

Ask your server for daily specials

## Starters

- garlic knots – parmesan garlic butter, side of marinara – 4/8
- fresh bread – assorted house baked bread, Oreno Greek EVOO and choice of garlic or chili oil – 8
- hummus plate – house-made hummus and fresh pita with fresh crudite – 12
- fresh mussels – Farm to Home Creamery dill cream sauce or West First marinara, ciabatta – MP
- soup of the day – daily creation, fresh bakery bread – 5/7
- artichoke goat cheese dip – creamy Holly Grove Farms goat cheese and artichoke dip served with fresh bakery bread – 13
- spread sampler – house-made hummus, artichoke dip and olive, tapenade with house baked bread – 12

## Salads

- west first house salad – roasted pistachios, sun-dried cherries, Holly Grove Farm goat cheese, local hydroponic greens, balsamic vinaigrette – 9/13
- caesar – romaine, garlic focaccia croutons, caesar dressing, romano – 8/12
- greek – cucumber, kalamata olives, cherry tomato, red onion, feta, pepperoncini, ziki dressing – 10/14
- wedge – romaine wedge, blue cheese dressing, crispy bacon, scallion, cherry tomatoes – 8/12
- kale salad – kale, fresh strawberries, pecans, gorgonzola and lemon vinaigrette – 9/13
- side salad – mixed greens, cherry tomato, carrot, cucumber, your choice of dressing – 6
- \*add to the above – sausage – 5 chicken – 7 shrimp – 8 salmon – 9

note: consuming raw and undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness, especially if you have a medical condition

## Pizza

11"  
All pizzas are topped with freshly grated Romano cheese  
• personal-sized 9" gluten free crust available •

- cheese – crushed tomato sauce and shredded mozzarella – 12 add pepperoni or sausage for – 4
- margherita – sweet basil and house made fresh mozzarella on crushed plum tomato sauce – 16
- bianco – olive oil base with ricotta cheese, fresh and aged mozzarella, fresh garlic and basil – 17
- roasted butternut – olive oil base, roasted butternut squash, roasted garlic, kale, walnuts, mozzarella, and goat cheese finished with balsamic reduction – 18
- meat lovers – pepperoni, sausage, ground beef, ham and mozzarella on tomato sauce – 20
- hawaiian – olive oil or tomato base with mozzarella, fresh grilled pineapple, red onion, ham, cilantro and sweet chili drizzle – 17
- goat cheese – fresh basil pesto base with mozzarella, spinach, roasted artichoke, fresh tomatoes and goat cheese – 20
- prosciutto – aged ham, house made fresh mozzarella and fresh arugula on crushed tomato sauce – 18
- campari – fresh garlic olive-oil base, tomato slices, garlic and fresh mozzarella-with balsamic vinegar reduction and fresh basil – 17
- bbq chicken – house-made zesty bbq, mozzarella, cheddar, roasted chicken, red onion & cilantro – 18  
• add applewood bacon for – 2
- roasted salmon pizza – olive oil brushed crust, roasted salmon, mozzarella, spinach, roasted artichoke, red onion and goat cheese with a balsamic reduction – 20
- greek chicken – olive oil brushed crust, mozzarella, chicken, roasted artichoke hearts, kalamata olives, fresh tomato, feta, arugula and finished with a “ziki” drizzle – 19
- potato – thinly sliced Yukon gold potatoes, mozzarella, walnuts, sweet onion marmalade, gorgonzola and arugula – 17
- mushroom – mushroom medly on a tomato base with mozzarella and basil – 18
- veggie – pesto base with roasted vegetable medley, mozzarella and basil – 17
- roasted artichoke – oo base, shredded mozzarella, goat cheese, red onion, zesty artichokes, sun dried tomatoes, chili oil drizzle – 18

## Pasta & Entrees

Pasta made daily. Gluten free penne available on request.  
(no substitutions please)

- add a mixed greens side salad to your meal – 4
- bronzed salmon – sustainably farmed, oven roasted salmon with sauteed vegetables and herb wild rice pilaf – 26
- West First meatballs – house made beef and ground pork, served with our marinara and freshly made tagliolini pasta – 23
- mediterranean chicken pasta – pan-seared chicken breast with sauteed shallots, garlic, artichoke hearts, sundried tomatoes and fresh herbs in a light cream sauce. tossed with house made fettuccini – 24
- roasted pistachio pesto – sauteed vegetables and fresh garlic tossed with house made fettuccini pasta in a roasted pistachio pesto. garnished with Romano – 22 (veg)
- wild mushroom pasta – locally sourced mushrooms sauteed with garlic and fresh herbs - tossed with house made fettuccine and black truffle butter – 24 (veg)

\*add to the above – meatballs – 3  
sausage – 5 chicken – 7 shrimp – 8 salmon – 9

gf = gluten free | veg = vegetarian | v = vegan  
Most entrée dishes can be made gluten free by request.

## Drinks

- virgil's root beer, cream soda ..... 3
- reed's extra ginger ale ..... 3
- coke, diet coke, sprite ..... 4
- minute made lemonade ..... 3
- san pellegrino mineral water, panna spring water ..... 5
- little river organic coffee or hot tea ..... 3
- iced herbal sweet tea or black tea ..... 3

\*A 20% gratuity will be added to parties of 6 or more

WEST FIRST  
wood-fired

