

French Gourmet Pizza

"Tarte Flambee"

The French gourmet pizza, or tarte flambee, is traditional Alsatian fare from the Alsatian region of France. Alsatian is the fourth-smallest of the twenty-six regions in France. The tarte flambee was originally invented in order to take advantage of the remaining dough as well as heat in the oven after the bread had been baked. It was also used to test the oven heat, before the bread went in.

If the tarte flambees were finished within two minutes, then the oven had reached its perfect temperature for the bread. Later on, the Alsatian farmers began to use topping on these thin sheets and a specialty was born.

La Italien

Ale-braised onions, chunk sausage, pepperoni, house-cured bacon, local wild mushrooms, black mission figs, house four-cheese blend, and seasoned arugula

14

Barbequed Duck

Slow-roasted wild duck, house slow-simmered wild blueberry BBQ sauce, house four-cheese blend, white cheddar, gorgonzola, thinly sliced sweet purple onions, and locally grown apples

15

La Vegetarienne

Seasonal slow-cooked vegetables ratatouille style, French goat cheese, thinly sliced sweet purple onions, house four-cheese blend

12

"The Brinner"

Meaning breakfast for dinner.....seasoned ricotta cheese, fresh herbs, chunk sausage, house-cured bacon, ale-braised onions, seasoned spinach, and finished with fried eggs

13

"The Big Island"

Slow-braised for 6 hours pulled pork, fresh direct from Hawaii pineapple, house-made red sauce, house-cured bacon, ale-braised onions, and black olives

15

Joseph's Big "Meat" Balls

Chef's house-made pork, veal & beef meatballs, house red sauce, hand-dipped ricotta, ale-braised onions, crushed tomato, provolone, house four-cheese blend, and fresh basil

14

The Rib

Slow & low braised pork ribs, our house root beer BBQ sauce, sweet red onions, house cheeses, green peppers

14

Creez Une Combination

(create your own)

Don't see anything you like? Create your own pizza the way you like it.

Choose your sauce & cheese

8

Step 1: Choose Your Sauce

Red, White, Thousand Island, Ranch, Butter, Olive Oil, Regular BBQ, Wild Blueberry BBQ

Step 2: Choose Your Cheese

Our specialty house 4 cheese blend, cheddar, provolone, parmesan, gorgonzola, feta \$3 extra, goat cheese \$3 extra, ricotta cheese \$2.00 extra, French brie \$4 extra,

Step 3: Add additional toppings

(Optional)

Classic toppings - 1.00 each

Pepperoni, mushrooms, chunk sausage, meatballs, ratatouille vegetables, ale braised onions, sweet purple onions, green peppers, red peppers, yellow peppers, spinach, tomato, local apples, arugula, black olives, house cured bacon, banana peppers, pineapple, jalapeno, fresh basil

Specialty toppings - 2.00 each

Black mission figs, assorted marinated olives, corned beef, pulled pork, thin chopped roast beef, chicken, wild mushrooms, roasted garlic smashed potatoes, extra cheese

Premium toppings - 4.00 each

Jumbo gulf shrimp, local walleye, wild caught mussels, wild caught shrimp, wild duck

- *Whole wheat or gluten free crust is available with 24 hour advanced notice*
- *Make Any Pizza "French Bread Style" Ask your server for more information*
 - *Ask your server about our weekly pizza specials*
- *In a rush? Tarte Flambees are baked to order and may take 15 to 30 minutes to bake*
 - *Menu items & prices are subject to change without notice*

