

Small Plates



OPEN WEDNESDAY THROUGH SUNDAY

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Smoked Chicken and Pesto Arancini \$11

Mozzarella, Smoked Chicken, Special Growers Basil Pesto, Pomodoro

Citrus Cured Salmon Carpaccio \$14

Scottish Salmon, Citrus and Arugula Salad, Local Honey and Yuzu Vinaigrette, Pine Nuts

Amici Panzanella \$13 add burrata for \$4

Local Tomato and Cucumbers, Toasted Focaccia, Arugula, Shallots, Herb Lemon Vinaigrette

Caesar Salad \$10 side \$6

Hickory Smoked Caesar Dressing, Romaine, Parmesan, Garlic Breadcrumbs

Chicken Wings \$13

Hickory Smoked, Calabrian Chili Buffalo Sauce, Buttermilk Dressing

Castelvetrano Olives \$5

Lightly Warmed, Preserved Lemon, Calabrian Chili, Rosemary

Topped Garlic Rolls \$6 plain \$4

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

Fried Okra \$13

Rice Flour Batter, Marinated Zavel's Farm Okra, Pecorino Aioli

Pasta / Mains

add burrata for \$4

Pan Seared Salmon and Shrimp Risotto \$33

Pan Seared Scottish Salmon, Jumbo Shrimp, Garlic Confit Risotto, Calabrian Chili, Fennel Pesto, Citrus and Special Growers Herb Salad

Smoked Chicken Alfredo \$24

Penne, All Natural Smoked Chicken, Taleggio Cream, Broccolini, Caramelized Cippolini Onion, Crispy Chicken Skin, Pecorino

Duck and Gnocchi Marsala \$33

Gnocchi, Pan Seared Duck, Mossy Creek Mushroom, Local Tomatoes, Shishitos, Sorghum Agrodulce

Bison Meatballs \$24

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

Lamb Bolognese \$25

Rigatoni, Ground Lamb and Ground Pork, Pecorino

Chicken Parmesan \$25

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

Broccoli and N'duja \$18

Pomodoro, House Made N'duja, Broccoli, Shallots, Mozzarella Stracciatella, Parmesan

Hawaiian \$19

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

Margherita \$18

Pomodoro, Fresh Pulled Mozzarella, Local Tomatoes, Basil, GA Extra Virgin Olive Oil, Parmesan

Mushroom and Local Greens \$19

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

Peach and Prosciutto \$19

Ricotta Base, Mozzarella, SC Peaches, Benton's Aged Ham, Arugula, Saba, Pecorino

Italian Sausage \$18

Pomodoro, Mozzarella, House Made Italian Sausage, Shaved Fennel, Bell Peppers, Pecorino

Supremo \$24

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

Buffalo Chicken \$19

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

Custom Pizza \$14

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)

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

Cheesecake \$10 *Goat Cheese, Luxardo Cherries, Graham Cracker and Pistachio Crust*

Gelato \$7 *Vanilla, Chocolate Stracciatella, Pistachio*

Zeppole \$7 *Ricotta Batter Doughnut With Dark Chocolate, Crème Anglaise*

Hammie's Sammies and Coffee \$8 *Two Locally Made Macarons and a Cup of Coffee, Ask Your Server For Flavor choices (available individually \$3 each)*