



SOUL SUNDAY

First Sunday of every month

Natalie's pizzas are Old World New York style cooked in a high temperature coal-fired oven. Our dough is made with a 100-year-old sourdough starter named for explorer Jedediah Smith, which adds a delicious touch to the crust.

Menu items are made fresh, in-house, everyday including our mozzarella, all of our sauces, and vinaigrettes. We strive to use local produce and products from Farmer's Markets whenever possible.

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Join us for Brunch on SOUL SUNDAY the first Sunday of each month!

Sunday Brunch: 11 am – 3 pm (includes new Soul Food Special each month)

Live Music with Derek DiCenzo Trio: 11 am – 1 pm (free)

Gospel Soul Brunch Show: 2:30 pm – 4 pm (ticketed event)

Soul Music Concert: 8 pm (ticketed event)

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BRUNCH ENTRÉES

QUICHE...10

CHOICE OF MEAT OR VEGETABLE

Fresh combinations selected weekly by the chef, served with mesclun greens

CROQUE MADAME...10

Asparagus bechamel, Lucky Cat sourdough, smoked ham, gruyere cheese, free-range poached egg, served with arugula tossed in a mustard-sherry vinaigrette.

SMOKED SALMON BENEDICT...12

Smoked salmon potato cakes, free-range poached eggs, finished with roasted jalapeno and lime hollandaise, served with mesclun greens

COAL-FIRED PIZZAS

NIGHT TRIPPER...14

Olive Oil Base, Luck Bros Coffee Rub, Mozzarella, Andouille Sausage, Spanish Onion, Roasted Garlic, Mixed Bell Peppers, Choice of Fried, Scrambled, Cracked, or Poached Egg

MORNING SIDE...14

Red Sauce, Smoked Bacon, Mozzarella, Arugula, Shaved Grana Padano, Black Pepper, Cracked Egg

CAJUN SCRAMBLE...12

Cajun Rub, Mixed Peppers, Fresh Spinach, Red Onion, Scrambled Egg, Mozzarella, Fresh Herbs

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CREATE YOUR OWN...11

\$11.00 includes: House-made Dough, Choice of Sauce (House Red Sauce or Extra Virgin Olive Oil), House-made Mozzarella, Fresh Basil

Red Onions, Mixed Mushrooms, Mixed Peppers, Mixed Olives, Banana Peppers, Sun-dried Tomatoes, Fresh Garlic, Roasted Garlic, Caramelized Onions, Roasted Peppers, Grape Tomatoes, Fresh Spinach, Fried Eggs, Scrambled Eggs, Poached Eggs...**ADD \$1 EA**

Italian Sausage, Andouille Sausage, Pepperoni, Prosciutto, Applewood Bacon, Free Range Chicken, Goat Cheese, Arugula, Sautéed Spinach, Gorgonzola Crumbles, Ricotta, Anchovies, Truffle Oil, Asparagus, Welsh Cheddar, Extra Mozzarella...**ADD \$1.5 EA**

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CINNAMON ROLL...6

House-made and topped with Ohio maple icing



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SIDES

BAKED MACARONI...4

Four-cheese mornay over cavatappi pasta, topped with seasoned panko

MESCLUN GREENS...5

Grape tomatoes, golden raisins, scallions, shredded carrot, Parmesan romano, finished with a champagne citrus vinaigrette

FRESHLY BAKED SOURDOUGH BREAD...3

Toasted and finished with house butter, cinnamon and brown sugar

FRESH FRUIT...3



BRUNCH LIBATIONS...7

BLOODY MARY - Pepper-infused Vodka, House-made Pizza Sauce, Citrus

MIMOSA - Sparkling Wine, Fresh Orange Juice

RED SANGRIA - Montepulciano, OYO Stonefruit Vodka, Regans Orange Bitters, House-made Seasonal Syrup, Soda

BELLINI - Sparkling Wine, Fresh Peach Purée

FRENCH 75 - Gin, Lemon, Simple Syrup, Champagne



BEVERAGES...3

LUCK BROS' COFFEE OR TEA

(complimentary refills)



Our Luck Bros' coffee and teas are served in handcrafted, stoneware mugs by Worthington potter, Lynn Wheeler. If one of our mugs and your hand happen to be a good fit, that mug is available for purchase here at Natalie's for \$18.

FRESHLY SQUEEZED ORANGE JUICE

RAMBLING HOUSE SODA POP

WWW.NATALIESCOALFIREDPIZZA.COM

Warning: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.
Alert your server if you have special dietary requirements.