



APPETIZERS

CHARCUTERIE BOARD 18

Chef's Selection of Meats, Cheeses, Olive Medley, Marcona Almonds + Accompaniments

PIMIENTO STUFFED PRETZELS 12

House-Baked, Oven Roasted Pimiento Stuffed Pretzels

OLIVES + ALMONDS 9

Herb Marinated Olive Medley + Marcona Almonds

ROASTED ROSEMARY CHICKEN KABOBS 12

EVOO-Herb Marinade, Fried Basil + Pesto Aioli

BACON WRAPPED DATES 12

Maple Infused Goat Cheese Stuffed Medjool Dates + Applewood Smoked Bacon

SALADS

CAESAR 12

Crisp Romaine Hearts, Parmigiano, Creamy Caesar + Focaccia Croutons

BURRATA CAPRESE 16

Heirloom Tomatoes, Baby Arugula, Local Burrata, Basil Oil + Balsamic Glaze

SPINACH WALNUT \$12

Baby spinach, Toasted walnuts, Tomatoes, Onion Dried Cranberries, Shaved Parmigiano and Asiago With a Raspberry walnut vinaigrette

Add Chicken -6- Add Shrimp -8

SIDES

SAUTÉED SPINACH + ROASTED GARLIC 7

HOUSE BAKED ROASTED GARLIC-HERBED FOCACCIA BASKET 5

ROASTED BRUSSEL SPROUTS, CARAMELIZED ONIONS, CRUSHED RED PEPPER + BACON 9

WOOD FIRED PIZZAS

Substitute House-made Gluten Free Crust \$4

CLASSIC CHEESE 13

Classic Marinara Sauce, Shredded Mozzarella Cheese + Parmesan

PEPPERONI 14

Classic Marinara, Shredded Mozzarella, Cup n' Char Pepperoni + Oregano

MARGHERITA 15

Pomodoro Sauce, Fresh Mozzarella, Basil, EVOO + Balsamic Glaze

PULLED PORK 17

Slow Roasted BBQ Pork, Shredded Mozzarella, Cole Slaw + Sriracha Aioli

BRIE + PEAR 16

Bosc Pears, Brie, Mozzarella, EVOO, Honey-Butter-Thyme Drizzle

BUFFALO CHICKEN 16

Buffalo Roasted Chicken, Mozzarella, Ranch + Scallions

MEAT LOVER'S 17

Classic Marinara, Shredded Mozzarella, Italian Sausage, Pepperoni, Bacon + Parmesan

CHICKEN JALAPENO 17

Mozzarella, Bacon, Jalapeno, Chicken + Ranch

FIG + GOAT CHEESE 17

Fig Jam, Crumbled Goat Cheese, Mozzarella, EVOO + Arugula

BLT 16

Smoked Bacon, Arugula, Roasted Tomatoes, Ranch + Pesto Aioli

TRUFFLE MUSHROOM 17

Chef Mixed Mushrooms, Mozzarella, Parmigiano + Truffle Oil

SAUSAGE + PEPPERS PIZZA 16

Italian Sausage, Sautéed Peppers + Onions, Shredded Mozzarella + Tomato Sauce

VEGGIE PIZZA 16

Spinach, Artichokes, Fresh Tomato, Mozzarella + Pesto

WICKLE PICKLE 17

Famous Wickle pickles, crisp Bacon, garlic dill ranch and mozzarella

B.Y.O.P. (Build your own pizza)

1. START WITH OUR CLASSIC 12

2. CHOOSE YOUR TOPPINGS \$1 each

Roasted Red Peppers - Broccoli - Mushroom - Fresh Tomatoes
Sautéed Onions - Arugula - Basil - Artichoke - Pesto - Roasted Garlic
Spinach Green - Peppers - Black Olives - Pickled Jalapeno

\$1 each

Ricotta - Parmesan - Goat - Blue Cheese - Fresh Mozzarella
Shredded Mozzarella - Cheddar (Burrata \$4)

\$2 each

Pepperoni - Sausage - Chicken - Bacon - Pulled Pork - Meatball - Prosciutto

\$1 each

Pesto - Truffle Oil - Balsamic Glaze - Extra Sauce - Sriracha Aioli
Honey-Butter - Thyme Drizzle - Ranch

Substitute House-made Gluten Free Crust \$4

WOOD-FIRED SKILLETS

SPINACH + ARTICHOKE 13

Sautéed Baby Spinach, Artichoke Hearts, Roasted Garlic, Parmigiano + Toasted Focaccia

BUFFALO CHICKEN 12

Roasted Chicken, Cheddar, Mozzarella, Buffalo Sauce, Ranch + Tortilla Chips

CLASSIC CRUST MEATBALLS 14

Wood-Fired Meatballs, Marinara, Basil, Burrata + Focaccia

SOUTHWEST CHICKEN 13

Roasted-Spiced Chicken, Green Chile, Cheddar, Black Beans, Diced Tomato, Scallions, Sour Cream + Tortilla Chips



COCKTAILS

989 OLD FASHIONED 12

Bourbon, Angostura Bitters, Orange Twist + Cherry

222 MANHATTAN 13

Rye Whiskey, Sweet Vermouth, Angostura, Orange Bitters + Amarena Cherry

ESPRESSO MARTINI 12

Vodka, Coffee Liqueur, Simple Syrup + Espresso

CP MOSCOW MULE 11

Vodka, Ginger Beer, Simple Syrup + Fresh Lime Juice

JONESVILLE SPICY MARGARITA 12

Reposado Tequila, lime juice, Orange Liqueur, Agave + Fresh Jalapeno

BEES KNEES 12

Gin, Fresh Lemon Juice, Honey Simple Syrup + Lemon Twist

YANKEE APPLE CRISP \$14

Yankee bourbon, Mayer Bro's. apple cider and a touch of caramel

BEER ON TAP

CHOICE OF 10 ROTATING TAPS

Please See Chalkboard for Today's Selection

FLIGHT OF BEER 12

Tasting Portion of Your Choice of any (4) Selections From Our Tap Line Up

BOTTLES / CANS

COORS LIGHT Molson-Coors, Colorado, 4.2% ABV, American Light Lager

MILLER LITE Miller Brewing Co., Wisconsin, 4.17% ABV, American Light Lager

HEINEKEN Nederland B.V., Netherlands, 5% ABV, European Pale Lager

HEINEKEN LIGHT Nederland B.V., Netherlands, 4.2% ABV, American Light Lager

CORONA Cerveceria Modelo, Mexico, 4.6% ABV, Mexican Lager

CORONA LIGHT Crown Imports, Mexico, 4.10% ABV, American Style Lager

BLUE MOON LIGHT SKY Molson-Coors, Colorado, 4% ABV, American Pale Wheat Ale

ANGRY ORCHARD CRISP APPLE Angry Orchard, NY, 5% ABV, Cider

WHITE CLAW BLACK CHERRY Illinois, 5% ABV, Hard Seltzer

SODA

FOUNTAIN SODA 2.50

Club Soda, Coke, Diet Coke, Sprite, Ginger Ale, Tonic

SPECIALTY SOFT DRINKS 4

Boylan's Root Beer
Boylan's Cream Soda
Lavender Lemonade

HOT DRINKS

Whole milk or half & half Is available

COFFEE 2

ESPRESSO 3

AMERICANO 3

EARL GREY TEA 3

BLACK TEA 3

DESSERTS

All pies are served hot in a skillet and come topped with vanilla bean ice cream

JONESVILLE STORE ROOT BEER FLOAT 7

PUMPKIN PIE 8

PECAN PIE 8

APPLE PIE FOR 2 14

VERY BERRY PIE FOR 2 14

FLOURLESS CHOCOLATE CAKE 7

989 MAIN STREET

CLIFTON PARK, NY 12065

(518) 406-3330

WWW.CLASSICCRUST.COM

WINE

WINES ON TAP GLASS 12

Please See Chalkboard for Today's Selection

WINE ON TAP TASTING FLIGHT 28

One tasting portion of each of the 4 wines on tap

BOTTLE

See Server for wine by the bottle selection

