

SAT & SUN **POOLE'SIDE** 11AM - 2PM

Pies

STARTERS

Local Lettuces w/ za'atar vinaigrette and ricotta salata 10

House Mozzarella and Heirloom Tomato Salad w/ Castelvetro olives and focaccia 16

Pickle Juice Caesar* w/ iceberg & parm cracklings *Small 11 • Regular 15*

Deviled Prosciutto w/ PSP pickles, whole grain honey mustard, and crostini 13

Lady Edison Pork Meatballs w/ Bianco Di Napoli tomato sauce, parm, and pecorino 13
+ House Mozz 15.5

Macaroni Frittatine w/ roasted tomato relish 12

Feta and Artichoke Dip w/ red pepper jelly and crostini 13

Fritto Misto of Calamari and Royal Red Shrimp* w/ pickled peppers and preserved lemon-caper aioli 18

Warm Focaccia w/ Arbequina olive oil 6

BRUNCH

Eggs Poole'side* w/ griddled porchetta, poached eggs, toasted focaccia, aged provolone fonduta, and cherry tomato relish 16

Focaccia French Toast w/ soft cream and seasonal fruit 15

Fennel Sausage & Grits w/ oyster mushrooms, squash, zucchini, charred onions, and roasted tomato gravy over baked cheesy polenta 16

Fried Chicken w/ kale, house mozz, and roasted tomato salad 22

PIZZA

Creamed Spinach w/ artichoke, oyster mushroom, and ricotta salata 22

The Duke w/ Duke's Mayo, horseradish, heirloom tomato, buttermilk cheddar, and parm 20

Carbonara Pizza* w/ parmesan fonduta, Benton's bacon, and a poached egg 20

Margherita w/ house mozz, Bianco DiNapoli tomato sauce, basil, and parm 16

Five Cheese w/ lemon ricotta, parm, pecorino, provolone fiaschetto, house mozz, and Calabrian chili garlic crunch 19

Sausage alla Vodka w/ tomato-vodka cream sauce, pork fennel sausage, basil, and parm 19

Marinara w/ Bianco DiNapoli tomato sauce, flowering oregano, garlic, and olive oil 14

Soppressata w/ house mozz, Bianco DiNapoli tomato sauce, green olive, and shaved onion 22

Summer Squash w/ pesto, lemon ricotta, pepitas, and pecorino 18

Sauces for dipping 3

Buttermilk Basil dressing • PSP Ranch • Calabrian hot honey • Bianco DiNapoli tomato sauce



PIZZA NOT TO
SCALE
but the world
needs dreamers!

*Food allergies? Please let your server know!
Ingredients may be present even when not listed on the menu.*

A 20% gratuity will be applied to groups larger than five

**These items may be cooked to order or undercooked.*

Consuming raw or undercooked egg, beef, fish and/or pork may increase your risk of food borne illness.

COCKTAILS

SPRITZES

- Ah, Aperol!** Aperol, prosecco, soda 14
Cool As A Cucumber cachaça, prosecco, cucumber, basil, lemon, soda 15
PSP Sangria Aperol, passionfruit, lambrusco, soda 15

SHAKEN & STIRRED

- Poole'side Negroni** Sutler's Gin, Contratto vermouths, Campari 16
Sugar & Spice gin, tonic, spiced syrup, soda 11
Cherry Blossom cherry shrub, soda 8 (*spirit free*)
You're Turning Violet, Violet! Vodka, Black Currant, Lemon, Simple 12
Phony Negroni NA 12 (*spirit free*)

FROZEN

- Stay-cation** pineapple, orange, mint, blood orange bitters 6 (*spirit free*)
Pom Beach Reposado tequila, pomegranate, orange, lime, simple, salt 13

BRUNCHY

- PSP Bloody Mary** vodka, Bianco DiNapoli tomato juice, Worcestershire, pepperoncini, green Tabasco 10
Cocobunga Shakerato espresso, dark rum, toasted coconut syrup 6
Here Comes the Sun Giffard grapefruit, rosé, orange, lemon, simple, soda 12

DRAFT BEER

- Ancillary Fermentation 'Refi' Lager**
Raleigh, NC (4.6%) 7
Peroni Rome, Italy (5.1%) 6 ~ *make it a pitcher* ~ 18
Allagash White Wheat Portland, ME (5.2%) 7
Trophy Partner IPA Raleigh, NC (6.1%) 6
N.o.D.a 'Gordgeous' Ale Charlotte, NC (6.4%) 7
East Bower Cider 'Ginger Agave' Raleigh, NC (6.5%) 8
Oskar Blues Dale's Pale Ale Brevard, NC (6.5%) 6
Bond Brothers 'Woodsia' Hazy IPA Fuquay-Varina, NC (6.8%) 6

NON-ALCOHOLIC

- Athletic Brewing Rotating NA Beer** Stratford, CT 6
Stella Artois Liberte Lager NA Beer Belgium 6

COFFEE

- Counter Culture drip coffee** 4
Cappuccino 4
Espresso 3
Shakerato 4

SOFT DRINKS

- House Soda (Citrus or Seasonal)** 3
Coke, Diet Coke, Sprite 3
Acqua Panna (1L) 5
Iced Tea 2

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