

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
-  Sautéed Shrimp +\$6
-  Roasted Chicken +\$5

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
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

Shareables

listed from smallest to largest

Potato Pie 17

crispy potato, smoked trout roe, crème fraiche

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

"Fish Sticks" 16

Bacalao – potato, lime crema, smoked paprika

Roasted Broccolini (GF) 12

house garlic butter, calabrian chili, charred lemon

"French Onion" Hand Pie (2) 14

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

thin and crispy, tossed with garlic, rosemary. lemon salt

Not So Humble Fries (GF) 11

thin and crispy, tossed in truffle oil, parmesan

+  Black Winter Truffle +\$25

Humble House Salad 15

seasonal mixed greens, apple, olives, honey, hazelnut

Kale and Grain Salad (V) (GF) 16

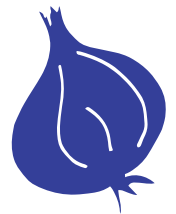
quinoa, kasha, puffed rice, kale, shaved cauliflower, red wine dressing

Oven Roasted Caesar 15

hearts of romaine, parmesan, brown butter migas, bacon

Glazed Eggplant Steak (V) 21

couscous, curried pepitas, pomegranate sorghum reduction



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-  Black Winter Truffle +25
-  Marrakech Organic Extra Virgin Olive Oil +2
(for pizza crust dipping)
-  Vegan Cheese substitution +3
-  Fripper's pepperoni +3

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Pizza



Our pizza dough is made with our own starter that was born in 2020 and made with locally milled flour from DaySprings Farms in Athens, GA. 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
+  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 25
braised short ribs, 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

Oven Roasted Half Chicken (GF) 29
Diamond City Farms arugula, frisee, apple, olive, agrodolce jus
(May take up to 20 minutes)

Not So Humble Burger 29
1/2 lb premium dry aged beef, cheese, caramelized onion, humble fries

Classic Burger 19
1/2 lb beef blend patty, american cheese, lettuce, tomato, onion, dill pickle, humble fries

Braised Beef Short Rib (GF) 36
boursin mash, charred scallion relish, au jus

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



Wine

Sparkling

Bisol, Valdobriadene Prosecco Superiore
Italy, NV, [Organic](#)

Raventós i Blanc, Blanc de Blancs
Penedès, Spain, 2018, [Biodynamic](#)

Cleto Chiarli, 'Vecchia Modena', Lambrusco di Sorbara
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
Friuli, Italy, 2021, [Sustainable](#)

Château Maris, Vermentino
Pays d'Oc, France, 2020, [Biodynamic](#)

Bow + Arrow, Chenin Blanc
Willamette Valley, Oregon, 2020, [Organic](#)

Birichino, Malvasia
Monterey, California, 2021, [Organic](#)

Paco & Lola, Albariño
Rías Baixas, Spain, 2021, [Sustainable](#)

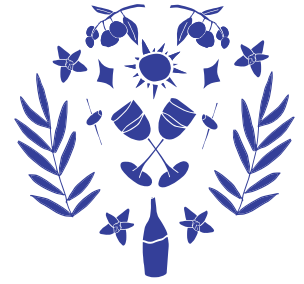
Dry Creek, 'Fumé Blanc'
Sauvignon Blanc
Sonoma County, California, 2021, [Sustainable](#)

Caruso & Minini, 'Naturalmente Bio,'
Catarratto,
Sicily, Italy, 2021, [Biodynamic](#)

Artesa, Chardonnay
Los Carneros
Napa Valley, California, 2020, [Sustainable](#)

Rose

Forlorn Hope, 'Queen of the Sierra',
Barbera, Zinfandel
Calaveras County, California, 2021, [Organic](#)



Red

Anne Amie, Winemaker's Selection Pinot Noir
Willamette Valley, Oregon, 2021, [Sustainable](#)

Luberri, 'Orlegi' Tempranillo
Rioja, Spain, 2021, [Organic](#)

Division-Villages, 'Béton'
Cabernet Franc Blend
Oregon, 2021, [Organic](#)

G.D. Vajra, 'Claré J.C.' Nebbiolo,
Piedmont, Italy, 2021, [Organic](#)

Fattoria Rodano, Sangiovese Blend,
Chianti Classico
Tuscany, Italy, 2021, [Organic](#)

Lunaria, 'Ruminat' Primitivo
Abruzzo, Italy, 2021, [Biodynamic](#)

Hedges, Estate Cabernet Sauvignon Blend
Red Mountain, Washington, 2020, [Biodynamic](#)

Brendel by Heitz Cellar, Cabernet Sauvignon,
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, Sorrento 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%