




PHIL the FIRE[®]

Comfort Food for the Soulsm

Appetizers

-  **FRIED GREEN TOMATOES** With greens and fried corn, served with aioli - 7.95
-  **SOUL ROLLS** Collard greens, red beans, cheese, tomatoes and onions rolled in a tortilla - 8.95
-  **CATFISH NUGGETS** With tartar sauce - 9.95
- "OUTRAGEOUS" WINGS** Three wings with your choice of sauce (Honey Mustard, Three Phase BBQ, Garlic Parmesan Or Phil's Flaming Hot Sauce) - 8.95
- CHICKEN WINGS** Boneless or regular with your choice of sauce (Honey Mustard, Three Phase BBQ, Garlic Parmesan Or Phil's Flaming Hot Sauce) 1/2 Doz - 4.95 Doz - 8.95
- SHRIMP & CHICKEN SKEWERS** With honey mustard sauce - 9.95
- STEAK & SHRIMP SKEWERS** With honey mustard sauce - 10.95
- POPCORN SHRIMP** With flaming hot sauce - 9.95
- SWEET POTATO FRIES** With a side of syrup - 6.95
- CHICKEN ROLLS** Chicken, cream cheese and flaming hot sauce rolled in a tortilla - 8.95

Salads

All salads served with a slice of homemade banana bread!

- PHIL'S SOULFUL SALAD** Mixed greens served with asparagus and cherry tomatoes with your choice of dressing - 8.95
 - With grilled chicken - 11.95
 - With grilled salmon - 14.95
 - With grilled shrimp - 14.95
 - With fried catfish - 13.95
 - With grilled steak - 14.95


PHIL'S SIDE SALAD Mixed greens, tomatoes, red onion and seasoned croutons with your choice of dressing - 3.95

- GRILLED ROMAINE** House marinated romaine hearts char-grilled and accompanied by seasonal grilled vegetables - 8.95
 - With grilled chicken - 11.95
 - With grilled salmon - 14.95
 - With grilled shrimp - 14.95
 - With fried catfish - 13.95
 - With grilled steak - 14.95

Dressing Choices: House Italian, Orange Citrus Vinaigrette, Balsamic Vinaigrette, French & Ranch

Sandwiches

Served with our fresh cut sweet potato fries.

-  **WRAPPERS DELIGHT** Your choice of chicken, catfish or shrimp wrapped in a flour tortilla with red beans and rice, avocado, lettuce and tomato. Sour cream and salsa on the side - 10.95
- ANGUS BURGER** 100 % Angus beef 1/2 pound burger with lettuce, tomato, sautéed mushrooms & onions and Swiss - 11.95
- TURKEY BURGER** Served on a Kaiser roll with lettuce, tomato and turkey bacon and a side of herb aioli - 9.95
- CATFISH** Served on a Kaiser roll with lettuce, tomato and tartar sauce - 12.95
- SHRIMP PO-BOY** Served on a hoagie roll with lettuce, tomato and chipotle mayo - 10.95
- WHITE FISH** Served on a Kaiser roll with lettuce, tomato and tartar sauce - 9.95
- CHICKEN CLUB** Served on a fresh Kaiser roll with turkey bacon and chipotle mayo - 10.95
- PORTABELLA TOWER** Layered Portabella mushrooms with seasonal grilled vegetables and fontina cheese, drizzled with balsamic vinaigrette - 8.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
Nut allergy warning: please note that any food item that we prepare may contain nuts or trace amounts of nuts.

Signature Waffle Dishes

CHICKEN AND WAFFLES

Your choice of chicken fried to a crisp golden brown*.

Served on top of a cinnamon-spiced pillowy-soft fresh Belgian waffle. Served with butter and our special house blend of syrup.

**Your chicken can also be grilled if you choose*

QUARTER CHICKEN Leg & Thigh - 12.95

QUARTER CHICKEN Breast & Wing - 15.95

HALF CHICKEN Leg, Thigh, Breast & Wing - 16.95

THREE LARGE WHOLE "OUTRAGEOUS" WINGS - 14.95

THE "JAKE": CHICK-IN-WAFFLE (2) Pieces of fried chicken breast baked into oval-shaped waffles - 10.95

BONELESS BREAST OF CHICKEN Fried or Grilled - 11.95

FISH AND WAFFLES

Your choice of seafood fried to a crisp golden brown.

Served on top of a cinnamon-spiced pillowy-soft fresh Belgian waffle. Served with butter and our special house blend of syrup.

CATFISH FILET (One - 12.95 • Two - 19.95)

WHITE FISH (Half Pound - 13.95 • One Pound - 17.95)

SHRIMP (Half Pound - 14.95 • One Pound - 22.95)

SALMON FILET (One - 14.95 • Two - 21.95)

How to Enjoy Chicken* & Waffles

1. Sit back and get comfortable.
2. Butter up a Phil the Fire fluffy, golden cinnamon-spiced Belgian waffle.
3. Place your favorite piece of Phil the Fire fried chicken* over the waffle.
4. Lightly season with our tasty hot sauce.
5. Pour syrup over both the chicken* & waffle.
6. Cut into bite-sized pieces.
7. Put fork through both chicken* and waffle.
8. Open wide.
9. Insert fork into mouth.
10. Repeat steps 6 through 11 until satisfied.
11. Enjoy!!!

**or fish*

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Plus Two

Includes two side dishes of your choice and our "outrageous" signature cornbread muffin!

CHICKEN

- THREE LARGE WHOLE "OUTRAGEOUS" WINGS** - 16.95
- ROTISSERIE CHICKEN** Half chicken (leg, thigh, breast & wing marinated overnight then rotisserie'd golden brown - 18.95
- QUARTER CHICKEN** Leg & Thigh - 14.95
- QUARTER CHICKEN** Breast & Wing - 16.95
- HALF CHICKEN** Leg, Thigh, Breast & Wing - 18.95

SEAFOOD

- CATFISH** Blackened or Fried (One - 16.95 • Two - 23.95)
- BUTTERFLY SHRIMP** Fried or Sautéed (Half Pound - 18.95 • One Pound - 26.95)
- WHITE FISH** (Half Pound - 17.95 • One Pound - 24.95)
- GRILLED SALMON FILET** - 18.95
- SALMON FILET** Sautéed with a trio of peppers & onions - 18.95
- FRIED SALMON STRIPS** - 14.95

STEAK

- 14oz HAND CUT RIBEYE**
Grilled, Pan-Seared or Blackened - 26.95

MEATLOAF

- TURKEY MEATLOAF**
Homemade meatloaf smothered with tomato gravy- 13.95

Something to Share

- CHICKEN & FISH** Six "outrageous" wings, plus a mound of golden fried catfish nuggets and your choice of three sides - 44.95
- CHICKEN & SHRIMP** One pound of fried shrimp, plus hand cut marinated golden fried chicken tenders and your choice of three sides - 44.95
- SURF & TURF** 14 oz. hand cut ribeye, plus a half pound of golden fried shrimp and your choice of any three sides - 44.95

Soulful Sides

- | | | |
|--|--------------------------------|------------------------------------|
| THREE CHEESE MAC N CHEESE - 6.95 | CANDIED YAMS - 4.95 | RED BEANS & RICE - 4.95 |
| FRESH COLLARD GREENS - 5.95 | BUTTERED GRITS - 3.95 | BLACK EYED PEAS - 5.95 |
| CHEDDAR CHEESY GRITS - 4.95 | SAUTÉED BROCCOLI - 3.95 | POTATO SALAD - 4.95 |
| HOPPIN' JOHNS Black-eyed peas and rice - 5.95 | | FRIED CORN - 4.95 |
| JUMPIN' JOHNS Black-eyed peas and red beans & rice - 5.95 | | |

Sweet Endings

Our Famous Dessert "Soulection"

- MOM'S FAMOUS DOUBLE BUTTER PEACH OR APPLE COBBLER** - 6.95*
- PHIL THE FIRE POUND CAKE** - 6.95
- SWEET POTATO PECAN PIE** - 6.95
- RED VELVET CAKE** - 6.95
- GERMAN CHOCOLATE CAKE** - 6.95
- PECAN PIE** - 6.95
- (FRI & SAT ONLY)**
BANANA PUDDING - 6.95

*A la mode, fresh fruit or whipped cream add - 1 each

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Soft Drinks

FOUNTAIN DRINKS

STEWART'S BOTTLED SODAS

FRESHLY BREWED SWEET TEA

FRESH SQUEEZED LEMONADE

FRESH SQUEEZED ORANGE JUICE

COFFEE

HOT TEA

MILKSHAKES Strawberry, Vanilla
or Chocolate

Beer

DRAFT BEER

16oz - 5 23oz - 6
Blue Moon Belgian White
Bud Light
Dortmunder Gold
Guinness Draught
Heineken
Samuel Adams

BOTTLED BEER

DOMESTIC - 4

Amstel Light
Bud Light
Bud Light Lime
Budweiser
Coors Light
Michelob Ultra
Mike's Hard Lemonade
Miller Light
Newcastle Brown Ale
Samuel Adams Boston Lager
Yuengling

IMPORTED -5

Bass Ale
Becks Light
Corona
Corona Light
Heineken
Heineken Light
Samuel Smith Nut Brown Ale
Samuel Smith Oatmeal Stout



Cocktails

BIG POPPA Courvoiser, Champagne, Cointreau
and pomegranate juice - 12

COSMOPOLITAN Absolut Citron and Cointreau
with a splash of cranberry - 9

SOUR APPLETONI Ketel One, Sour Apple Pucker,
Midori Lemon and Lime - 9

THE FIRE Absolut Peppar, Amaretto, Chambord
cranberry and fresh squeezed orange juice - 10

SWEET LEMON Absolut Citron and fresh
lemonade, served with sugared rim - 9

ODB Our version of the "Dirty Martini"
with Ketel One Vodka and Bleu Cheese
Stuffed Olives - 9

Specialty Drinks

MIMOSA A classic! Fresh squeezed orange juice and
champagne - 8

BLOODY MARY Absolut Peppar, V8, horseradish and
garnished with a celery stalk - 7

LONG ISLAND ICED TEA You know what it is! Vodka, rum,
gin, tequila, lemon, lime and a splash of cola - 9

PIÑA COLADA Cruzan Pineapple Rum with pineapple
and coconut - 7

MAI TAI An old favorite! Rum and tropical juices
with a float of Meyers Dark Rum - 7

MOJITO Cruzan Rum, Fresh Mint.
A summertime favorite! - 7

Margaritas

THE CLASSIC Cuervo Gold, Grand Marnier,
Phil the Fire's fresh sweet & sour mix and
fresh-squeezed lime juice - 9

THE GOLD Patrón Tequila, Cointreau,
Grand Marnier and fresh-squeezed lime juice - 11

ASK TO SEE OUR EXTENSIVE WINE LIST

OPEN DAILY		
ALL DAY SUNDAY BUFFET	MON - THURS 11:30AM-10PM	
	FRI & SAT 11:30AM-11PM SUN 10AM-9PM	
	{ LATE NITE MENU FRI & SAT TIL 12:30AM }	
	LIVE MUSIC	
	FRI & SAT	
	10PM-1AM	

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My Story

If you've never eaten chicken & waffles together (on the same plate, it's a breathtakingly sweet and savory combination of crunchy fried chicken and tender waffles, doused with both hot sauce and maple syrup), then it's hard to imagine that people would stand in line and pay money to be served chicken & waffles.

In 1978, as a freshman at Stanford University I held that same belief and scoffed at the notion of combining chicken & waffles on the same fork until my roommate, Drew Edwards, convinced me to try Roscoe's Chicken & Waffles near his hometown of Pasadena, California. After one bite, I quickly became among the converted. It was also at Stanford that the nickname *Phil the Fire* (thank you Peabo Bryson-Feel the Fire) came into being.

I grew up in Cleveland, Ohio, in a household of nine people watching my mom and dad, Alberta and Sherman, prepare great food in our kitchen. Sunday brunches were always something special. My mom was known for her fried chicken and peach cobbler, while my dad was known for his potato salad. After learning at the foot of the masters, I began to play around in the kitchen and, wouldn't you know it, developed my own reputation for banana pudding, sweet potato pecan pie and my mom's double butter peach cobbler.

For the past twenty plus years, all the while through business school at the University of Virginia and during my early years as an entrepreneur (I sold a natural deodorant for kids called Fun 'n Fresh to stores such as Wal-Mart and Target), I have been hooked

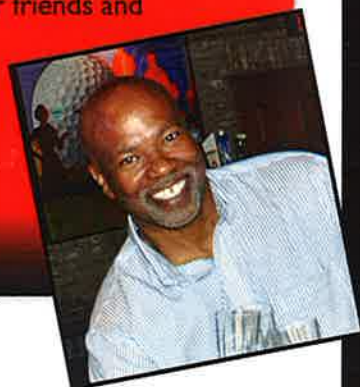
on chicken & waffles. In 1995, I held my first Chicken & Waffles Brunch on Martha's Vineyard and, maybe, 10 people showed up. In 1997, I wrote the original business plan for Phil the Fire and for the next four years held Chicken & Waffles parties and brunches from Cleveland back to Martha's Vineyard (at the last one over 100 people came from all over the island). In 2001, I opened an all-you-can-eat Sunday Brunch featuring chicken & waffles at the Civic in Cleveland Heights. Hardly anyone came, until John Long, *The Plain Dealer's* food critic, reviewed us on July 4, 2001. After his favorable review, the rest, as they say, is history. On January 29, 2002 Phil the Fire near Shaker Square opened.

Now, I have the opportunity to pass on my love of cooking, to my beautiful daughter Machiah Imani and to share my passion for great food and great eating with you.

I only use fresh products whenever possible. Our chicken, catfish, salmon and produce are delivered fresh; frying oil is changed daily; collard greens are washed and then cooked with fresh smoked turkey; pie crusts and fillings are made from scratch; cornbread muffins and desserts are baked on the premises; and our French fries and sweet potato fries are made from freshly cut potatoes and yams. Why do I do this? Because as a guest in our house you deserve only the best and I want to make sure that when you leave Phil the Fire you are satisfied and will recommend us to your friends and family!

Thank you for dining, with us.

Phil



Silver Spoon Award 2003 & 2004 - Cleveland Magazine

Best Fried Chicken - The Plain Dealer

Top 10 Best Catfish Restaurant - National Catfish Institute

Best Food For World Peace 2002 - Scene Magazine

There really is nothing like good food to bring people together, and Phil "the Fire" Davis's "comfort food for the soul" proves the point. The amateur caterer-turned-restaurateur opened his 45-seat dining room just off Shaker Square at the beginning of this year. But word of his famous L.A.-style chicken and waffles (a breathtakingly sweet and savory combination of crunchy fried chicken and tender waffle, doused, as you will, with both hot sauce and maple syrup) has traveled fast. Today, his homey restaurant is almost constantly crammed with a well-integrated crowd of happy chowhounds. World peace through sweet-potato pie? It could happen, and Phil could be just the man to cook it up.

www.PhilTheFire.com

WE CATER!

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 Phil's Specialties