

Small Plates



OPEN WEDNESDAY THROUGH SUNDAY

Scan With Your Camera To Open Our Digital Menu



Topped Garlic Rolls \$6 plain \$4

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

Castelvetro Olives \$4

Lightly Warmed, Preserved Lemon, Calabrian Chili, Rosemary

Springer Mountain Chicken Wings \$12

Hickory Smoked, Calabrian Chili Buffalo Sauce, Buttermilk Dressing

Bruschetta \$12 two for \$20

Fig *Sourdough Toast, Ricotta, Dried Figs, Arugula, Lemon, Local Honey, Pistachio, Georgia Olive Oil*

Prosciutto *Sourdough Toast, Tomato Jam, Shaved Benton's Prosciutto, Special Growers Basil, Sorghum Agrodulce, Georgia Olive Oil*

Mushroom and Truffle Arancini \$9

Mossy Creek Mushrooms, Truffle, Mozzarella, Pomodoro

Caesar Salad \$7 side \$4

Hickory Smoked Caesar Dressing, Romaine, Parmesan, Garlic Croutons

Fritto Misto \$12

Rice Flour Battered North Atlantic Calamari, Jumbo Shrimp, Fennel, Lemon, Green Onion, Lemon Caper Aioli

Fall Burrata Salad \$12

Local Kale, Candied Pecans, Brown Butter Vinaigrette, House Made Burrata, Saba, Extra Virgin Olive Oil

Pasta / Mains

add burrata for \$4

Smoked Trout Agnolotti \$22

House Made Windy Acres Egg Dough, Hickory Smoked North Carolina Trout and Mascarpone Filling, Local Greens, Lemon Cream, Parmesan

Shellfish Fettuccini \$25

Squid Ink Fettuccini, Jumbo Shrimp, Calamari, Applewood Smoked Bacon, Tomato Broth, Fried Capers

Gnocchi with Duck Breast \$32

Potato Gnocchi, Pan Seared Margret Duck Breast, Charred Brussels Sprouts, Pickled Apples, Parmesan

Bison Meatballs \$20

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

Smoked Chicken Risotto \$19

Arborio Rice, Springer Mountain Chicken Leg Quarter, Mossy Creek Mushrooms, Roasted Butternut Squash, Caramelized Cippolini Onions, Salsa Verde

Lamb Bolognese \$20

Rigatoni, Ground Lamb and Ground Pork, Pecorino

Carbonara \$19

Bucatini, House Cured Guanciale, Parmesan Cream Sauce, Black Pepper, Sixty-Minute Windy Acres Farm Egg, Peas

Chicken Parmesan \$19

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

Chose A Crust Style



Pizza

Thin - our signature style, crispy mid-west style crust with a touch of sourdough starter (approx. 12")

Sourdough - hand tossed style, naturally leavened (approx. 11")

Sicilian \$4 upcharge - 1/4 loaf of focaccia bread topped and baked (approx. 14"x8")

Gluten Free - cauliflower and parmesan crust (approx. 10")

Italian Sausage \$17

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

Butternut Squash and Bacon \$18

Special Growers Pesto Base, Mozzarella, House Cured Tessa Pancetta, Roasted Local Butternut Squash, Cippolini Onions, Honey Drizzle

Loaded Potato \$18

Ricotta Base, Sweetwater Cheddar, Mozzarella, Hickory Smoked Pork, Green Onions, Crème Fraiche

Capicola and Jalapeno \$17

Pomodoro, Mozzarella, House Smoked Capicola, Jalapeno, Shaved Garlic

Broccoli and Mushroom \$18

Ricotta Base, Mozzarella, Broccoli, Mossy Creek Mushroom, Calabrian Chilis, Preserved Lemon, Shallots

Sausage and Pepperoni \$18

Pomodoro, Mozzarella, House Made Italian Sausage, Pepperoni, Banana Peppers, Ricotta Drizzle, Pecorino

Supremo \$20

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

Buffalo Chicken \$18

Calabrian Chili Buffalo Base, Mozzarella, Fontina, Smoked Springer Mountain Chicken, Caramelized Cippolini, Buttermilk Dressing Drizzle, Crispy Chicken Skin

Custom Pizza \$12

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

Vegetables

Calabrian Chilis (\$1) Jalapeno (\$1) Shallots (\$1) Garlic Confit (\$1) Farm Egg (\$1) Castelvetrano Olive (\$1) Preserved Lemon (\$1) Fresh Basil Leaves (\$1) Local Greens (2) Roasted Tomatoes (\$2.5) Shaved Fennel (\$1) Arugula (\$2) Broccoli (\$2) Caramelized Cippolini (\$2) Roasted Butternut Squash (\$2)

Meats

Smoked Springer Mountain Chicken (\$3) Benton's Prosciutto (\$3.5) Capicola (\$2.5) Tessa Pancetta (\$2.5) Pepperoni (\$2) Genoa Salami (\$2) Salted Anchovy (\$2) Italian Sausage (\$2)

Cheeses

Hand Pulled Mozzarella Stracciatella (\$3) Fontina (\$2)

Finishing Touches

Truffle Oil (\$2) Calabrian Chili Oil (\$1) GA Extra Virgin Olive Oil (\$1) Calabrian Buffalo Sauce (\$1) Buttermilk Garlic Dressing (\$1) Crispy Chicken Skin (\$1) Saba (\$1)

Dessert \$6

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)

Zeppole

Ricotta Batter Doughnut With Dark Chocolate, Crème