



FRITES \$6.50

One Sauce \$2
Three Sauces \$4.25

Ranch
Bleu Cheese
Old Bay
Everything Bagel
Jalapeno Cilantro Lime
Jerk Aioli
BBQ Aioli
Garlic
Red, White, & Bleu
Kale Pesto
Truffle
Hot Honey
Sriracha
Bloody Mary
Seasonal Beer Cheese (+\$.50)
Honey Mustard

WINGS \$16 | 10 WINGS

*ROTATING SPECIAL FLAVOR
AVAILABLE EVERY MONDAY
Your Choice of 10 Wood-Fired,
Fried or Boneless Chicken Wings,
served with carrots & bleu cheese

Flavor Choices:

Mild
Medium
Hot
Garlic Parm
BBQ
Chipotle Ranch Dry Rub
General Tso's Sauce
Wing of the Week

DESSERTS

Fried Dough Knots \$3.50 | 5 Knots
topped with powdered sugar, served
with caramel, chocolate sauce or
both.

Peach Cobbler Pizza \$13
An 8 inch wood-fired pizza crust
topped with grilled peaches,
cinnamon sugar, and drizzled with
buttercream frosting

Cinnamon Sugar Pretzel Bites \$10
A cone filled with homemade
pretzels diced and tossed in
cinnamon sugar and served with
buttercream frosting

APPETIZERS

Fried Pickles \$13 A large plate of fried pickle chips served with ranch dressing

Frites Flight \$16 Three cones; one of jerk-seasoned tater tots, one of sweet-potato waffle fries, one of Annabel's classic frites, served with six sauces of your choice

Crispy Fried Artichoke \$13 Fried artichoke hearts served with horseradish sauce

Pretzel \$10 Five pretzels with seasonal beer cheese or choice of sauce

Eggplant Fries \$14 A large basket of breaded & fried eggplant fries served with a hot honey dipping sauce

Garlic Knots \$5 (five to an order) With garlic parmesan topping served with marinara sauce

Wood-Fired Vegetable (market price)

Sweet Peach Nachos \$17 A tray of sweet potato waffle fries topped with melted cheddar, spicy peach salsa, and pulled General Tso's chicken

French Onion Tots \$17 A tray of crispy tater tots topped with sliced flank steak, cheddar cheese curds, caramelized onions, and beef gravy; finished with onion strings

Mozzarella Sticks \$11 Eight mozzarella sticks served with housemade marinara sauce

SOUP & SALAD

Burrata Bruschetta Salad \$13

Spring mix topped with pesto-marinated Roma tomatoes, a 4 oz, ball of burrata, wood-fired toast points with a balsamic drizzle

Chopped Antipasto Salad \$13

Spring mix, fire-roasted artichokes, roasted red peppers, tomatoes, chopped pepperoni, and mozzarella tossed in balsamic vinaigrette and topped with soppressata

Kale Caesar \$10

Baby kale tossed with homemade Caesar dressing, topped with freshly grated Romano cheese and pretzel croutons

Grilled Peach & Burrata Steak Salad \$17

Spring mix topped with sliced flank steak, grilled peach salsa, burrata and chimichurri dressing

Tomato Pesto Bisque

Cup - \$6 Bowl - \$7

SMASH BURGERS

*All burgers served on sesame seed roll with a side of fries
Add a second patty for \$4*

Annabel's Burger \$13

8oz patty topped with caramelized onions, melted cheddar, lettuce, and garlic aioli

Mushroom Swiss \$13

8oz patty topped with sliced mushrooms, melted Swiss, spinach, and truffle aioli

Pastrami Ruben \$13

8oz patty topped with sliced pastrami, sauerkraut, melted Swiss, and Dejonase

Poutine \$13

8oz patty topped with crispy frites, cheese curds and beef gravy

SANDWICHES

All sandwiches served with fries

Wood-Fired B.L.T \$15

Freshly baked focaccia bread with garlic aioli, crispy bacon, sliced tomatoes, and spring mix

Wood-Fired Chicken Parmesan \$15

Freshly baked focaccia bread with crispy chicken topped with homemade marinara and melted mozzarella

Chimichurri Steak \$15

A fresh grilled ciabatta topped with sliced flank steak, caramelized onions, peppadews, chimichurri with melted mozzarella and provolone

The Pilgrim \$15

A fresh grilled ciabatta topped with sliced turkey, bacon, cranberry mayo, melted cheddar, and spinach

Pastrami Melt \$15

A fresh grilled ciabatta topped with shaved pastrami, melted Swiss, sauerkraut, and whole grain mustard

Chef's Wrap \$13

A flour tortilla with sliced turkey, pastrami, Swiss, cheddar, spinach, tomato, onion, and Dejonase

Buffalo Chicken Caesar \$13

A flour tortilla with crispy buffalo chicken, cheddar jack, kale, and Caesar dressing

Turkey B.A.L.T \$13

A flour tortilla with sliced turkey, bacon, lettuce, tomato, and avocado ranch

General Tso's Beef Quesadilla \$13

A grilled flour tortilla with sliced flank steak, General Tso's sauce, roasted peppers, fried onions, and melted cheddar jack

TRADITIONAL PIZZA

Cheese with Red Sauce \$13.50

A classic pizza with fresh homemade tomato sauce and a mozzarells-provolone blend

Meat Lovers \$17.50

A traditional wood-fired cheese pizza with crispy bacon, sliced pepperoni, and ground sausage

Broccoli and Ricotta \$15.50

A garlic-herb whipped ricotta-based pizza topped with fir-roasted broccoli and a mozzarella-provolone cheese blend

Pepperoni with Red Sauce \$15.50

Our take on traditional pepperoni with a homemade tomato sauce and fresh sliced pepperoni

Sausage with Red Sauce \$15.50

A traditional wood-fired cheese pizza with fire-roasted fennel ground sausage

ORIGINAL PIZZAS

MAKE ANY PIZZA A CALZONE OR STROMBOLI 12in. ONLY

GLUTEN-FREE, SOY-FREE, CAULIFLOWER CRUST
AVAILABLE UPON REQUEST (+4.50)

All pizzas available as 8 in. personal size for half price

Bountiful Cheese \$15.50

A four-cheese pizza with Bountiful Bread's signature tomato basil sauce and topped with whipped ricotta, mozzarella, provolone, and feta

Soppressata with Burrata & Hot Honey \$17.50

Freshly sliced soppressata, topped with creamy burrata, and drizzled with a red pepper hot honey

Kale Pesto, Sausage & Peppadews \$15.50

An organic fire-roasted kale-pesto based pizza with fennel roasted sausage and chopped sweet and spicy peppadwes

Fried Artichoke \$15.50

Garlic-herb based pizza topped with fire-roasted broccoli & cauliflower, crispy artichokes, a mozzarella-provolone cheese blend, and drizzled with a horseradish cream sauce

Breakfast (with Sriracha Drizzle) \$15.50

A pizza with cheesy scrambled eggs, topped with crispy bacon, and finished with a sriracha hot sauce

Red, White, & Bleu (Buffalo) \$17.50

Our take on a buffalo chicken pizza with a creamy garlic hot sauce base, with bacon

Clams Casino \$18.50

Garlic herb-base with chopped clams, fire-roasted red peppers, spinach, bacon, and a mozzarella-provolone blend; finished with Romano cheese

B.L.T. \$15.50

Ranch-based pizza with fire-roasted tomatoes, chopped bacon, and finished with shredded lettuce

Cashew Cream \$18.50

A vegan cashew-cream-based pizza with fire-roasted broccoli, cauliflower, mushrooms, tomatoes, and onions

Original Margherita \$15.50

Classic garlic-herb based pizza with fire-roasted tomatoes, creamy burrata, & finished with fresh basil

Veggie Fra Diavolo \$15.50

Spicy red-sauce-based pizza topped with spinach, broccoli, artichoke, roasted red peppers, hot cherry peppers and mozzarella

Philly Cheesesteak \$18.50

Beer cheese base, sliced flank steak, peppers, onions, cheery peppers, and a mozzarella-cheddar blend

General Tso's Fajita \$18.50

A garlic base, crispy general Tso's chicken, peppers, onions, and broccoli

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