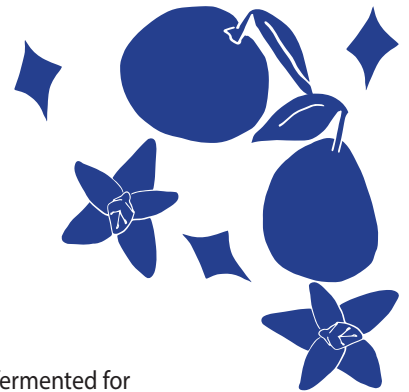


# Humble Pie



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  
caramelized onion, maple, fried sage

**The Nicki 27**  
fresh mozzarella "siano fior di latte"  
wild mushrooms, truffle butter dip

**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\*

**Humble Pot Pie 19**  
short rib, roast vegetables, house salad

**Blackened Salmon Filet (7oz) 26**  
cauliflower purée  
arugula pickled red onion salad  
bacon mustard vinaigrette

## Desserts

**Banana & Rum Cream Pie 11**  
nilla wafer crust, salted caramel sauce,

**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\*

# Humble Pie

"a piece of the pie pledge"

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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 Hushpuppies (4) 12

lump crab, corn, smoked paprika salt, lime crema

### Lobster Mac & Cheese 19

lemon herb bread crumb

### Humble Pie Butter Shrimp 16

herb garlic butter, cherry tomatoes  
pickled pepper, garlic bread

### 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

