

# WEST FIRST

wood-fired

## STARTERS

- fresh bread – assorted house baked bread and Oreno Greek EVOO or chili oil – 8
- hummus plate – house-made hummus and fresh pita with fresh crudite – 12
- 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

## 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
- seasonal salad – chef's daily choice – MP
- 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

## SANDWICHES

- All sandwiches served with your choice of fresh fruit or a side salad. Substitute a cup of soup for - 1
- grilled veggie sandwich – marinated grilled veggies with provolone cheese and herbed aioli on house baked bread – 12
  - chicken salad – on house baked bread with mixed greens. Also available as a salad – 11
  - max club – our famous club with chicken breast, provolone, bacon, greens, tomatoes and house pesto aioli on house baked bread – 15
  - salmon po boy - sustainably farmed oven roasted bronzed salmon, on house baked bread with remoulade, tomatoes and greens – 15
  - West First reuben – slow roasted corned beef and homemade sauerkraut with Russian dressing and Swiss cheese on our own fresh rye bread – 15
  - avocado BLT - crispy bacon with lettuce, fresh tomatoes, mixed greens, avocado and our own onion jam. Served on house made sourdough bread – 14

## PASTA & ENTREES

Enjoy a lunch sized portion of our house favorites  
Pasta made daily. Gluten free penne available on request.  
(no substitutions please)

- add a mixed greens side salad to your meal – 4
- pasta marinara – house made tagliolini, tomato sauce, garlic, basil – 14 (veg) \*vegan options available
- fettucine alfredo – rich, made to order alfredo with Farm to Home cream over house made fettucine – 17 (veg)
- shrimp scampi – tagliolini pasta, sustainably farmed shrimp, tomato, white wine, garlic, butter, herbs – 16
- roasted pistachio pesto – sauteed vegetables and fresh garlic tossed with house made fettuccini pasta in a roasted pistachio pesto. garnished with Romano – 18 (veg)
- West First meatballs – house made beef and ground pork, served with our marinara and freshly made tagliolini pasta – 18

\*add to the above – 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

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

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

- cheese – crushed tomato sauce and mozzarella – 8/12 add pepperoni or sausage for – 4
- margherita – sweet basil and house made fresh mozzarella on crushed plum tomato sauce – 12/16
- bianco – olive oil base with ricotta cheese, fresh and aged mozzarella, fresh garlic and basil – 13/17
- roasted butternut – olive oil base, roasted butternut squash, roasted garlic, kale, walnuts, mozzarella, and goat cheese finished with balsamic reduction – 14/18
- meat lovers – pepperoni, sausage, ground beef, ham and mozzarella on tomato sauce – 16/20
- hawaiian – olive oil or tomato base with mozzarella, fresh grilled pineapple, red onion, ham, cilantro and sweet chili drizzle – 13/17
- goat cheese – fresh basil pesto base with mozzarella, spinach, roasted artichoke, fresh tomatoes and goat cheese – 16/20
- prosciutto – aged ham, house made fresh mozzarella and fresh arugula on crushed tomato sauce – 14/18
- campari – fresh garlic olive-oil base, tomato slices, garlic and fresh mozzarella-with balsamic vinegar reduction and fresh basil – 13/17
- bbq chicken – house-made zesty bbq, mozzarella, cheddar, roasted chicken, red onion & cilantro – 14/18 • 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 – 16/20
- greek chicken – olive oil brushed crust, mozzarella, chicken, roasted artichoke hearts, kalamata olives, fresh tomato, feta, arugula and finished with a "ziki" drizzle – 15/19
- potato – thinly sliced Yukon gold potatoes, mozzarella, walnuts, sweet onion marmalade, gorgonzola and arugula – 13/17
- mushroom – mushroom medly on a tomato base with mozzarella and basil – 14/18
- veggie – pesto base with roasted vegetable medley, mozzarella and basil – 13/17
- roasted artichoke – oo base, shredded mozzarella, goat cheese, red onion, zesty artichokes, sun dried tomatoes, chili oil drizzle – 18