



APPETIZERS

FRANKENMUTH
JUMBO SMOKED
WHOLE WING

\$2.75

Traditional
Neapolitan Pizza
dough made here

LOADED BBQ PULLED **\$12.49**

PORK NACHOS

Sub chicken Add \$3.50

FRIED GREEN BEANS **\$6.99**

With Cajun Ranch Dip

ONION STACK **\$6.49**

With Cajun Ranch

WOOD ROASTED **\$5.95**
OLIVES

WOOD ROOM GIANT **\$6.95**
PIGGY PRETZEL

With Bavarian mustard and cheese sauce

SINGLE RIB BONE **\$2.75**

SALADS

SMOKED CHICKEN **\$9.99**
SALAD

House made creamy smoked chicken salad served on mixed greens with flowered tomato and scallions

FLAT ROCK SALAD **\$11.99**

strawberries, grilled pineapple, walnuts, spring mix, with APPLE vinaigrette dressing

LARGE CAESAR SALAD **\$10.99**

tossed with romaine, croutons, parmesan cheese & caesar dressing

with premium

Caputo 00 flour

and fresh yeast

RED PIZZAS

With house made San Marzano Tomato sauce

MARGARITA PIZZA **\$12.99**

Fior di latte mozzarella, fresh basil, extra virgin olive oil

CHEESE PIZZA **\$11.49**

Mozzarella cheese

PEPPERONI PIZZA **\$13.75**

Mozzarella cheese and pepperoni

SALSICCIA PIZZA **\$14.49**

Mozzarella cheese, house made Italian sausage, roasted onion

ROASTED VEGGI **\$14.99**
PIZZA

Mozzarella cheese, garlic, roasted onion, red and green pepper and eggplant

WHITE PIZZAS

HOUSE DINNER \$5.99

SALAD

With choice of dressing

ADD TO ANY SALAD

**SMOKED PULLED
CHICKEN ADDITIONAL
\$3.50**

**AWARD WINNING
WOOD ROOM BBQ
PLATTERS
(PLATTERS
INCLUDE 2 SIDES
AND CORNBREAD)**

PULLED PORK PLATTER \$11.99

BRISKET PLATTER \$15.99

SMOKED 1/2 CHICKEN PLATTER \$11.99

Drizzled with house bbq sauce

ST. LOUIS 1/2 RACK RIB PLATTER \$16.49

SMOKED COMBO PLATTER \$17.99

3 St louis' ribs, pulled pork, choice of andouille or APPLE chicken sausage

WOOD ROOM APPLE \$14.95

FESTIVAL SPECIAL

**BBQ PORK AND
APPLE CALZONE**

Crispy, cheesy wood fired pork and apple stuffed Italian dough/Mozzarella, provolone cheese, onion served with competition BBQ sauce and sweet and sassy pickles

AWARD WINNING \$14.95

PROSCIUTTO DI

PARMA PIZZA

Fior di latte mozzarella, prosciutto, basil & topped with an arugula salad

CARL SANDBURG \$14.95

PIZZA

Goat cheese, walnut, chianti infused grapes, saba drizzle

TUSCAN SUN PIZZA \$12.99

Fior di latte mozzarella, sliced tomato, garlic, basil

PIZZA ADD ON'S

**PROSCIUTTO, GOAT \$4.00/each
CHEESE, FIOR DI
LATTE MOZZARELLA**

PIZZA ADD ON'S

**EXTRA CHEESE, \$3.00/each
SAUSAGE,
PEPPERONI,
EGGPLANT, ONION,
SLICED TOMATO,
GREEN BELL PEPPER,
MUSHROOMS**

SAMPLER EXTREME PLATTER **\$26.99**

Pulled smoked chicken breast, 3 St louis ribs, Brisket and pulled pork

SAUSAGE PLATTER **\$13.99**

2 sausage choice of(APPLE/chicken) or andouille or combo

MOUNTAIN VIEW SANDWICHES (INCLUDES 1 SIDE)

PULLED PORK SANDWICH **\$9.99**

BRISKET POINT FRENCH DIP SANDWICH **\$11.99**

With creamy horsey sauce and Au jus

HENDO SMOKED TURKEY CLUB **\$11.99**

Smoked turkey breast piled high with lettuce, Yowzza bacon, tomato, lemon dill cream sauce served on a brioche bun

ANGELAS MEATLOAF SANDWICH **\$12.99**

Grilled meatloaf on a hoagie bun topped with american cheese onion tanglers and a tangy BBQ sauce

FORK AND KNIFE SANDWICH **\$10.49**

PANINO

MARGARITA PANINO **\$9.99**

Fior di latte mozzarella, sliced tomato, basil and extra virgin olive oil

VEGGI PANINO **\$9.99**

Fior di latte mozzarella, roasted onion, red and green bell pepper, eggplant, arugula

FLAT ROCK PANINO **\$10.99**

aged provolone cheese, capicola ham, salami, pepperoni and arugula

Pulled pork served between cornbread and topped with sharp cheddar cheese and House BBQ sauce

GRILLED PORK-N-CHEESE SANDWICH **\$10.99**

Pulled pork, American cheese on grilled Hawaiian bread

SIDE CHOICES

BBQ BAKED BEANS,
APPLE SLAW, POTATO
SALAD, COLLARD
GREENS, ONION
STRAWS FRENCH
FRIES, CHEESY
BACON GRITZ,
BUTTERY SWEET
SKILLET CORN,
SWEET POTATO FRIES
(ADD \$1.00)

DESSERT

EXCLUSIVE APPLE FESTIVAL DESSERT APPLE DUMPLING **\$6.99**

An orchard apple, peeled, cored and dusted with sugar and spices, hand wrapped in a pastry dough and baked golden brown served warm with rich Carmel and whip cream topping