

# TruFire®

## KITCHEN & BAR

Life Happens in the Kitchen

### Brunch Menu

**“Life Happens in the Kitchen”...The Kitchen is the heart of the home and the engine of TruFire...With Food & Drink the best of conversations are had, celebrations erupt, alliances are struck and laughter can be heard for miles...**

## Fresh Fruit Mimosas

Choice of: Melon Cucumber, Strawberry Orange, Blueberry, Blackberry Pear, or Orange 3.5

## Breakfast Pizzas & Speciality

Our Dough is made fresh here @ TruFire with flour imported from Italy (100% whole wheat available on request)

**Sausage Diablo:** Syracuse Sausage fire roasted, eggs, Diablo sauce, mozzarella, Romano cheese, bacon, chives 12  
**Bacon, Egg, Cheese:** Applewood smoked bacon, three cheese blend, eggs, caramelized onions 11  
**TruPancake:** Huge pancake with warm pecans, blueberries, Grade A maple syrup & luscious butter cream 11  
**Heirloom Tomato:** Thick sliced Heirlooms, Egg Whites, spinach, red onion, sourdough cheddar toast 11  
-Add Chicken... 14

## Omelets

All Omelets served with white or wheat toast and sliced potatoes

**House Omelet:** Special omelet stuffed with aged cheddar, applewood bacon, crisp French fries, sour cream 12  
**Philly:** Tenderloin, roasted mushrooms, grilled onion, provolone, sour cream 14  
**Greek Potato & Feta:** Fire roasted potatoes, spinach, feta omelet topped with Meyer lemon chive cream cheese 12  
**Cheese Omelet:** Three egg omelet with cheese blend and sour cream 8  
**Add any of the following to the Cheese Omelet to make your own masterpiece.**  
**Choose:** Tenderloin, Three mushroom blend, heirloom tomatoes, shrimp, chicken, smoked salmon 3 EACH  
**Choose:** Mozzarella, onions, tomatoes, parmesan, chives, spinach, feta, cream cheese, sour cream .50 EACH

## Speciality

**Hummus:** Freshly prepared with fire roasted bell peppers, lemon, feta, pita bread 9  
-Add Fresh Raw Vegetables 12  
**Crab Dip:** Lump crab fire roasted with Meyer lemon, three cheeses, avocado, Tabasco garlic crust 12  
**Flatbreads:** Tenderloin, Chicken or Shrimp, feta, English cucumbers, yogurt dill sauce, tomatoes, onions 12  
**Roasted Mussels:** Saffron, white wine, garlic, basil, fennel, shallot, fire roasted mussels, parmesan crusted bread, linguini 15

## Sandwiches (comes w fries or side Caesar or Fig salad)

**Chicken Sandwich:** Grilled chicken, prosciutto, mozzarella, garlic, Italian dressing, tomato, aioli, romaine 9  
**Ribeye Sandwich:** Griddle seared Ribeye, aged cheddar, arugula aioli, caramelized onions 13  
**The Burger:** Seared burger, marinated mozzarella, avocado, onion, tomatoes, house sauce, toasted bun 9

## Signature Salads

Add chicken or shrimp 3 Add Salmon 4

**Organic Spinach** Whole grain quinoa, cucumbers, sweet red onions, tomatoes, carrots, red wine honey vinaigrette 11  
**Mediterranean Shrimp:** Mustard dill vinaigrette, sautéed shrimp, fresh spinach, orzo, crumbled feta, cucumbers, roma tomatoes, red onion 14  
**Caesar's TruSalad:** House prepared Caesar dressing tossed with crisp romaine, garlic parmesan croutons 10  
**Naked Avocado:** Fresh diced avocado, heirloom tomatoes, feta, apple wood bacon, red onion, lemon, olive oil 12

## Desserts

Chocolate Cake:	Moist flourless chocolate cake with caramel chocolate mousse	8
Old School Ice Cream Sandwich:	Ice cream, hot fudge, chocolate chip cookie	8
Carrot Cake:	Fresh baked, packed with flavor and yummy frosting	7
PB&J:	Whipped creamy peanut butter, fresh fruit compote sandwiched between crust-less cheesecake	8

## Wines

### Ideal Temperature & Glassware...

\$7.75 Glasses

Little Spendy/Big Value

Some Serious Juice

\$25 Bottles

\$50 Bottles

\$75 Bottles

NV	Domaine De Mer Brut	04	Iron Horse Brut	NV	Vueve Cliquot Yellow Label
08	DR Loosen Riesling	08	Cloudy Bay Sauvignon Blanc	07	Nickel & Nickel Chardonnay
08	Kris Pinot Grigio	05	Treanna White	06	Shafer Merlot
08	Firestone Sauvignon Blanc	07	Catena Alta Chardonnay	05	Treanna Red
07	Bocage Chardonnay	07	Panther Creek Cuvee Pinot Noir	05	Dry Creek Vineyards "Mariner"
07	Goodnight Chardonnay	05	Hall Merlot	05	Jordan Cabernet Sauvignon
07	Hob Nob Pinot Noir	NV	Cain Cuvee NV6		
08	Pascual Toso Malbec	07	Ridge Three Valleys Zinfandel		
07	Clayhouse Adobe Red	06	Clos Du Val Cabernet Sauvignon		
07	McPherson Cellars DBS Red				<u>Going For It/Big Deals Price as Noted</u>
06	Guenoc Petite Syrah Reserve			06	Archery Summit Pinot Noir \$89
07	Cline Zinfandel			06	Duckhorn Paraduxx \$88
07	Jade Merlot			06	Stags Leap "Artemis" Cabernet \$98
07	14 Hands Cabernet Sauvignon			05	Silver Oak Cabernet Alexander \$106
06	Castle Rock Cabernet Sauvignon			07	Caymus Cabernet Sauvignon \$110

## Hand-Crafted Cocktails/Martinis

Like it should be, we use FRESH fruit & make our own sour & syrups

Pomegranate Crush:	Sky Citrus, Fresh Rosemary or Mint, Pomegranate Juice, Lemon	10
Strawberry Peach Rita:	Fresh muddled strawberries, peaches, lemon sour, Manik Reposado tequila	10
Lemon Lime Mojito:	10 Cane Rum, Mint, Fresh Lemon & Lime Juice, Soda Water	9
Blackberry Smash:	Sky Citrus, Fresh Mint, Fresh Blackberries, Lemon Sour	10
Myer Lemon Drop:	Belvedere Vodka, Fresh Meyer Lemon, TruFire Lemon sour	10
The Gin's Up:	Hendricks's Gin, Fresh Orange Segments & Cucumbers, & Freshly Sweetened Lime Juice	10
Black Splash:	Hudson Ferus Vodka, Freshly Sweetened Strawberries, Lemon, Balsamic Vinegar	10
Top Shelf Margarita:	Herradura Reposado, Cointreau, Homemade Lemon-Lime Sour, Lime Wheel	10
Caramel Apple:	Stoli Vodka, Caramel, Fuji Apple, Fresh Lemon	9
House Margarita:	Manik Reposado, fresh lemon-lime sour, triple sec	7
House Martini:	Hudson Ferus Vodka, Vermouth, shaken white of course	7
Sangria:	Prepared with FRESH quality ingredients, NOT the leftovers...but it is a secret	7

## Ice Cold Beers

Domestic:	Bud Lt, Michelob Ultra, Miller Lt Shiner Bock, Coors Lt	2.75
Imports:	Blue Moon, Corona, Dos Equis, Heineken Light	3.75

**Tru Happy Hour 7 Days a week--4-7 pm...check it out.**

Phone: **214-872-3830** Web: **[www.trufirerestaurants.com](http://www.trufirerestaurants.com)**