# Public House Specialty Pizza \& Flatbread Choose between our popular 12" French thin crust or GF/Vegan flatbread. 

## La Croute Fine (Pizza)! <br> Thin French style pizza crust

Our 12" Traditional Artisan la Croute Fine is made-to-order. The traditional thin crust preparation methods include extended fermentation time \& stone baked in a cherrywood oven. Then items are added \& finished off in our oven.

## OR Flatbread

A zesty $10.5 \times 6.5$ gluten free Flatbread served with a side salad \& choice of dressing.. Blue Cheese, Onion Vinaigrette, White Basil Balsamic Vinaigrette or Ranch

## Cheese 17

Mozzarella \& provolone cheese blend
Tarte Flambee 19 (Public House Specialty) (House Specialty) A true French recipe. Not the pizza your grandfather ordered (unless your grandfather is from France)! Creme fraiche, sour cream, light mozzarella and provolone cheese, onions and bacon! No red sauce, just deliciousness!

Meat Lovers 22
Pepperoni, ground beef, bacon, Italian sausage with mozzarella \& provolone blend

## On Fire 21

Pepperoni, mushroom, jalapeño, spinach, olive oil with mozzarella \& provolone cheese

A Walk in the Garden 20
Eggplant, zucchini, yellow peppers, onion, basil, red peppers, mushrooms, tomato, basil, spinach, black olives and mozzarella / provolone cheese blend

Or make your own creation from below.
1.00 each: Extra cheese, Swiss cheese, Mexican cheese, mushrooms, ripe red tomatoes, veggie medley (seasonal veggies), black or green olives, jalapeño, diced red onion, basil, spinach, garlic
2.00 each: Pepperoni, ham, pork belly, ground beef, Italian sausage, chicken, or bacon.

