

Oak Fired Brick Oven Pizza

12" Crust 14.00 / 14" Crust 16.00

Wood Fired at 900°

All of our Neapolitan dough conforms with original Italian specifications, is hand-made daily with only non-processed, NON-GMO All-Natural Ingredients

Margherita

Fresh mozzarella, fresh basil & oregano, fresh tomato and extra virgin olive oil

Quattro Stagioni

Our beloved margherita with black olive, artichoke hearts, sautéed mushrooms & hot cherry peppers

Pepperoni-Mushroom

Topped with plenty of sautéed mushrooms and sliced gourmet pepperoni

Onion-Bacon

Caramelized onions, applewood smoked bacon, thyme, extra virgin olive oil, sea salt & pepper, garnished with fresh arugula

The Higgins

Ode Magnum P.I., house tomato sauce, pineapple, ham, mozzarella, roasted red peppers and freshly grated parmesan cheese

Pulled Pork BBQ

Our pit-cooked pork, with bbq sauce, local onions, pickled jalapeno, mozzarella & cheddar cheese

The Sausage

A mix of country sausage and hot Italian sausage. One of our favorites!

The Pig

Country sausage, Bistro pit-cooked bbq, applewood smoked bacon, mozzarella parmesan & asiago cheese, mushrooms and fresh basil

The Top Drawer

Pepperoni, country sausage, mushrooms, onions, green pepper & black olives

Chicken Buffalo Ranch

Pulled, slow-roasted chicken, Danish bleu cheese, buffalo sauce & our homemade ranch dressing. Awesome!

The Welsh Cheddar

Our House made fresh mozzarella cheese mixed with imported Welsh cheddar cheese, topped with an awesome balsamic jam

The Phoenix

Chicken, caramelized onions, roasted red pepper, house made fresh mozzarella & ghost pepper cheese OR make it a screaming Phoenix by adding jalapeños or cherry peppers for more burn!!!

Create your own Pizza

12" Crust 12.00 / 14" Crust 14.00

Additional Toppings .75 each

Fresh Mozzarella, Extra Cheese (we use only Whole Milk-Mozzarella),

Feta, Ricotta Cheese, Asiago Cheese, Freshly Grated Parmesan Cheese, Artichoke Hearts, Black olives, Spinach, Fresh Basil, Fresh Arugula (Rocket), Caramelized Onions, Garlic, Sautéed Mushrooms, Green Peppers, Cherry Peppers, Banana Peppers, Pineapple, Pepperoni, Country Sausage, Italian Sausage, Anchovies, Ham... Premium Toppings 3.00 each are: Heritage Breed Pulled Pork BBQ, Grass Fed Hamburger, Pulled Chicken, Applewood Smoked Bacon

Our Farmers

"From the beginning, my vision for Bent Mountain Bistro was to serve as much farm fresh locally grown food as possible. From chicken, lettuces and micro greens to honey & BBQ sauce, we love our local farmers! For these and the many others who have helped make my vision a reality...

THANK YOU!

- Chef Ben-



Everything's Better on the Mountain!

Parties of 6 or more subject to an 18% gratuity

Checks under \$6 subject to an .50 surcharge for all credit cards

*Consuming raw or undercooked meats, poultry, eggs, or seafood may increase your risk of food borne illness.