

Humble Pie

"a piece of the pie pledge"

π

We give all our hourly kitchen staff 3.14% of all food sales to help with pay disparity, provide a livable wage and benefits for the crew doing the hard work behind the scenes.

Chef Add-on Suggestions

Available for all items

- Black Summer Truffle +\$25
- Sauteed Shrimp +\$6
- Roasted Chicken +\$5
- Vegan Tofu Basil Ricotta +\$3
- Basil Pesto +\$3
- Pan Seared Salmon +\$8

Local Farmers and Beverage

Producers We Use

- DaySpring Farms | Danielsville, GA
- Fripper's | Atlanta, GA
- Atlanta Hard Cider | Atlanta, GA
- Scofflaw | Atlanta, GA
- Sweetwater | Atlanta, GA
- Terrapin | Athens, GA
- Butter & Cream | Atlanta, GA
- Brasstown Beef | Franklin, N. Carolina

We are a cash free establishment.

Shareables

Crab Hushuppies (4) 12
lump crab, corn, smoked paprika salt, lime crema

Jumbo House Wings (6) 15
house buffalo sauce, celery & carrot
blue cheese dip

Siano Burrata 16
fuji apples, basil pesto, pecans
arugula, sourdough toast

Fire Roasted Cauliflower 13
marcona almonds, charred lemon, house-made
romesco

"French Onion" Hand Pies (2) 12
caramelized Vidalia onions, gruyère cheese
beef sherry au jus dip

Wood Fired Maitake Mushroom (V) (GF) 12
black garlic miso, crispy shallot, pickled onion
cilantro

Corn Coconut Chowder 13
jalapeño, potato, herbs, fried shallots

Not So Humble Fries 14
truffle, parmesan, herbs

Fried Green Tomatoes 17
seasonal Jam, goat cheese, arugula salad

Autumn Kale Salad (GF) 15
spiced roasted sweet potato, crispy chickpeas
pepitas, red onion, goat cheese
honey mustard dressing

Oven Roasted Caesar 17
hearts of romaine, parmesan, brown butter migas
bacon, fried capers

+  Sauteed Shrimp \$6

+  Roasted Chicken \$5



Humble Pie



Our pizza dough features freshly milled flour from DaySpring farms and is fermented for 3 days. All pizzas are 12" and finished with garlic oil and parmesan fresh out of the oven. Gluten Free pizzas available for \$4 extra.

Pizza's

Ask about our pizza of the month

Red Sauce

Margherita 21

basil, fresh mozzarella "siano fior di latte"

Pepperoni 23

mozzarella, Fripper's pepperoni

The Carnivore 26

braised short rib, Fripper's pepperoni
bacon

White Sauce

Short Rib Philly 27

spicy peppers, mushroom, provolone
caramelized onions

Loaded Baked Potato 22

bacon, chives, cheddar

Lobster Pizza 27

roasted tomatoes, basil, pine-nut pesto

Special Sauce

Seriously Squash 26

italian sausage, ricotta
caramilized onion, maple, fried sage

Barbecue Chicken 23

house BBQ sauce, roasted chicken
caramelized onions, fresh jalapeños

Entrees

Classic Burger 21

grass fed single beef patty, LTO
american cheese, garlic aioli, dill pickle, fries
add a side of parm truffle fries for +\$3

Parm Crusted Grilled Cheese 15

juniper cafe pimento cheese, garlic aioli
red sauce dip

Grilled Chicken "BLT" 17

bacon-jalapeño jam, arugula, tomato
toasted sourdough

Desserts

Banana & Rum Cream Pie 11

nilla wafer crust, salted caramel sauce,
chantilly

Apple Bourbon Cobbler 14

spiced streusel, vanilla bean ice cream

Pecan Pie 12.5

salted butterscotch, brown butter crumbles
& Ice cream

Ice Cream by the Scoop 3/Per Scoop

French Vanilla Bean

Chocolate Sorbet (V)

Cinnamon

Strawberry

Butter Pecan

Mudslide

A large party gratuity of 20% will be applied to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness