



EVOLUTION SALAD

Evolution Salad – local sustainably harvested, sweet leaf lettuces with celery, carrots, toasted sesame seeds, Maine sea kelp and our house made ginger-tamari vinaigrette	\$8.75
Want to share? A family bowl feeds 6 people	\$40.00
Feel free to add any combo of...	
Veggies – roasted red peppers, red onions, Kalamata olives, mushrooms, spinach, pineapple, Rosemary, oven-roasted cauliflower, sundried tomatoes, caramelized onions, green pepper, fresh jalapenos, oven-roasted potatoes, arugula	\$1.00/ea.
Cheeses – whole milk mozzarella, parmesan, Valley View Farms goat cheese, Great Hill Dairy blue cheese, ricotta, vegan cheese	\$3.00/ea.
Meats – all-natural uncured pepperoni, slow-roasted pulled pork, free-range chicken, nitrate free bacon, maple fennel sausage, Green Origin Vegan Steak	\$4.00/ea.

THE FLATBREAD SELECTIONS

Our dough is made daily from 100% organic wheat that is milled into white flour with the wheat germ restored.

Gluten free crust available \$6

	12"	16"
Medicine wheel – our wood-fired organic tomato sauce, mozzarella, parmesan, garlic oil, herb blend add pepperoni	\$13.75 +\$2.00	\$18.50 +\$4.00
Cheese & Herb – mozzarella, parmesan, garlic oil, herb blend	\$12.75	\$17.25
Pepperoni and Peppers – our wood-fired organic tomato sauce, all-natural uncured pepperoni, red onion, green pepper, mozzarella, parmesan, garlic oil, herb blend	\$15.75	\$22.75
Maine Potato & Chive – oven-roasted potatoes, spinach, ricotta, mozzarella, parmesan, garlic oil, herb blend, topped with fresh chives add bacon	\$15.00 +\$2.00	\$23.50 +\$4.00
Flyin' Hawaiian – your choice pulled pork or chicken – BBQ sauce, red onion, pineapple, Valley View Farms goat cheese, mozzarella, parmesan, garlic oil, herb blend	\$16.00	\$24.50
Power to the People – your choice free-range chicken or cauliflower, mozzarella, Craic's Mill City Red buffalo sauce, parmesan, garlic oil, herb blend, arugula, ranch dressing	\$16.25	\$25.00

Before placing your order, please inform your server if a person in your party has a food allergy.
A 20% gratuity will be added to parties of 10 or more.

Vermont Homemade Sausage – maple fennel sausage, sundried tomatoes, mushrooms, caramelized onions, mozzarella, parmesan, garlic oil, herb blend	\$15.75	\$24.25
Punctuated Equilibrium – Kalamata olives, Valley View Farms goat cheese, red onion, rosemary, roasted red peppers, mozzarella, parmesan, garlic oil, herb blend	\$15.00	\$23.50
add maple fennel sausage	+\$2.00	+\$4.00
Greener Life – our wood-fired organic tomato sauce, Green Origin Vegan Steak, green pepper, red onion, vegan cheese, garlic oil, herb blend	\$16.00	\$24.50
Vegan (dairy-free) – our wood-fired organic tomato sauce, caramelized onions, mushroom, spinach, Kalamata olives, garlic oil, herb blend	\$13.50	\$19.75
add vegan cheese	+\$2.50	+\$3.50

FREE FORM FLATBREADS

Start with – a Plain Pizza Crust (includes garlic oil and herbs)

Choose a sauce – our wood-fired organic tomato sauce, BBQ sauce, buffalo sauce, or no sauce

Now, select which toppings you'd like:

	12"	16"
Veggies – roasted red peppers, red onions, Kalamata olives, mushrooms, spinach, arugula, pineapple, oven-roasted potatoes, rosemary, sundried tomatoes, chives, caramelized onions, green pepper, fresh jalapenos, oven-roasted cauliflower	\$1.50/ea.	\$2.50/ea.
Cheeses – whole milk mozzarella, parmesan, Valley View Farms goat cheese, Great Hill Dairy blue cheese, ricotta	\$2.25/ea.	\$3.50/ea.
Meats – all-natural uncured pepperoni, slow-roasted pulled pork, free-range chicken, North Country Smokehouse bacon, maple fennel sausage	\$2.00/ea.	\$4.00/ea.
Vegan Meat & Cheese – Green Origin Vegan Steak and vegan cheese	\$2.00/ea.	\$4.00/ea.

BEVERAGES FOR EVERYONE

Fresh Squeezed Lemonade Iced or Hot	\$3.75	Shaw Farm Milk or Califia Oat Milk Whole White Milk or Chocolate Milk	\$3.00
Maine Root Sodas Root beer, Ginger Brew, Mandarin Orange	\$3.00	Real City Fountain Sodas Cola, Diet Cola, Ginger Ale, Lemon-Lime, Orange Cream	\$2.75
Organic Apple Juice	\$3.25	Freshly Brewed Iced Tea	\$3.25
Captain Eli's Rootbeer on Draft	\$3.00	Arnold Palmer	\$3.75
Barismo Coffee – Woburn, MA Hot Coffee	\$3.75	MEM Tea – Cambridge, MA Lemon-Chamomile, Moroccan Mint	\$3.50
Draft Cold Brew	\$5.00	English Breakfast, Crimson Berry, Blue Flower, Earl Grey	
<i>Add local Irish Whiskey or Kahlua</i>	\$10.00		

Ask your server about our mocktails

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DESSERTS

Barbara's Brownie Sundae – warmed brownie served with 2 scoops of Shaw Farm's ice cream warm homemade Taza chocolate sauce and our maple whipped cream	\$7.75
GF <i>GF brownies available</i>	+\$2.00
GF Peace of Mind Chocolate Whoopie Pie Sundae – warmed whoopie pie served with 2 scoops of Shaw Farm's ice cream, warm homemade Taza chocolate sauce and our maple whipped cream	\$8.75
V <i>Plain whoopie is gluten free and vegan</i>	
V GF <i>Ask about our seasonal whoopie pie</i>	
GF Barismo's Draft Cold Brew Affogato – Draft cold brew with Shaw Farm's ice cream	\$7.00
GF Maine Root Float – Root Beer or Mandarin Orange soda with Shaw Farm's vanilla ice cream	\$6.00
GF Scoop of Ice Cream – Shaw Farm's ice cream (<i>Ask about our seasonal flavor</i>)	\$3.00
V Dairy free sorbet	\$3.00
Make it a hot fudge sundae	\$4.00

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