



STARTERS

Garlic Cheese Bread - \$7

Herbed pizza dough, cheese blend, side marinara

Hummus - \$8

Roasted garlic, pine nut, EVOO, fresh pita, local vegetables

Wings - \$10

Six chicken wings, garlic Buffalo sauce, blue cheese, crudité

Carne Asada Fries - \$12

Lactobacillus-brined fries, carne asada, pico, lime crema, cotija cheese, guacamole, herbs, pickled jalapeño

Hansen's Ferment Board - \$18

Seasonal variety fermented & pickled vegetables, house cured meats, local cheeses, house beer yeast bread

SALADS

House Salad - \$11

Fried cauliflower, seasonal greens, radish, toasted bread crumb, parmesan, garlic aioli

Tuscan Kale Salad - \$12

Warm bacon vinaigrette, frisée, carrot ribbon, pickled shallot, granny smith, blue cheese, candied pecan

Beet Salad - \$11

Roasted beets, aged balsamic, orange, whipped goat cheese, pistachio, arugula, frisée, tarragon, mint

-Add shrimp, grilled chicken, or Smiling Hara tempeh to any salad: \$6-

ENTRÉES

Pasta Carbonara - \$13

House made angel hair, crispy pancetta, garlic, shallot, lemon, herb, pecorino

Add shrimp, grilled chicken, or Smiling Hara tempeh: \$6

Pumpkin Curry - \$13

Cauliflower, carrot, onion, potato, fresh chilis, herb, jasmine rice

Add shrimp, grilled chicken, or Smiling Hara tempeh: \$6

Fall Gnocchi - \$15

House goat cheese gnocchi, butternut squash puree, brown butter, crisp prosciutto, sage

Seared Hanger Steak - \$18

*Hickory Nut Gap Farms hanger steak, garlic puree, grilled lemon broccolini, herb



SANDWICHES

All served on White Labs beer yeast bread with Lactobacillus fries or salad
Sub tempeh on any sandwich \$2

SD Morgan Farms Cheeseburger - \$13

*Local spent grain-fed beef, port onion jam, fontina, pepperoncini aioli, arugula, pickles, house bun
Add house bacon: \$2 Add pimento: \$2

Hot Chicken - \$13

Buttermilk-fried Joyce Farms chicken, pimento cheese, Tennessee hot mop,
House pickles, English Ale Yeast bun, side of bleu cheese sauce
Available insanely spicy on request

WOODFIRED PIZZAS

72-hour dough fermented with White Labs cultures

Margherita - \$13

San Marzano tomato sauce, house-made mozzarella, parmesan, basil

Pepperoni - \$15

Ezzo pepperoni, mozzarella, San Marzano tomato sauce, oregano

Mushroom - \$16

Local mushroom, crispy leek, leek pesto, mozzarella, fontina, pecorino

Hawaiian - \$16

House-cured ham, grilled pineapple, bacon, pickled jalapeno, shallot, tangy tomato sauce, mozzarella

Sausage - \$16

House Italian sausage, roasted pepper and onion, garlic, mozzarella, provolone, parmesan

Chicken Broccolini - \$16

Blackened chicken, pecorino cream sauce, broccolini, garlic, lemon, fried capers, shallot, chili flake

Castelvetrano - \$16

Olive, confit tomato, shallot, garlic, preserved lemon, herb, mozzarella, feta

New Haven - \$16

East Coast clam, mozzarella, pecorino, garlic, lemon, chive

Gluten-free dough available (\$2)

Add-ons \$2 each: mushrooms, olives, sausage,
pepperoni, ham, egg, prosciutto, bacon, white anchovies

ASK YOUR SERVER ABOUT OUR DAILY HOUSE MADE DESSERT SELECTIONS

KIDS MENU

For children 12 and under

Cheese Pizza - \$7

Burger & Fries - \$7

Fried Chicken Sandwich & Fries - \$7

Mac & Cheese - \$7

*Automatic 22% service fee will be added for groups of eight or more
*Items are cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.*