



Oak Fired Brick Oven Pizza

12" Crust 14.99 / 14" Crust 16.99 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

An artisan classic, fresh tomato, basil, & fresh mozzarella over house tomato sauce

Quattro Stagioni

Based on our beloved Margherita, add on black olives, artichoke hearts, sautéed mushrooms & hot cherry peppers

Veggie Lovers

House tomato sauce, local spinach, sautéed mushrooms, onions, green peppers, garlics, black olives & roasted red pepper

Mediterranean

Alfredo sauce, artichoke hearts, garlic, pulled chicken, and freshly grated Asiago Cheese

Pepperoni-Mushroom

Topped with plenty of sautéed mushrooms and sliced gourmet pepperoni over house tomato sauce

Onion-Bacon

Extra virgin olive oil base, caramelized onions, applewood smoked bacon, 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 pulled pork, with BBQ sauce, caramelized onions, jalapeño, mozzarella & cheddar cheese

The Sausage

A mix of country sausage and hot Italian sausage over house tomato sauce, One of our favorites!

The Pig

Country sausage, Bistro pit-cooked BBQ, applewood smoked bacon, mozzarella and parmesan cheese, sautéed mushrooms and fresh basil over house tomato sauce

The Top Drawer

Pepperoni, country sausage, sautéed mushrooms, onions, green peppers & black olives over house tomato sauce

Chicken Buffalo Ranch

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

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 peppers, house made fresh mozzarella & ghost pepper cheese over house tomato sauce. You can make it a screaming Phoenix by adding jalapeños OR cherry peppers for more burn!

Quattro Formaggio

Alfredo sauce, Mozzarella, Parmesan, and Asiago cheese, topped with broccoli

Create your own Pizza

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Additional Toppings .95 each

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

Ghost Pepper Cheese, Ricotta Cheese, Asiago Cheese, Freshly Grated Parmesan Cheese, Artichoke Hearts, Black olives, Spinach, Fresh Basil, Fresh Arugula (Rocket), Caramelized Onions, Garlic, Sautéed Mushrooms, Fresh Tomato, Sun Dried Tomato, Green Peppers, Jalapeno Peppers, Cherry Peppers, Banana Peppers, Roasted Red Peppers, Pineapple, Pepperoni, Country Sausage, Italian Sausage, Ham...

Our Premium Toppings are 3.00 each: Heritage Breed Pulled Pork BBQ, Grass Fed Hamburger, Pulled Chicken, Applewood Smoked Bacon

Beverages

Pepsi, Diet Pepsi, Sierra Mist, Ginger-Ale, Mountain Dew, Dr. Pepper, Fruit Punch, Fresh Brewed Iced Tea (sweet and unsweet), Hot Tea Service 2.99

Kid Milk, Orange Juice, Apple Juice 2.99 (No Refills)
Fresh Squeezed Lemonade 3.99 (No Refills)

The Best Kombucha

Organically and Floyd produced! Ask about our daily flavors
8oz glass 3.50 / Pint glass 5.00

Price for Take-Home Bottle: 16oz 4.00 / 32oz 6.00 / 64oz 8.00

Take-Home Bottle Refills: 16oz 5.00 / 32oz 9.00 / 64oz 18.00

Mountain Roast & Espresso French Roast

Regular or Decaf coffee (Free Refills) 2.99

Espresso Shot 2.50, the Cappuccino, Latte, Café Mocha 5.99

To our customers

" Thank you for coming in to visit with us! We appreciate your patronage. Please know that we strive to provide you with ingredients from right here within fifty miles of Bent Mountain, whenever possible. These dollars will be spent, on average 7 times again before leaving the community. We thank you for buying local!!!"

To 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

Consuming raw and undercooked meat, seafood, and egg products poses health risks
Parties of 6 or more are subject to 20% Gratuity