APPETIZERS

SPREADS & CRUDITE [v] | 16

Hummus, eggplant, spicy feta, crispy vegetables, warm house made pita.

CRAB CAKES | 21

Lump crab, Calabrian chili remoulade.

MEATBALLS | 12

Grass-fed beef, ricotta, tomato, pecorino, grilled bread.

CHICKEN CROQUETTES | 12

Rotisserie chicken, prosciutto, roasted garlic aïoli.

KEY WEST PINK SHRIMP | 19

Woodfired "scampi", cherry tomatoes, garlic, basil, white wine, grilled bread.

SHISHITO PEPPERS [vg] | 11

Woodfired with sesame tahini.

ARTICHOKE [v] | 15

Jumbo artichoke, lemon butter, pecorino. Subject to seasonal availability.

CAULIFLOWER [vg] | 16

Woodfired whole cauliflower. Golden beet tahini.

800 WOODFIRED HOMEMADE BREAD EVOO, herb butter. | 3

Add Rotisserie Chicken +4, Antarctic Salmon* +8 or Shrimp +10 to any salad.

Calabrian chile glaze, creamy gorgonzola dip. 14

Add Yukon Gold french fries. +5

2956 NE 199th Street, Aventura, Florida 33180 305.902.4363 | 800Degrees.com

WOODFIRED

KITCHEN

PIZZA

Ask about creating your own pizza!

Substitute Caulipower Crust \$4 or Daiya Vegan Cheese \$3

BURRATA | 17

Local Mozzarita burrata, honey, tropical fruits, macadamias, arugula, prosciutto, grilled bread.

SALADS

GREEK TOMATO SALAD [v] 18

Heirloom tomatoes, peppers, cucumber, red & white onions, feta, Greek olives,

800° POWER

DESSERTS

PERFECT CAESAR | 14

Anchovy & garlic dressing, parmigiano, toasted croutons.

800° CHOPPED SALAD | 16

Tri-color greens, salami, fontina cheese, garbanzos, cherry tomatoes, pepperoncini, oregano vinaigrette.

Quinoa tabbouleh, Tuscan kale, avocado, cherry tomatoes, sweet corn,

cucumbers, lemon tahini. Portabella & Hummus [vg] | 16

Rotisserie Chicken | 19 Antarctic Salmon* | 24 MARGHERITA [v] | 14

Fresh mozzarella, Neapolitan tomato, parmigiano, provolone, basil, extra virgin olive oil.

TARTUFO [v] | 21

Fresh mozzarella, wild mushrooms, truffle pecorino, roasted garlic, arugula.

SMOKED SALMON | 23

Everything spice crust, creme fraiche, red onions, capers, dill.

DOUBLE PEPPERONI | 19

Crispy pepperoni & spicy soppressata on our classic margherita.

BBQ ROTISSERIE CHICKEN | 18

Smoked provolone, fresh mozzarella, BBQ sauce, peppadews, red onion, cilantro.

VEGGIE [v] | 18

Heirloom tomato, artichoke, kalamata olive, red onion, roasted red pepper.

HONEY BADGER | 19

Spicy soppressata, Calabrian chile, wildflower honey.

ALLA VODKA | 19

Grey Goose vodka sauce, fresh mozzarella, pecorino, sweet onion, pancetta, chile flake.

WOODFIRED ENTREES

ROTISSERIE CHICKEN

- Half Chicken 24
- Whole Chicken 36

Bell & Evans Pennsylvania chicken, 48-hour marinade, with rotisserie basted potatoes and Peruvian green sauce.

CHIDRADO LAMB | 38

Fall-off-the-bone whole lamb neck with rotisserie potatoes, tzaziki, and warm pita.

WAGYU SKIRT STEAK * | 36

Truffle french fries, brussel sprouts, and chimichurri.

"HONEYCOMB" LASAGNA | 32

PERFECT FOR SHARING Oven-baked mezze paccheri ("little pockets") rolled, stacked, and filled with layers of bolognese, castelmagno bechamel, and tomato.

ANTARCTIC SALMON | 79

Quinoa tabbouleh, broccolini, lemon-caper citronette.

SNAPPER FILLET | 34

Crab fried rice, broccolini, lemon-caper citronette.

BABY BACK RIBS 39

BBQ glaze, Yukon Gold fries, kale slaw.

UD'S FRIED CHICKEN

Bell & Evans chicken breast, boston lettuce. heirloom tomatoes, house made dill pickles, garlic aioli, UD's Calabrian chili glaze. Served with Yukon Gold french fries, "Cajun Style".

DWADE'S WOODFIRED

BURGERS

THE"ALL AMERICAN'

Dry-aged beef, bacon jam, caramelized onion, aged white cheddar, roasted garlic aioli. Served with Yukon Gold french fries.

Dry-aged beef, lettuce, tomato, onion, American cheese, ketchup, mayonaise. Served with Yukon Gold french fries.

19

16

"Elote" Creamed Corn Jalapeño, cotija, cilantro,

Rotisserie Basted Potatoes Drippings, rosemary, sea salt.

Rotisserie Brussels Sprouts Soy-chile vinaigrette.

ALL \$8 EACH

Yukon Gold French Fries Herb seasoned, ketchup.

> Quinoa Tabbouleh Herbs, tomato, lemon

Creamy Hummus Warm homemade pita

Broccolini Lemon citronette

Kale Slaw Dijonnaise.

Rice & Beans Escabeche.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. especially if you have certain medical conditions. 18% gratuity added for parties of 8 or more.





TRES LECHES BREAD PUDDING

Hawaiian sweet bread, Duke & Dame Whiskey, vanilla bean gelato,

FIREMAN DEREK'S PIES & CAKES | 9 Ask your server about today's selection. A la mode with vanilla aelato +3.

