - Juicy, fruity and creamy, with pronounced tropical flavors and a truehazy-style mouthfeel.

Boston, MA: Sam Adams Seasonal - A rotating beer from one of our favorite breweries.

Earth: Weird & Wild - A rotating selection of whatever. Please ask your server about this selection.

Asheville, NC: Wicked Weed Queens Crusher IPA - Drink like a pro with the official IPA beverage of Charlotte FC.

Charlotte, NC: Sugar Creek Pale Ale - Pronounced hop-flavors of fruit, citrus, pine and grapefruit balance a caramelized toastiness from our malt combination.

Charlotte, NC: Sycamore Mountain Candy - Hop-bursting with high-alpha, resinous varieties, then double dry-hopped, this IPA is big on juicy flavors like a Lifesavers candy.

Asheville, NC: New Belgium Dominga Mimosa Sour Ale - A citrusy-sweet sour that's perfect from sunup to sundown.

STOUT

Dublin, Ireland: Guinness - Nuff said.

Longmont, CO: Left Hand Milk Stout - Super smooth with soft roasted coffee flavor and mocha notes.

CIDERS

Mills River, NC: Bold Rock Carolina Apple - Crisp and refreshing crafted blend of North Carolina apples. The granny smith taste comes through in every sip.

Stevens Point, WI: Cider Boys Seasonal - A rotating seasonal cider from the cider boys.

THE SAMPLER

You can get a 5 oz. sample of any four of our great draft beers. **6.00**

In Bottles

Budweiser - Budweiser Light - Miller Light - Coors Light - Michelob Ultra - O'Doul's - Red Bridge (gluten free) **3.50**
Corona - Corona Light - Heineken **3.95**