

Curbside Menu

Small Plates

Roasted Beef Marrow one bone \$16 two bones \$20

Oven Roasted Beef Marrow, Dry Cured Olive and Tomato Salad, Saba, Georgia Olive Oil, Focaccia Toast

PEI Mussels \$16

Rope Cultured Mussels, Nduja, Tomato Broth, Shallots, Bell Peppers and Focaccia

Arancini \$9

Roasted Garlic Risotto, Springer Mountain Chicken, Roasted Tomatoes, Basil, Pomodoro

Caesar \$7 side \$4

Hickory Smoked Caesar Dressing, Romaine, Parmesan, Garlic Croutons

Spring Bruschetta Salad \$13

Sourdough Toast, White Bean Puree, Arugula, Asparagus, Radish, Lemon-Basil Vinaigrette, Burrata, Pine Nuts

Amici Sandwich \$10

House Made Focaccia, Pepperoni, Capicola, Salami, Mozzarella, Pecorino Aioli, Eco-Rich Romaine

Spaghetti Sandwich \$10

House Made Focaccia, Spaghetti With Meat Sauce, Mozzarella

Grilled Cheese \$10

House Made Focaccia, Mozzarella, Special Growers Basil Pesto, Roasted Tomatoes

Springer Mountain Chicken Wings \$9

Hickory Smoked, Calabrian Chili Buffalo Sauce, Buttermilk Dressing

Garlic Rolls \$6

Fresh Baked to Order, Pomodoro Sauce

Benton's Prosciutto' and Focaccia \$12

12 Month Aged Benton's Country Ham, Fresh Pulled Mozzarella Salad with Castelvetrano Olives, Pesto

Castelvetrano Olives \$4

Lightly Warmed, Preserved Lemon, Calabrian Chili, Rosemary

Pasta

add burrata for \$4

Chicken Rotolo \$18

Baked, Springer Mountain Farm Chicken Confit, Mossy Creek Mushrooms, Zavels Farm Greens, Pomodoro, Pecorino

Bison Meatballs \$17

Spaghetti, Farm Raised Bison and Pork Meatballs, Roasted Red Pepper Pomodoro, Pecorino

Smoked Chicken 'Alfredo' \$18

Penne, Caramelized Cippolini Onions, Pecorino and Taleggio Cream, Broccoli, Pecorino

Lamb Bolognese \$19

Rigatoni, Ground Border Springs Lamb and Ground Pork, Pecorino

Chicken Parmesan \$17

Spaghetti, Pan Fried Springer Mountain Chicken Breast, Mozzarella, Rustic Pomodoro, Special Growers Herbs

Pizza

Choose a crust: Sourdough, Thin, Gluten Free or Focaccia (\$4 upcharge)

Broccoli and Nduja \$16

Pomodoro, Broccoli, Shallots, House Made Nduja, Mozzarella Stracciatella, Parmesan

Asparagus and Mushroom \$18

Ricotta Base, Mossy Creek Mushrooms, Asparagus, Caramelized Cippolini Onions, Arugula, Preserved Lemon, Truffle Oil, Pecorino

Tessa and Egg \$17

Pesto Base House Cured Tessa Pancetta, Windy Acres Farm Eggs, Calabrian Chilis, Shallots, Local Honey Drizzle, Pecorino

Italian Sausage \$16

Pomodoro, House Made Italian Sausage, Bell Pepper, Fennel, Mozzarella, Parmesan

BBQ Chicken \$17

House Made BBQ Sauce, Hickory Smoked Chicken, Pickled Shallots, Jalapeno, Greens

Salami and Capicola \$17

Pomodoro, Genoa Salami, House Smoked Capicola, Castelvetrano Olives, Calabrian Chilis, Pecorino

Custom Pizza \$12

Choose A Base: Ricotta, Special Growers Basil Pesto, GA Olive Oil and Garlic or Pomodoro

\$1 Toppings

Calabrian Chili, Shallot, Garlic Confit, GA Olive Oil, Chili Oil, Bell Pepper, Jalapeno, Castelvetrano Olive, Preserved Lemon, Farm Egg, Basil

\$2 Toppings

Roasted Tomatoes, Shaved Fennel, Broccoli, Pepperoni, White Anchovy, Salted Anchovy, House Made Italian Sausage, Greens, Arugula, Salami

\$3 Toppings

Tessa Pancetta, Mozzarella Stracciatella, Smoked Chicken, Benton's Prosciutto, House Made Capicola, Mossy Creek Mushrooms

Large Plates

Pizza Dinner For Two \$25

Choose any Speciality Pizza (\$4 upcharge for sicilian) Or 2 Topping Custom Pizza. Comes With 2 Side Caesar Salads And Garlic Rolls With Pomodoro Sauce

Pasta Dinner For Two \$25

Choose A Pasta: Meatballs, Smoked Chicken 'Alfredo' Or Chicken Parmesan (Choose Bolognese Or Risotto For \$4 Upcharge). Comes With 2 Side Caesar Salads And Garlic Rolls With Pomodoro Sauce

Black Drum and Rock Shrimp Risotto \$26

Pan Seared Wild Caught Black Drum, Roasted Garlic Risotto, Butter Poached Farm Carrots, Sweet Greens, Lima Beans, Green Garlic Pesto

Angus Hanger Steak \$27

Pan Seared, Angus Beef, Roasted Potatoes, Carrots, Charred Spring Onions, Horseradish, Chianti Demi

Truffle Sausage Stuffed Pork \$18

Roasted Pork Shoulder Stuffed With House Made Truffle Sausage, Broccoli, Shelton Farms Polenta, Mossy Creek Mushroom Gravy

Dessert \$6

Zeppole

Ricotta Batter Doughnut With Dark Chocolate, Crème Anglaise, Powdered Sugar

Gelato

all made in house with Cruze Farm Milk and Windy Acres Farm eggs

Vanilla, Chocolate Stracciatella,

Pistachio, Reece's

Hammie's Sammies and Coffee

two locally made macarons and a cup of coffee, ask your server for flavor choices (available individually \$2.5 each)

