

Small Plates

Chicken and Truffle Arancini \$11

Mozzarella, Hickory Smoked Chicken, Mushroom, Pomodoro

Winter Panzanella \$13 add burrata for \$4

Local Winter Greens, Candied Pecans, Roasted Butternut Squash, Brown Butter Vinaigrette, Crouton, Sorghum Agrodolce and GA Extra Virgin Olive Oil

Caesar Salad \$10 side \$6

Hickory Smoked Caesar Dressing, Romaine, Parmesan, Garlic Breadcrumbs

White Bean Stew \$8

Mossy Creek Mushrooms, Roasted Tomatoes, Parmesan, Salsa Verde, Toasted Focaccia

Castelvetrano Olives \$5

Lightly Warmed, Preserved Lemon, Calabrian Chili, Rosemary

Chicken Wings \$13

Hickory Smoked, Calabrian Chili Buffalo Sauce, Buttermilk Dressing

Shrimp and Grits \$12

Jumbo Shrimp, Tomato and Nduja Broth, Shallots, Bell Peppers, Shelton Farms Polenta

Topped Garlic Rolls \$6 plain \$4

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



OPEN WEDNESDAY THROUGH SUNDAY

Scan With Your Camera To Open Our Digital Menu



Pasta / Mains

add burrata for \$4

Duck Risotto \$29

Pan Seared Margret Breast, Roasted Garlic and Parmesan Risotto, Charred Cabbage, Chili Crisp, Pistachio, Fresh Herbs, Sorghum Agrodolce

Benton's Bacon and Clams \$29

Fettuccini, White Wine Steamed Virginia Little Neck Clams, Benton's Bacon, Roasted Tomatoes, Fennel Pesto, Parmesan

Chicken Rotolo \$23

House Made Pasta Sheets, Confit Chicken, Mossy Creek Mushroom, Local Greens, Mozzarella, Over Truffle Potato Puree, Chicken Demi

Goat Cheese Gnocchi \$27

House Made Goat Cheese Gnocchi, Tessa Pancetta, Sage Brown Butter, Pickled Apple, Zavel's Farm Sweet Potato Puree, Saba, Parmesan

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

Greens and N'duja \$18

Pomodoro, House Made N'duja, Zavel's Farm Greens, Shallots, Mozzarella Stracciatella, Parmesan

Chicken Cordon Bleu \$19

Ricotta Base, Confit Chicken, Cippolini Onion, Arugula, Benton's Prosciutto, Calabrian Chili Oil, Parmesan

Prosciutto and Arugula \$18

Pomodoro, Fresh Pulled Mozzarella, Arugula, Benton's Prosciutto, Pecorino

Mushroom and Local Greens \$19

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

Fig and Bacon \$19

Ricotta Base, Mission Figs, Caramelized Onions, House Cured Canadian Bacon, Goat Cheese, Saba, Parmesan

Butternut Squash and Bacon \$19

Pesto Base, Mozzarella, Cippolini Onions, Local Squash, House Cured Tessa Pancetta, Local honey

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

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) Green Bell Pepper (\$1) 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)*