

# TASTES

## HONEY BURRATA

fresh burrata cheese / black mission figs / marcona almonds / texas honey / fire baked flat bread / calabrian chile infused extra virgin olive oil 14

## GIGANTE

house-made roasted meatball stuffed w/ fresh mozzarella / with pomodoro sauce / baked sourdough mini-loaf 15

## LIL' GOAT GF V

roasted tomato spread / goat cheese / raspberry jalapeño jam / torn basil / warm flatbread 14

## FIRE-CHARRED ARTICHOKE GF V

grilled split artichoke / roasted garlic & herbs / spicy lemon aioli 14

## MEDI BURGER BITES

TX Kobe / brick oven toasted filo mediterranean cheese blend / tzatziki 14

## FLATBREAD GF V

deconstructed / yogurt dill / roasted tomato spread / feta / marinated cucumbers / caramelized onions / warm pita / chicken / shrimp / akaushi steak  
1 (13) or all 3 (22)

## THE BOARD GF

chef's choice of meats & cheeses fresh fruits / warm bread 18

## FALAFEL PLATTER V

house falafel / roasted bell peppers / yogurt dill sauce / greek salad (lemon oregano) / hummus / warm flatbread 15

## HUMMUS GF V

hummus / roasted bell peppers feta / warm pita 13  
w/ fresh veggies 14

## CRAB DIP GF

fire-roasted alaskan crab / meyer lemon / cheese blend / avocado / asparagus / tabasco garlic crust / warm flatbread 19

# SALADS

CHICKEN 5  
GULF SHRIMP 6  
AKAUSHI STEAK\* 6  
VERLASSO SALMON\* 8  
AHI TUNA\* 7

## THE MOXIE

baby kale / fresh lemon juice / garlic chile oil / romano cheese / tabasco crouton crumbs 13

## CAESAR GF

romaine lettuce / garlic tabasco croutons / parmesan (caesar) 8/13

## NAKED AVOCADO GF V

diced avocado / heirloom tomatoes / feta / bacon / red onions / lemon / warm flatbread (lemon olive oil) 9/17

## MEDITERRANEAN SHRIMP GF V

chiffonade spinach / gulf shrimp / orzo / feta / cucumbers / tomatoes / red onions (mustard dill vin) 13/19

## SPINACH & QUINOA GF V

organic spinach / cucumbers / red onions / tomatoes / carrots / cranberries / feta (balsamic honey vin) 10/16

## SEARED AHI TUNA\* GF

fresh ahi tuna / side of avocado mango chutney / side mixed green salad (cucumbers / carrots / red onions / (mango ginger vin)) 24

## WEDGE "BOWL" GF V

iceberg lettuce / heirloom tomatoes / applewood bacon / red onions / house baked croutons / bleu cheese crumbles (bleu cheese) 10/16

## TEXAS PECAN & FIG GF V

organic mixed greens / peppered sweet texas pecans / pears / shredded bleu cheese (black mission fig) 10/16

## CHICKEN GF

grilled chicken / prosciutto / mozzarella / garlic / creamy italian dressing / tomato / mayo / mixed greens / sourdough baguette 14

## THE ITALIAN GF

copa / prosciutto / pepperoni / marinated mozzarella / black olives / diced tomatoes / red onions / mixed greens / italian dressing / toasted sourdough baguette 15

## RIBEYE\* GF

seared ribeye / aged white cheddar / arugula aioli / caramelized onions / sourdough baguette 18

# SANDWICHES

SERVED W/ FRIES, SWEET POTATO FRIES, SIDE CAESAR, OR FIG SALAD

V substitute any protein w/ the meat-free impossible™ burger +2

GF gluten free +2

## AKAUSHI BURGER\* GF

1/2 pound akaushi beef patty / aged white cheddar / avocado / onion / tomato / house sauce / toasted bun 16

## TURKEY BURGER GF

lean turkey / manchego / pickles / onions / roasted 3 shroom blend / tomatoes / romaine / house ketchup / mayo / whole wheat bun 13

# SPECIALTIES

## GYRO PLATTER

sliced lamb & beef gyro / diced tomatoes / minced onions / cucumbers / feta / skillet rustic potatoes / tzatziki / warm pita 20

## CHICKEN MARSALA

pan seared chicken / rich marsala wine sauce / prosciutto / wild 3 shroom blend / bucatini pasta 22

## SALMON PICATTA

verlasso salmon / capers / asparagus / tomatoes / lemon butter / angel hair pasta 28

## CHICKEN PARMESAN

panko crusted chicken / melted armenian cheese blend / scratch pomodoro sauce / arugula / bucatini pasta 18/24

## SPICY GARLIC NOODLES

gulf shrimp / chicken / prosciutto / romano / roasted 3 shroom blend / sweet vermouth butter sauce / arugula / rice noodles 25 GF V

## POKE BOWL

wild caught ahi tuna / rice / avocado / cucumber / jalapeño ponzu cream / pickled ginger / mango / sesame seeds 22

## ROASTED MARKET FISH GF

mustard dill glaze / heirloom tomatoes / quinoa salad (feta / cucumber / pecans / cranberries) / yogurt dill sauce 27

## TOMAHAWK CHOP\* GF

100% natural antibiotic-free brined & seared tomahawk pork chop / roasted potatoes / seasonal veggies 29

# PASTA

## THE MEATBALL PASTA

applewood bacon / romano / parmesan / white wine / herb infused olive oil / diablo tomato sauce / scratch akaushi meatballs / bucatini pasta / sunny side up egg 23

## SEAFOOD PASTA GF

scallops / gulf shrimp / pei mussels / clams / simmered garlic & lemon butter / romano / bucatini pasta 28

## TRUMAC GF V

roasted garlic butternut cream sauce / aged white cheddar / goat cheese / applewood bacon / campanelle pasta / parmesan crust / mist of white truffle oil 19

## PAPPARDELLE & MEAT SAUCE GF

ground akaushi beef & sausage / dinapoli tomatoes / onions / carrots / celery / wild 3 shroom blend / sriracha cream / herbs / romano / parmesan / pappardelle noodles 22

## GYRO SALTIMBOCCA

lamb & beef gyro / prosciutto / spinach / lemon butter / parmesan / sage / roasted 3 shroom blend / pappardelle noodles 20

# PIZZA

## 4 CHEESE V

mozzarella / provolone / muenster / aged white cheddar / TF roasted tomato sauce 13  
pepperoni / sausage / meatballs +2 each

## ROSEMARY CHICKEN V

grilled chicken breast / roasted 3 shroom blend / caramelized onions / mozzarella / garlic drizzle / rosemary 17

## LATIN FIRE V

avocado / cilantro / bacon diablo sauce / caramelized onions / akaushi steak / mozzarella / provolone / parmesan / roasted jalapeño cream 19

## BIANCA V

provolone / parmesan / marinated mozzarella / spinach / garlic / lemon butter / fresh sage 16

scratch dough-made w/ central milling organic artisan flour, dinapoli tomato sauce, quality cheeses, house-roasted veggies

V = vegetarian option available GF = gluten free option available

Items marked GF or V are available to be modified as such. Additional charges may apply.

# DESSERTS

## BLUE LEMON V

house-baked olive oil cake / lemon jam / cream / blueberry caramel 9

## SWEET OF THE WEEK V

chef's choice MKT

## CHOCOLATE CAKE GF V

flour-less chocolate cake / caramel / triple fudge brownie ice cream 8

NORTH TEXAS GROWN & OWNED  
WITH LOCAL SUPPORT



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there is a risk associated w/ the consumption of raw shellfish, undercooked proteins (steak, ground beef, eggs, select fish) all items noted w/ an asterisks (\*)... our kitchen & bar uses nuts, dairy, eggs, gluten & the like. please make your server & the manager on duty aware of any & all food allergies at the table. we are pleased to prepare it the way you require if at all within our means, &/or craft something off the menu that is desirable to you.