



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

# \*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

pickeled cherry peppers, mushroom, provolone, caramelized onions

#### Loaded Baked Potato 22

bacon, chives, cheddar

# Shrimp Scampi 26

shrimp, white wine garlic sauce, mozzarella, red pepper flakes

# Special Sauce

### Hot Italian Stallion 24

mozzarella, pork soppressata, tomatoes, oregano, hot honey, spicy peppers

#### The Nicki 27

fresh mozzarella "siano fior di latte", wild mushrooms, truffle butter dip, arugula

#### Barbecue Chicken 23

BBQ sauce, roasted chicken, caramelized onions, fresh jalapeños

# **Entrees**

#### Classic Burger (7oz) 21

grass fed single beef patty, LTO, american cheese, garlic aioli, dill pickle, fries

#### Grilled Chicken "BLT" 17

bacon-jalapeño jam, garlic aoli, arugula, tomato, red onions, toasted sourdough, house salad

#### Humble Pot Pie 19

roasted chicken, roast vegetables, house salad

# Blackened Salmon (7oz) 26

succotash, crispy okra, parsley salad

#### Short Rib Pappardelle 26

short rib, crimini mushroom, pearl onions, sweat peas, burrat

Blueberry Sweet Tart 9

Blueberry Lemon Filling, White Chocolate

Crumble, Brown Butter Ice Cream.

Chocolate Sorbet (V)

# Desserts

### \*Upgrade your side to Not so Humble fries for +\$4\*

# Lemon Merinaue Pie 12.5

Butter Pie Crust, Lemon Curd, Burnt Meringue, Strawberry Lemon Sorbet

# Peanut Butter Pie 12

Peanut Oreo Crumb, Vanilla Chantilly, Raspberry Gel

### Ice Cream by the Scoop 3/Per Scoop

French Vanilla Bean

Dark Chocolate **Peppermint** 

#### Brown Butter Ice Cream

Strawberry Meyer Lemon Sorbet

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



# Chef Add-on Suggestions \*Available for all items\*

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, parmesan

# Humble Pie Butter Shrimp 16

herb garlic butter, cherry tomatoes, pickled cherry peppers, garlic bread

# Jumbo House Wings (6) 15

house buffalo sauce, celery & carrot, blue cheese dip

### Siano Burrata 17

truffle pesto, arugula, roasted pear, pine nuts, toasted sourdough

# Wood Fired Cabbage(GF) 10

pomegranate mint Chimichurri, brown butter hazelnut

#### "French Onion" Hand Pies (2) 12

caramelized Vidalia onions, gruyère cheese, beef sherry au jus dip

#### 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

#### Kale Salad 15

roasted beets, goat cheese, hazelnut, crispy leeks, honey apple cider vinaigrette

# Oven Roasted Caesar 17

hearts of romaine, parmesan, brown butter migas, bacon, fried capers

+ Sauteed Shrimp \$6

+ 👸 Roasted Chicken \$5











