Pizza & Beer of Richmond

BOXED LUNCH MENU

11:30 AM – 2:30 PM

PIZZA COMBO

Choice of 2-Topping Half Pizza. 12.5
Choice of Side Caesar or House Salad.

Sub: Side Mediterranean Salad 2
Sub: Gluten Sensitive Dough 1

GARDEN
fresh arugula | fresh basil | black olive | green pepper
jalapeño | banana pepper | red onion | chopped garlic

MEAT
crispy smoked bacon | nonna's meatballs | pepperoni
cured prosciutto | roasted sausage | brick oven chicken

DRIZZLE
creamy ranch | bbq | balsamic glaze | buffalo sauce | spicy ranch
honey buffalo | garlic aioli | hot honey | pesto

PREMIUM
fresh avocado | brick oven mushroom | caramelized onion
grape tomato

SALADS **add chicken +5**

choice of creamy ranch, blue cheese, caesar, spicy ranch, or italian

House Salad 10
grape tomato, cucumber, carrot, red onion, croutons, spring mix

Mr. Caesar 10
crispy romaine, aged parmesan, croutons, classic caesar dressing

Mediterranean 11
feta cheese, black olive, grape tomato, cucumber, red onion, banana pepper, spring mix

Brick Oven Chicken Cobb 15
fresh avocado, crispy smoked bacon, grape tomato, charred corn, hard-boiled egg, blue cheese crumble, spring mix

Pizza & Beer of Richmond

BOXED LUNCH MENU

11:30 AM – 2:30 PM

SANDWICHES & WRAPS served with kettle chips

Chicken Caesar Wrap 15
brick oven chicken breast, crispy romaine, aged parmesan, croutons, classic dressing

Buffalo Chicken Wrap 12.5
mixed greens, tomato, red onion, pickle, creamy ranch

CBR Wrap 15
brick oven chicken breast, mozz & cheddar blend, crispy bacon, grape tomato, crispy romaine, creamy ranch

Chicken Parm 14.5
crispy panko chicken breast, mozzarella, aged parmesan, marinara, fresh basil

Meatball Parm 15.5
nonna's handmade meatballs, aged provolone, aged parmesan, marinara, oregano

Philly Cheesesteak 16
aged provolone, mozzarella, green pepper, caramelized onion, brick oven mushroom

****Orders must be placed 48 Hours in advance.**
Prices do not include tax, gratuity or service fee.**
Amanda Masseau- Director of Catering
804-245-6168 | cateringbyeat.com | amasseau@eatrp.com