

# Small Plates

## Smoked Chicken and Fontina Arancini \$9

*Smoked Springer Mountain Chicken, Fontina Mozzarella, Honey Mustard Aioli*

## Fritto Misto \$14

*Rice Flour Battered Calamari, Artichoke Hearts, Fresh Lemon, Basil, Lemon Aioli*

## Fig and Prosciutto Bruschetta \$15

*Sourdough Toast, Cruze Farm Ricotta, Dried Figs, Arugula, Lemon, Shaved Prosciutto, Saba, Pistachio*

## White Bean Stew \$7

*Great Northern Beans, Roasted Mossy Creek Mushrooms, Tomato, Finished With Salsa Verde*

## Caesar Salad \$9 side \$5

*Hickory Smoked Caesar Dressing, Romaine, Parmesan, Garlic Breadcrumbs*

## Castelvetrano Olives \$4

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

## Springer Mountain Chicken Wings \$12

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

## Apple and Arugula Salad \$10

*Arugula, Shaved Fennel, Shallots, Pickled Apples, Pine Nuts, Crispy Guanciale, Goat Cheese, Lemon Vinaigrette*

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

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



OPEN WEDNESDAY THROUGH SUNDAY

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# Pasta / Mains

add burrata for \$4

## Cheese Tortellini \$22

*House Made Windy Acres Egg Dough, Cruze Farm Ricotta and Mascarpone Filling, Rustic Pomodoro, Basil, Parmesan*

## Shrimp and Polenta \$25

*Pan Seared Jumbo Shrimp, N'duja and Tomato Broth, Whey Cooked Shelton Farms Polenta, Preserved Lemon, Parmesan*

## Smoked Chicken Alfredo \$22

*Penne, Springer Mountain Smoked Chicken, Taleggio Cream, Broccolini, Caramelized Cippolini Onion, Crispy Chicken Skin, Pecorino*

## Duck Marsala \$28

*Potato Gnocchi, Mossy Creek Mushrooms, Local Greens, Pan Seared Margrett Duck Breast, Marsala Sauce, Sorghum Agrodolce*

## Bison Meatballs \$20

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

## Braised Beef and Mushroom Rotolo \$23

*Baked Pasta, Red Wine Braised Painted Hills Beef, Mossy Creek Mushrooms, Ricotta, Local Greens, Truffle Potato Puree, Parmesan*

## Lamb Bolognese \$21

*Rigatoni, Ground Lamb and Ground Pork, Pecorino*

## Chicken Parmesan \$20

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



# Pizza

## Chose A Crust Style

- Thin** - our signature style, crispy mid-west style crust with a touch of sourdough starter (approx. 12")
- Sourdough** - hand tossed style, wild yeast 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")

### Four Cheese \$15

*Extra Virgin Olive Oil and Garlic Base, Mozzarella, Stracciatella, Fontina, Cheddar, Pecorino*

### Prosciutto and Arugula \$17

*Pomodoro, Mozzarella Stracciatella, Arugula, Benton's Prosciutto, Pecorino*

### Butternut Squash and Bacon \$18

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

### Hawaiian \$18

*Pomodoro Base, Mozzarella, House Cured Canadian Bacon, Pineapple, Parmesan*

### Capicola \$17

*Pomodoro, Mozzarella, House Smoked Capicola, Shaved Garlic, Fresh Oregano*

### Mushroom and Local Greens \$18

*Ricotta Base, Mozzarella, Roasted Mossy Creek Mushrooms, Calabrian Chilis, Local Greens, Shallots, Pecorino*

### Italian Sausage \$17

*Pomodoro, Mozzarella, House Made Italian Sausage, Shaved Fennel, Bell Peppers, 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) Broccolini (\$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) Goat Cheese (\$3) White Cheddar (\$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) Fresh Basil Leaves (\$1) Fresh Oregano (\$1) Fresh Parsley (\$1)

## Dessert \$7

**Gelato** Vanilla, Chocolate Stracciatella, Pistachio

**Zeppole** Ricotta Batter Doughnut With Dark Chocolate, Crème Anglaise

**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)

**Tiramisu Twinkie** Two House Made Sponge Cake, Coffee Mascarpone Filling, Valrona Cocoa