



# Humble Pie

"a piece of the pie pledge"

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We give all our hourly kitchen staff 3.14% of all sales. This will alleviate pay disparity and provide a livable wage for the crew doing the hard work behind the scenes.

## Chef Add-on Suggestions

-  Caviar Kaluga Amur  
+.5 oz \$35 / +1 oz \$70
-  Black Winter Truffle +25

## Local Farmers and Beverage Producers We Use

Diamond City Farms | Mansfield, GA  
Dayspring Farms | Danielsville, GA  
Fripper's | Atlanta, GA  
Atlanta Hard Cider | Atlanta, GA  
Creature Comforts | Athens, GA  
Scofflaw | Atlanta, GA  
Sweetwater | Atlanta, GA  
Gate City | Atlanta, GA  
Burnt Hickory | Kennesaw, GA  
Terrapin | Athens, GA  
Second Self | Atlanta, GA  
ASW Distillery | Atlanta, GA  
Butter & Cream | Atlanta, GA  
Brasstown Beef Franklin | N. Carolina

We are a cash free establishment.


## Shareables

listed from smallest to largest

### Foie Gras Mousse 19

fig jam, grilled sourdough

### Caviar Pie 17

crispy potato, smoked trout caviar, crème fraiche  
+  Caviar Kaluga Amur .5 oz \$35 / 1 oz \$70

### Crab Hushpuppies (4) 12

lump crab, pimenton, lime crema

### Roasted Broccolini (GF) 12

house garlic butter, calabrian chili, charred lemon

### "French Onion" Hand Pie 7

caramelized vidalia onions, gruyère cheese, sherry au jus dip

### Wood Fired Maitake Mushrooms (V) 12

whole Roasted Floret, soy ginger dressing

### Butternut Squash Soup (GF) 11

maple nutmeg crème, roasted pepitas, herb oil

### Humble Fries (V) (GF) 8

lemon, rosemary, garlic

### Not So Humble Fries (GF) 11

parmesan, truffle oil, herb

+  Black Winter Truffle +\$25

### Humble House Salad 15

seasonal mixed greens, apple, olives, honey, hazelnut

### Kale and Grain Salad (V) (GF) 16

quinoa, kasha, puffed rice, kale, shaved cauliflower, red wine dressing

### Oven Roasted Caesar 15

hearts of romaine, parmesan, brown butter migas, bacon






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+.5 oz \$35 / +1 oz \$70
-  Black Winter Truffle +25
-  Marrakech Organic Extra Virgin Olive Oil +2  
(for pizza crust dipping)
-  Vegan Cheese substitution +3

## Local Farmers and Beverage Producers We Use

Diamond City Farms | Mansfield, GA  
Rock House Creamery | Newborn, GA  
Dayspring Farms | Danielsville, GA  
Fripper's | Atlanta, GA  
Atlanta Hard Cider | Atlanta, GA  
Creature Comforts | Athens, GA  
Scofflaw | Atlanta, GA  
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## Pizza

Our pizza dough features freshly milled flour from daysprings farm and is fermented for 3 days. Gluten Free pizzas available for \$4 extra.

### White Sauce

#### Short Rib Philly 25

spicy peppers, mushroom, provolone

#### Clam Pizza 24

lemon, Siano fior di latte, clam butter dip

+  Caviar Kaluga Amur  
.5 oz \$35 / +1 oz \$70

#### Broccoli & Cheese 19

oregano, Locksley's cheddar, roasted broccoli, calabrian chili

+  Black Winter Truffle +\$25

#### Loaded Baked Potato 20

bacon, chives, Locksley's cheddar

+  Black Winter Truffle +\$25

+  Caviar Kaluga Amur

.5 oz \$35 / +1 oz \$70

### Red Sauce

#### Pineapple & Spanish Chorizo 22

tomato sauce, arugula, Siano fior di latte

#### Marinara (V) 17

tomato sauce, tomato carpaccio, sicilian oregano

#### Margherita 20

tomato sauce, basil, Siano fior di latte

#### Pepperoni Pizza 22

red sauce, mozzarella, Fripper's pepperoni

#### The Carnivore 26

braised short rib, pepperoni, bacon

### Special Sauce

#### Ragin' Cajun Shrimp 23

etouffee, scallion, soppressata

#### The Nicki 27

wild mushrooms, Siano fior di latte, truffle butter dip

+  Black Winter Truffle +\$25

#### Get the Greek 20

spinach, onions, olives, charred lemon, feta

### Entrees

#### Not So Humble Burger 29

1/2 lb premium dry aged beef, cheese, caramelized onion, fries, dill pickle

#### Classic Burger 19

1/2 lb beef patty, American cheese, LTO, dill pickle, humble fries

#### Braised Beef Short Rib (GF) 36

boursin mash, charred scallion relish, au jus

# Wine

## Sparkling

Bisol, Valdobriadene Prosecco Superiore 15 | 60  
Italy, NV, **Organic**

Raventós i Blanc, Blanc de Blancs 16 | 64  
Penedès, Spain, 2018, **Biodynamic**

Cleto Chiarli, 'Vecchia Modena', Lambrusco di Sorbara 14 | 56  
Emilia-Romagna, Italy, NV, **Organic**

- **Sustainable** Man-made chemicals are not prohibited, but their use is restricted. With the use of integrated pest management, biodiversity is emphasized.
- **Organic** Wine grown without the use of artificial chemical fertilizers, pesticides, fungicides, and herbicides. Accreditation is required by an organic certification body if the producer wishes to display credentials on labels.
- **Biodynamic** The vineyard is viewed as an ecological whole, coexisting as one organism and also using the cosmos, such as the moon phases for when to sow or harvest.

## White

Scarbolo, Pinot Grigio 12 | 48  
Friuli, Italy, 2021, **Sustainable**

Château Maris, Vermentino Pays d'Oc, France, 2020, **Biodynamic**

Bow + Arrow, Chenin Blanc 14 | 56  
Willamette Valley, Oregon, 2020, **Organic**

Birichino, Malvasia 14 | 56  
Monterey, California, 2021, **Organic**

Paco & Lola, Albariño 16 | 64  
Rías Baixas, Spain, 2021, **Sustainable**

Dry Creek, 'Fumé Blanc' 13 | 52  
Sauvignon Blanc  
Sonoma County, California, 2021, **Sustainable**

Caruso & Minini, 'Naturalmente Bio,' Catarratto, Sicily, Italy, 2021, **Biodynamic**

Artesa, Chardonnay, Los Carneros 16 | 64  
Napa Valley, California, 2020, **Sustainable**

## Rose

Forlorn Hope, 'Queen of the Sierra', Barbera, Zinfandel 13 | 52  
Calaveras County, California, 2021, **Organic**



## Red

Anne Amie, Winemaker's Selection Pinot Noir 15 | 60  
Willamette Valley, Oregon, 2021, **Sustainable**

Luberri, 'Orlegi' Tempranillo 15 | 60  
Rioja, Spain, 2021, **Organic**

Division-Villages, 'Béton' Cabernet Franc Blend 16 | 64  
Oregon, 2021, **Organic**

G.D. Vajra, 'Claré J.C.' Nebbiolo, Langhe Piedmont, Italy, 2021, **Organic**

Fattoria Rodàno, Sangiovese Blend, Chianti Classico 14 | 56  
Tuscany, Italy, 2021, **Organic**

Lunaria, 'Ruminat' Primitivo 13 | 52  
Abruzzo, Italy, 2021, **Biodynamic**

Hedges, Estate Cabernet Sauvignon Blend 18 | 72  
Red Mountain, Washington, 2020, **Biodynamic**

Brendel by Heitz Cellar, Cabernet Sauvignon 24 | 96  
Napa Valley, California, 2019, **Organic**

# Cocktails

**Peachy** 14  
Titos, Peach-cello, Fresh lemon, Baking Spice, Basil, Honey

**Apple picking** 14  
Mezcal, Fresh apple cider, Negroamaro Reduction, Cinnamon, Local honey, Mint, Sorento Lemons

**Cancun** 14  
Tequila, Prickly Pear, Orangecello, Italian chili, Agave, Lime, Basil

**Buzz cap** 14  
Malfy Gin, Tangelo, Rosemary, Cardamaro, Egg White, Soda

**Pom Pom** 14  
Bourbon, POM, Sage, Nardini Rubarbaro, Blood Orange, Lemon, Honey

**By the fire** 14  
Rye, Fig, Maraschino Liqueur, Blood Orange Extract, Sage bitters

# Beer

On Tap

**Atlanta Crisp Hard Cider** 7  
Atlanta, GA, 5.9%

**Creature Comforts Tropicalia IPA** 7  
Athens, GA, 6.6%

**Scofflaw POG Basement, Hazy IPA** 7  
Atlanta, GA, 7.5%

**Creature Comforts Classic City Lager** 7  
Athens, GA, 4.2%

**Sweetwater 420, Pale Ale** 7  
Atlanta, GA, 5.7%

**Gate City Copperhead, Amber Ale** 7  
Roswell, GA, 5.2%

**Second Self Mole Porter** 7  
Atlanta, GA, 6.5%

## Dessert

### Spiced Apple Buckle Cake 12

Oat Crumble, Dulce de Leche, Vanilla Bean Ice Cream

### Cranberry Slab Pie 14

Orange Chantilly, Almond Crust, Cranberries  
Cinnamon Ice Cream

### Chocolate Mudslide Pie 11

Hazelnut Cream, Chocolate Cookie Crust

### Sweet Cherry Pavlova (Dinner Only) (GF) 12

Goat Cheese Cream, Port & Brandied Cherry Reduction

### Honey Poached Pear Galette (Dinner Only) 14

Butter Pecan Ice Cream

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

Flavors provided by local Butter & Cream

Cinnamon  
Butter Pecan  
Chocolate Sorbet (V)  
French Vanilla Bean  
Strawberry

### Dessert Wines

Vietti, Moscato d'Asti, 10 | XX  
Piedmont, Italy, 2021

Donnafugata 'Ben Ryé', XX | XX  
Passito di Pantelleria, Sicily, Italy 2019

Taylor Fladgate, LBV Port, XX | XX  
Portugal, NV



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