

## Small Plates

**Topped Garlic Rolls** \$6 plain \$4

*Fresh Baked to Order, Topped With Pesto or Pomodoro and Mozzarella Cheese*

**Casteltravano Olives** \$4

*Lightly Warmed, Preserved Lemon, Calabrian Chili, Rosemary*

**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** \$14

*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 and Olive Oil Puree, Arugula, Asparagus, Radish, Lemon-Basil Vinaigrette, Burrata, Pine Nuts*

**Springer Mountain Chicken Wings** \$9

*Hickory Smoked, Calabrian Chili Buffalo Sauce, Buttermilk Dressing*

**Benton's Prosciutto' and Focaccia** \$12

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

## Dessert \$6

**Zeppole**

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

**Gelato**

Vanilla , Chocolate Stracciatella, Pistachio

**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)*



## 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 Cipolini Onions, Pecorino and Taleggio Cream, Broccoli, Pecorino*

**Lamb Bolognese** \$19

*Rigatoni, Ground Lamb and Ground Pork, Pecorino*

**Chicken Parmesan** \$17

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

## Large Plates

**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*

## Pizza

Chose a crust: Sourdough, Thin, Gluten Free or Focaccia (\$4 up-charge)

**Tessa and Egg** \$17

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

**Broccolini and Nduja** \$16

*Pomodoro, Broccolini, Shallots, House Made Nduja, Mozzarella Stracciatella, Parmesan*

**Italian Sausage** \$16

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

**Supremo** \$18

*Pomodoro, Pepperoni, House Made Italian Sausage, Bell Peppers, Shallots, Local Mushrooms, Dry-Cured Olives*

**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*

**Asparagus and Mushroom** \$18

*Ricotta Base, Mossy Creek Mushrooms, Caramelized Cipolini Onions, Asparagus, Arugula, Preserved Lemon, Truffle Oil, 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, Broccolini, 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

*OPEN WEDNESDAY THROUGH SUNDAY 5-9*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS