



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**  
pickled 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

**(Dinner) 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

**(Dinner) Humble Pot Pie 19**  
roasted chicken, roast vegetables, house salad

**Short Rib Pappardelle 26**  
short rib, crimini mushroom, pearl onions, sweat peas, burrata

**(Dinner) Blackened Salmon (7oz) 26**  
succotash, crispy okra, parsley salad

**(Dinner) Lamb Chop (10oz) 45**  
roasted cabbage, pomegranate mint chimichurri, rosemary jus

## Desserts

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

**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	Dark Chocolate Peppermint	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 Winter Truffle +\$35

Sauteed Shrimp +\$6

Roasted Chicken +\$5

Vegan Tofu Basil Ricotta +\$3

Basil Pesto +\$3

Pan Seared Salmon +\$8

\*Try our Humble Buffet\*

\*Available WEN-THURS-FRI\*

Our humble buffet is our newest lunch offering to make your Humble Pie experience that much more exciting!

Try out our fan favorite menu items at a huge discount!

Unlimited shareables, pizzas, salads, and desserts!

Try the in-house made add-on's

Pan Seared Salmon +\$8

Braised Short Rib +\$7

Sauteed Shrimp +\$6

Roasted Chicken +\$5

\*\$18-Adults\*

\*\$10-Children 12 & under\*

Must be a full table commitment

## Shareables

### Crab Hushpuppies (4) 12

lump crab, corn, smoked paprika salt, lime crema

### Lobster Mac & Cheese 19

lemon herb bread crumb, parmesan

### (Dinner) 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

### Fire Roasted Heirloom Carrot (GF) 12

honey caraway seeds, lemon mint yogurt, pepitas & pistachios crumb

### 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

### Winter 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

