

THIRSTY FELLOW

PIZZERIA AND PUB • 621 GADSDEN STREET • COLUMBIA • SC • 803/799/1311

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STONE-FIRED PIZZA

select a size / choose a base / pick your toppings / add a finishing

small **9.50** / medium **14.** / large **18.**

Red Pie / tomato sauce / shredded mozzarella

White Pie / olive oil / fresh garlic / choice of one cheese

chef recommends no more than 4 toppings / pizza dough prepared in-house daily

Vegetables

small **.75** / medium **1.** / large **1.50**

red onions	red or green peppers	mushrooms	kalamata olives
black olives	baby spinach	Peppadew peppers	banana peppers
basil	hot cherry pepper	caramelized onions	pineapple
roasted garlic	sun-dried tomatoes	pesto	artichokes
breaded eggplant	fresh tomatoes		

Proteins

small **1.** / medium **1.75** / large **2.50**

anchovy filets	pepperoni	shrimp	ham
grilled chicken	BBQ chicken	sliced meatballs	Italian sausage
prosciutto	salami	applewood smoked bacon	

Additional Cheese

small **1.** / medium **2.** / large **3.**

provolone	fresh mozzarella	shredded mozzarella	feta
gorgonzola	goat cheese	extra cheese	

Finishing Oils

small **.50** / medium **1.** / large **1.50**

herbed oil	spicy oil	truffle oil	
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Menu items and prices are subject to change without notice. All food is 100% trans fat free.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PUB FOOD & SPECIALTIES

remember to ask your server about our daily specials

Gorgonzola Potato Chips 6.50

fresh house chips / gorgonzola sauce / topped with gorgonzola crumbles

Sweet Potato Fries 4.

fresh cut daily / sweet cream sauce

Fresh House Chips 3.

French Fries 4.

Cole Slaw 2.

Flash-Fried Calamari 9.

cornmeal breaded / with lemon and Peppadew pepper sauce

Bruschetta 8.

tomatoes / garlic / basil / onions / toasted bread / reggiano / hint of lemon juice
side of smoked salmon 5.
side of grilled salmon 6.

Spinach Artichoke Dip 8.

spinach and artichokes blended with cream cheese, cream, mozzarella, and reggiano / served with baguette slices for dipping

Shrimp Dip 8.

shrimp blended with cream cheese, cream, mozzarella, and reggiano cheeses / served with baguette slices for dipping

Stuffed Banana Peppers 9.

beer-battered and deep-fried / stuffed with fresh Italian sausage and a blend of cheeses / marinara sauce

Firecracker Shrimp 10.

baby shrimp / lightly breaded with our firecracker seasoning / flash-fried / served with chipotle mayonnaise / fresh house chips, side salad (mixed greens or Caesar), or cole slaw

Antipasto Family Style

for two 13. / for four 24. / for six 35.

salami / prosciutto / ham / pepperoni / fresh mozzarella / deep-fried, nut-encrusted goat cheese / kalamata olives / Peppadew peppers / marinated sun-dried tomatoes / toasted baguette / provolone and prosciutto stuffed cherry pepper

Fish & Chips 12.

beer-battered and deep-fried cod / tartar sauce / fresh house chips
side of cole slaw 2.

Chicken Fingers 8.50

hand-breaded chicken tenders / honey mustard / fresh house chips, side salad (mixed greens or Caesar), or cole slaw

Chicken Wings

10 piece 9. / 20 piece 17. / 30 piece 26.

buffalo style, sweet and spicy, teriyaki, or spicy teriyaki / celery / gorgonzola or ranch dressing

SANDWICHES & BURGERS

served with fresh house chips, side salad (mixed greens or Caesar), or cole slaw / *substitute sweet potato fries or French fries* **2.**

Prosciutto & Fresh Mozzarella 10.

finished with basil / tomato / olive oil /
aged balsamic vinegar / hoagie roll

The Ray Carci Meatball Hoagie 10.

meatballs / marinara sauce / mozzarella /
hoagie roll

Grilled Chicken Sandwich 8.

chicken breast / provolone / tomato /
lettuce / pesto mayo / sesame seed bun
add applewood smoked bacon **1.**

Carolina Chicken Sandwich 9.50

chicken tenders / chipotle sauce /
provolone / applewood smoked bacon /
tomato / lettuce / hoagie roll

Grilled Three-Cheese Sandwich 6.50

provolone / American / cheddar /
multigrain bread
add tomato **.50**
add applewood smoked bacon **1.**

Philly Cheesesteak 9.50

shaved sirloin / grilled mushrooms /
caramelized onions / sweet and hot cherry
peppers / American cheese / 6" hoagie roll
(chicken may be substituted for sirloin)

Italian Hoagie 10.

salami / prosciutto / ham / provolone /
tomato / lettuce / olive oil /
aged balsamic vinegar / hoagie roll

French Dip Sandwich 10.

100% certified angus beef / Swiss cheese /
hoagie roll / horseradish sour cream for dipping /
served au jus

Crispy BBQ Tofu Sandwich 8.50

fried BBQ tofu / creamy cole slaw /
pickles / red onion / 6" hoagie roll

Half Pound Burger 9.

100% certified angus beef / tomato /
onions / pickles / lettuce
*add provolone, mozzarella, cheddar, American,
Swiss, or pimento cheese* **.75**
add applewood smoked bacon **1.50**

Mushroom & Provolone Burger 9.50

100% certified angus beef / mushrooms /
caramelized onions / provolone

BLD Burger 10.50

100% certified angus beef / sunny side up egg /
applewood smoked bacon
*add provolone, mozzarella, cheddar, American,
Swiss, or pimento cheese* **.75**

SALADS

salad dressings prepared in-house daily

house (balsamic vinaigrette) / Caesar / warm bacon / lemon vinaigrette / ranch / honey mustard / gorgonzola

Mixed Greens 6.50

mesclun greens / tomatoes / red onions /
balsamic vinaigrette
as a side 3.75

Caesar 7.50

romaine / reggiano / croutons /
Caesar dressing
side Caesar 4.

Wedge 7.50

iceberg lettuce / gorgonzola crumbles /
applewood smoked bacon / tomatoes /
gorgonzola dressing

Caprese 8.50

fresh mozzarella / tomatoes / fresh basil /
aged balsamic reduction / olive oil

Spinach 8.

baby spinach / red onions / croutons /
Peppadew peppers / warm bacon dressing

Pear 9.

pears / mixed greens / strawberries /
deep-fried, nut-encrusted goat cheese /
almond slices / lemon vinaigrette

Salmon 12.50

6 oz. fresh pan-seared Atlantic salmon /
served over mixed greens with choice of
house-made dressing

add to any salad

anchovies 2.
grilled shrimp 5.
grilled chicken 4.
grilled salmon 6.

SOUP

daily soup selections / cup or bowl

DESSERTS

ask about our dessert specials

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BEVERAGES

coffee **2.50**
iced tea **2.**
hot tea **2.50**
soft drinks **2.25**
lemonade **2.25**

milk **3.**
juice **3.**
San Pellegrino **2.25**
bottled root beer **2.25**
full bar service available

WINE

our wines are poured in six ounce servings.

Reds

Columbia Crest “Two Vines” Cabernet Sauvignon
Washington State / *glass 5.50 / bottle 20.*

Melini Borghi D’Elsa Chianti
Italy / *glass 5.50 / bottle 20.*

Matua Valley Pinot Noir
New Zealand / *glass 6.50 / bottle 24.*

Rodney Strong Merlot
Sonoma / *glass 7. / bottle 26.*

Ravenswood Zinfandel
Napa / *glass 7.50 / bottle 28.*

Louis Martini Cabernet Sauvignon
Sonoma / *glass 7.50 / bottle 28.*

Alamos Malbec
Argentina / *glass 5.50 / bottle 20.*

Whites

Columbia Crest “Two Vines” Chardonnay
Washington State / *glass 5.50 / bottle 20.*

Chateau St. Michelle Reisling
Washington State / *glass 6.50 / bottle 24.*

Zenato Pinot Grigio
Italy / *glass 6. / bottle 22.*

Napa Cellar Chardonnay
Napa / *glass 7.50 / bottle 28.*

Freixenet Sparkling Wine
Spain / *glass only 6.*

Beringer White Zinfandel
California / *glass 5.50 / bottle 20.*

Kim Crawford Marlboro Sauvignon Blanc
New Zealand / *glass 7. / bottle 25.*