

FW**FIRST BITES**

fire roasted olives 5

risotto fritters 8
smoky blue cheese ▪ bacon ▪ harrissatempura calamari 8
lemon aiolilamb meatball marinara 8
stuffed with goat cheeseorganic tomato soup 5
smoked goudasteamed mussels 9
fennel and leek
or
Spanish chorizo

smoked eggplant caponata 6

spinach dip 7
garlic flat bread

bruschetta trio 7

FW**SALADS**spinach 10
crispy pulled duck ▪ orange vinaigrette
▪ spiced pecansorganic summer greens 6
tomato ▪ corn ▪ cucumber ▪ peppercorn dressinggreek 8
feta ▪ cucumber ▪ tomato ▪ onions ▪ olives
▪ pickled red onion* greek + 12
gyro style beef steak addedcaesar from the heart 6
garlic croutonsamerican tuna salad 9
penne-cannellini bean**FW****SANDWICHES**wood-fired vegetable sandwich 8
ciabatta ▪ goat cheesegrilled chicken & prosciutto 9
county breadthree "G's" grilled cheese 7
smoked gouda ▪ goat and gruyere ▪ tomato jam* cheeseburger 9
oak spring derby ▪ pickled red onion
temperatures → red - pink - brown**FW****FREE FORM PIZZA**

Our dough is made in house daily of fine milled Italian caputo flour, filtered water, sea salt & yeast

10 inch pie with cheese 7.50
organic tomato sauce, basil pesto or

roasted garlic white sauce

with 1 topping 8.75 with 2 toppings 9.50
with 3 toppings 10.50 w/ 4 toppings 11.5014 inch pie with cheese 13.00
organic tomato sauce, basil pesto or roasted garlic white saucewith 1 topping 14.50 with 2 toppings 15.75
with 3 toppings 16.75 with 4 toppings 17.75

kids pizza 4.50 extra toppings 50¢

vegetables

roasted vidalia onions ▪ bermuda onions ▪ tomatoes ▪ mushrooms ▪
green peppers ▪ olives ▪ apples ▪ roasted garlic ▪ artichokes ▪
roasted red peppers ▪ spinach ▪ eggplant ▪ rosemary ▪ pineapple

meats and seafood

smokey chorizo ▪ salami ▪ local bacon ▪ meatballs ▪ chicken ▪
anchovies ▪ baker's Virginia ham ▪ line caught tuna ▪ nitrate free ▪
prosciutto ▪ nitrate free pepperoni ▪ local maple fennel sausage ▪
local lamb sausage

cheeses

gorgonzola ▪ feta ▪ the house blend ▪ goat cheese ▪
mahon ▪ parmesan ▪ brie ▪ fresh mozzarella ▪ smoked mozzarella ▪
grana padano ▪ ricotta**FW****FIRE WORKS FACTS**

We support our local growers and producers: Baker Farms/Mt. Jackson, VA-Maple Fennel Sausage, Country Ham, & Bacon Cherry Glen Farms/Boyd, MD- Chipotle Goat Cheese, Fresh Chevre Greenstone Farms/Purcellville, VA-Sunfire & Purple Cherry Tomatoes, Seasonal Berries Walter's Bluemont Produce/Purcellville, VA-Corn, Tomatoes, Greens, Basil Endless Harvest/Purcellville, VA-Lettuces Oak Spring Dairy/Upperville, VA-Derby Cheese Fields of Athenry/Purcellville, VA-Lamb Sausage Soulful Sweets/Leesburg, VA-Gluten Free Cookies and many, many more

A 14inch pizza is almost twice the area as a 10 inch.

We believe that good food is often best shared.

If you would like to share and need extra plates just ask your server.

smoking is allowed only in our wood-fired oven.

FW**MAIN COURSES**

Coming soon.....

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% gratuity will automatically be added to all parties of 8 or more.

**SIGNATURE PIZZA**

10"/14"

quattro carni

11 / 17

nitrate free pepperon . salami . meatballs . nitrate free italian sausage . organic tomato sauce . cheese

fire cracker

10 /16

nitrate free pepperoni . red onions . olives . cheese . organic tomato sauce . crushed red pepper

siciliana vegetarian

11 / 17

white sauce . grilled artichokes . spinach . roasted eggplant .olives . roasted garlic . grana padano

smokey blue

11 / 17

gorgonzola . wood roasted onions . local smoked bacon . organic tomato sauce . rosemary . aged balsamic glaze

segundo

11 / 17

white sauce . crisp bacon . smoked mozzarella . granny smith apples . roasted onions . parsley

guadalajara

11 / 17

ground beef . cheddar . tomato . pico de gallo . jalepeños . shredded lettuce . sour cream drizzle

the Barcelona

11 / 17

mahon cheese . spanish chorizo . olive spread . tomatoes . roasted peppers

virginia luau

11 / 17

Baker Farms country ham Mt. Jackson . wood roasted pineapples . vidalia onions . cheese . organic tomato sauce

sopranos

11 / 17

mushrooms . wood roasted onions . nitrate free sausage . organic tomato sauce . cheese . white truffle essence

bianco vegetarian

11 / 17

white sauce . Cherry Glen Farm goat cheese . spinach . roasted peppers . onions & fresh rosemary

R.T.

11 / 17

allagash brewer Rob Tod's favorite combo: pesto sauce . salami . fresh mozzarella . spinach . cherry glen goat cheese . roasted peppers

classic margherita

11 / 17

cherry tomatoes . fresh mozzarella . fresh basil . extra virgin olive oil . sea salt

the fire works

11 / 17

nitrate free sausage . pepperoni . onions . bell peppers . mushrooms . organic tomato sauce

black sheep

11 / 17

local lamb sausage . marinated tomatoes . spinach . feta . red onion . organic tomato sauce . balsamic glaze

french connection

11 / 17

white sauce . brie . apples . chicken . roasted onions . prosciutto . tomatoes . drizzle of dijon cream

**SELECTED WHITE WINES**

Gls/btl

Man Vintners Chenin Blanc 2009 South Africa

7/27

Dr. Loosen L Riesling 2008 Germany

8/31

Angeline Chardonnay Reserve 2008

8/31

Elderton Chard 2008 Australia

10/39

Burgans Albarino 2008 Spain

9.5/37

Santa Ema Sauvignon Blanc 2009 Chile

7.5/29

Stellina di Notte Pinot Grigio 2007 Italy

7.5/29

Montevina White Zinfandel 2008 Napa

7/27

Hewitson "Lulu's" Sauvignon Blanc 2008 Aus

43

Louis Latour Pouilly Vinzelles 2005 France

29

Botani Muscat 2008 Spain

31

Route 99 West Pinot Blanc 2008 Oregon

26

Au Bon Climat Chardonnay 2008 Napa

45

La Slina Giorgio Cichero Gavi 2008 Italy

31

Charles & Charles Rose 2009 Washington

25

**SPARKLING**

Don Conde Cava Spain N/V

7/30

**SELECTED RED WINES**

Villa Sorono Pinot Noir 2008 Venezia

7/27

Di Majo Norante Sangiovese 2008 Tuscany

8/31

Valle Escondido Gougenheim Malbec A2008

7/27

Grayson Cabernet Sauvignon 2008 Napa

8/31

BR Cohn Silver Label Cabernet 2007

13/48

The Wishing Tree Shiraz 2006 Australia

7.5/29

Spanish Vines Tempranillo 2008 Spain

8/31

Okanogan Merlot 2006 Washington

8/31

Rodney Strong Alexander Valley Cabernet 2007

36

Rocca della Macie Chianti Classico 2006 Italy

36

Anciano Tempranillo Gran Riserva 1999 Spain

24

Okanogan Pinot Noir 2006 Washington

41

Ancient Peaks Zinfandel 2007 Central Coast

48

Barbera Del Monferrato Bricco Mondolino 2007

37

Hill of Content Pinot Noir 2006 Australia

38

Montes Alpha Merlot 2007 Spain

43

A to Z Pinot Noir 2008 Oregon

42

Sawtooth Syrah 2004 Idaho

27

Vino 50 Petit Verdot 2004 Lake County, CA

43

**LOCAL VIRGINIA WINES**

Sunset Hills Viognier 2009

8/32

North Gate Chardonnay 2008

32

Breaux Equation Merlot 2005

8/32

Hillsborough Garnet 2006

32



FIRWORKS COCKTAILS

Grapefruit & Basil Martini 11

ketel one vodka ▪ fresh grapefruit juice ▪ basil ▪ sugar

Ginger Peach 9

cruzan aged light & dark rum ▪ absolut peach vodka ▪ fresh ginger ▪ fresh lime ▪ sprite ▪ ginger beer float

The BLC 9

hendricks gin ▪ fresh basil ▪ cucumber ▪ lime ▪ tonic

Sazerac Cocktail Martini 11

1 Ri whiskey ▪ apricot brandy ▪ absinthe ▪ Lemongrass ▪ simple syrup ▪ bitters

Cucumber Lavender Mojito 9

bacardi superior rum ▪ fresh mint ▪ fresh cucumber ▪ lavender simple syrup ▪ club soda

Feng Shui Martini 10

yazi ginger vodka ▪ absolut mandarin ▪ lemongrass ▪ simple syrup ▪ lemon ▪ Champagne

The Yazi Pom-tini 10

pama liqueur ▪ yazi ginger vodka ▪ orange juice ▪ apricot nectar ▪ lemongrass simple syrup

Spiced Pear Sweet Tea 9

firefly sweet tea ▪ hangar one & spiced pear vodka

Apricot Brandy Cosmopolitan 10

apricot brandy ▪ absolut currant ▪ patron citronge ▪ cranberry juice ▪ lemon

Mango Parisien 9

elderflower liqueur ▪ mango rum ▪ pineapple juice ▪ tamarind orange elixir ▪ lemon champagne



DRAFT BEER

▪ WHEAT BEERS ▪

	Sample/tall
Ale Werks White Ale ▪ 5.0%	1.5/4.5
Allagash White ▪ 5.2%	2.5/6

▪ PALE ALE AND IPA ▪

Old Speckled Hen ▪ 5.2%	2.25/5.5
Bells Two Hearted Ale ▪ 7.0%	2/5
Brigand IPA ▪ 6.5%	2.25/5.5
Lagunitas Little Sumpin' Sumpin' ▪ 7.3%	3/6
Lagunitas New Dog Town ▪ 5.6%	2/5
North Coast Red Seal ▪ 5.5%	2.25/5.5

▪ BROWN ALES ▪

Brooklyn Brown Ale ▪ 5.5%	2.25/5.5
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▪ PORTERS AND STOUTS ▪

Founder's Breakfast Stout ▪ 8.3%	3.5/8
Founder's Porter ▪ 6.5%	2/5
Southern Tier Crème Brulee ▪ 9.2%	3/6

▪ BELGIANS AND BELGIAN STYLE ▪

Van Steenberge Piraat ▪ 10.5%	3/6.5
Stella Artois ▪ 5.2%	2/5
Allagash Triple ▪ 9.0%	2.5/6
Huyghe Delirium Tremens ▪ 8.5%	3/6.5
New Holland Golden Cap ▪ 7%	2.25/5.5
Van Steenberge Bière Du Boucanier ▪ 11.0%	3.5/7.5

▪ HOP HEADS ONLY ▪

Flying Dog Double Dog ▪ 10.5%	2.25/5.5
Terrapin Hop Karma IPA ▪ 6.0%	2.25/5.5
Heavy Seas Hop ³ ▪ 7.5%	2/5

▪ FRUIT BEER AND CIDER ▪

Original Sin Hard Cider ▪ 6.0%	2.25/5
Abita Purple Haze ▪ 4.2%	2/5
Kasteel Rouge ▪ 8.0%	3/6.5