

Humble Pie

"a piece of the pie pledge"

π

We give all our hourly kitchen staff 3.14% of all sales. This will alleviate pay disparity and provide a livable wage for the crew doing the hard work behind the scenes.

Chef Add-on Suggestions

-  Caviar Kaluga Amur
+.5 oz \$35 / +1 oz \$70
-  Black Winter Truffle +25
-  Sautéed Shrimp +\$6
-  Roasted Chicken +\$5

Local Farmers and Beverage Producers We Use

Diamond City Farms | Mansfield, GA
Rock House Creamery | Newborn, GA
Dayspring Farms | Danielsville, GA
Fripper's | Atlanta, GA
Atlanta Hard Cider | Atlanta, GA
Creature Comforts | Athens, GA
Scofflaw | Atlanta, GA
Sweetwater | Atlanta, GA
Gate City | Atlanta, GA
Burnt Hickory | Kennesaw, GA
Terrapin | Athens, GA
Second Self | Atlanta, GA
ASW Distillery | Atlanta, GA
Butter & Cream | Atlanta, GA
Brasstown Beef | Franklin, N. Carolina

Shareables

listed from smallest to largest

"Fish Sticks" 16
bacalao - potato, lime crema, smoked paprika

Roasted Broccolini (GF) 12
house garlic butter, calabrian chili, charred lemon

"French Onion" Hand Pie (2) 14
caramelized vidalia onions, gruyère cheese, sherry au jus dip

Butternut Squash Soup 11
maple nutmeg crème, roasted pepitas, herb oil

Humble Fries (V) (GF) 8
thin and crispy, tossed with garlic oil and rosemary lemon salt

Not So Humble Fries (GF) 11
thin and crispy, tossed in truffle oil & salt, and grated parmesan
+  Black Winter Truffle +\$25

Humble House Salad 15
seasonal mixed greens, apple, olives, honey, hazelnut
+  Sautéed Shrimp \$6
+  Roasted Chicken \$5

Ancient Grain Salad (V) (GF) 16
quinoa, kasha, puffed rice, kale, shaved cauliflower, red wine dressing
+  Sautéed Shrimp \$6
+  Roasted Chicken \$5

Oven Roasted Caesar 15
hearts of romaine, parmesan, brown butter migas, bacon
+  Sautéed Shrimp \$6
+  Roasted Chicken \$5

Glazed Eggplant Steak (V) 21
couscous, curried pepitas, pomegranate sorghum reduction



Humble Pie



"a piece of the pie pledge"
 π

We give all our hourly kitchen staff 3.14% of all sales. This will alleviate pay disparity and provide a livable wage for the crew doing the hard work behind the scenes.

Chef Add-on Suggestions

-  Caviar Kaluga Amur
+.5 oz \$35 / +1 oz \$70
-  Black Winter Truffle +25
-  Marrakech Organic Extra Virgin Olive Oil +2
(for pizza crust dipping)
-  Vegan Cheese substitution +3
-  Fripper's pepperoni +3

Local Farmers and Beverage Producers We Use

Diamond City Farms | Mansfield, GA
Rock House Creamery | Newborn, GA
Dayspring Farms | Danielsville, GA
Fripper's | Atlanta, GA
Atlanta Hard Cider | Atlanta, GA
Creature Comforts | Athens, GA
Scofflaw | Atlanta, GA
Sweetwater | Atlanta, GA
Gate City | Atlanta, GA
Burnt Hickory | Kennesaw, GA
Terrapin | Athens, GA
Second Self | Atlanta, GA
ASW Distillery | Atlanta, GA
Butter & Cream | Atlanta, GA
Brasstown Beef | Franklin, N. Carolina

Pizza

Our pizza dough is made with our own starter that was born in 2020 and made with locally milled flour from DaySprings Farms in Athens, GA. Gluten Free pizzas available for \$4 extra.

White Sauce

Short Rib Philly 26
cherry peppers, cippolini onions, mushroom, provolone, mozzarella

Broccoli & Cheese 19
oregano, mozzarella, Locksley's cheddar, roasted broccoli
+  Black Winter Truffle +\$25

Get the Greek 20
spinach, cippolini onions, olives, charred lemon, feta, ricotta

Red Sauce

Pineapple & Spanish Chorizo 22
tomato sauce, arugula, Siano fior di latte

Marinara (V) 17
tomato sauce, tomato carpaccio, sicilian oregano

Margherita 20
tomato sauce, basil, Siano fior di latte

Pepperoni Pizza 22
red sauce, mozzarella, Fripper's pepperoni

Special Sauce

The Nicki 27
wild mushrooms, parmesan, Siano fior di latte, truffle butter dip
+  Black Winter Truffle +\$25

Last but not least...

Classic Burger 21
1/2 lb beef patty, american cheese, lettuce, tomato, onion, dill pickle, humble fries

Shrimp Casarecce Pasta 29
blistered tomatoes, fennel, calabrian chili

Roasted Chicken, Squash, and Arugula Bread Salad 24
pine nuts, hand torn sourdough, champagne vinaigrette

Pork Schnitzel 29
multigrain crust, celery root puree, Diamond City Farms arugula, frisée, apple, olive, agrodolce jus

Humble Pie

"a piece of the pie pledge"

π

We give all our hourly kitchen staff 3.14% of all sales. This will alleviate pay disparity and provide a livable wage for the crew doing the hard work behind the scenes.

Chef Add-on Suggestions

-  Caviar Kaluga Amur
+ .5 oz \$35 / +1 oz \$70
-  Black Winter Truffle +25
-  Sautéed Shrimp +\$6
-  Roasted Chicken +\$5

Local Farmers and Beverage Producers We Use

Diamond City Farms | Mansfield, GA
Rock House Creamery | Newborn, GA
Dayspring Farms | Danielsville, GA
Fripper's | Atlanta, GA
Atlanta Hard Cider | Atlanta, GA
Creature Comforts | Athens, GA
Scofflaw | Atlanta, GA
Sweetwater | Atlanta, GA
Gate City | Atlanta, GA
Burnt Hickory | Kennesaw, GA
Terrapin | Athens, GA
Second Self | Atlanta, GA
ASW Distillery | Atlanta, GA
Butter & Cream | Atlanta, GA
Brasstown Beef Franklin | N. Carolina

Shareables

listed from smallest to largest

Hoisin Glazed Foie Gras 34

hazelnut, apple, house pickled vegetables, warm flatbread

Potato Pie 17

crispy potato croquette, smoked trout roe, grated eggs, crème fraiche

+  Caviar Kaluga Amur .5 oz \$35 / 1 oz \$70

"Fish Sticks" 16

Bacalao – potato, lime crema, smoked paprika

Roasted Broccolini (GF) 12

house garlic butter, calabrian chili, charred lemon

"French Onion" Hand Pie (2) 14

caramelized vidalia onions, gruyère cheese, sherry au jus dip

Wood Fired Maitake Mushrooms (V) 12

whole Roasted Floret, soy ginger dressing

Butternut Squash Soup (GF) 11

maple nutmeg crème, roasted pepitas, herb oil

Humble Fries (V) (GF) 8

thin and crispy, tossed with garlic oil and rosemary lemon salt

Not So Humble Fries (GF) 11

thin and crispy, tossed in truffle oil & salt, and grated parmesan

+  Black Winter Truffle +\$25

Humble House Salad 15

seasonal mixed greens, apple, olives, honey, hazelnut

Ancient Grain Salad (V) (GF) 16

quinoa, kasha, puffed rice, kale, shaved cauliflower, red wine dressing

Oven Roasted Caesar 15

hearts of romaine, parmesan, brown butter migas, bacon

Glazed Eggplant Steak (V) 21

couscous, curried pepitas, pomegranate sorghum reduction



Humble Pie



"a piece of the pie pledge"
 π

We give all our hourly kitchen staff 3.14% of all sales. This will alleviate pay disparity and provide a livable wage for the crew doing the hard work behind the scenes.

Chef Add-on Suggestions

-  Caviar Kaluga Amur
+ .5 oz \$35 / +1 oz \$70
-  Black Winter Truffle +25
-  Marrakech Organic Extra Virgin Olive Oil +2
(for pizza crust dipping)
-  Vegan Cheese substitution +3
-  Fripper's pepperoni +3

Local Farmers and Beverage Producers We Use


Diamond City Farms | Mansfield, GA
Rock House Creamery | Newborn, GA
Dayspring Farms | Danielsville, GA
Fripper's | Atlanta, GA
Atlanta Hard Cider | Atlanta, GA
Creature Comforts | Athens, GA
Scofflaw | Atlanta, GA
Sweetwater | Atlanta, GA
Gate City | Atlanta, GA
Burnt Hickory | Kennesaw, GA
Terrapin | Athens, GA
Second Self | Atlanta, GA
ASW Distillery | Atlanta, GA
Butter & Cream | Atlanta, GA
Brasstown Beef | Franklin, N. Carolina

Pizza

Our pizza dough is made with our own starter that was born in 2020 and made with locally milled flour from DaySprings Farms in Athens, GA. Gluten Free pizzas available for \$4 extra.

White Sauce

Short Rib Philly 26
cherry peppers, cippolini onions, mushroom, provolone, mozzarella

Clam Pizza 24
charred lemon, Siano fior di latte, clam butter dip
+  Caviar Kaluga Amur
.5 oz \$35 / +1 oz \$70

Broccoli & Cheese 19
oregano, mozzarella, Locksley's cheddar, roasted broccoli
+  Black Winter Truffle +\$25

Get the Greek 20
spinach, cippolini onions, olives, charred lemon, feta, ricotta

Loaded Baked Potato 20
bacon, chives, Locksley's cheddar
+  Black Winter Truffle +\$25
+  Caviar Kaluga Amur
.5 oz \$35 / +1 oz \$70

Red Sauce

Pineapple & Spanish Chorizo 22
tomato sauce, arugula, Siano fior di latte


Marinara (V) 17
tomato sauce, tomato carpaccio, sicilian oregano

Margherita 20
tomato sauce, basil, Siano fior di latte

Pepperoni Pizza 22
red sauce, mozzarella, Fripper's pepperoni

Special Sauce

Ragin' Cajun Shrimp 23
etouffee sauce, scallion, soppressata, mozzarella, parmesan

The Nicki 27
truffle cream, wild mushrooms, parmesan, Siano fior di latte, truffle butter dip
+  Black Winter Truffle +\$25

Last but not least..

Oven Roasted Half Chicken (GF) 31
Diamond City Farms arugula, frisee, apple, olive, agrodolce jus
(May take up to 20 minutes)

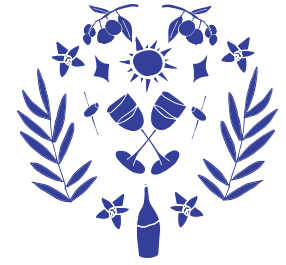
Chilean Sea Bass (GF) 54
celery root, seasonal roasted vegetables, chermoula

Not So Humble Burger 32
1/2 lb premium dry aged beef patty, american cheese, caramelized onion, garlic aioli, dill pickle, humble fries

Classic Burger 21
1/2 lb beef blend patty, american cheese, lettuce, tomato, onion, dill pickle, humble fries

Braised Beef Short Rib (GF) 38
boursin mashed potatoes, roasted onion, charred scallion relish, au jus

Wine



Sparkling

Bissol, Valdobriadene Prosecco Superiore 15 | 60
Italy, NV, [Organic](#)

Raventós i Blanc, Blanc de Blancs 16 | 64
Penedès, Spain, 2018, [Biodynamic](#)

Cleto Chiarli, 'Vecchia Modena', Lambrusco di Sorbara 14 | 56
Emilia-Romagna, Italy, NV, [Organic](#)

- **Sustainable** Man-made chemicals are not prohibited, but their use is restricted. With the use of integrated pest management, biodiversity is emphasized.
- **Organic** Wine grown without the use of artificial chemical fertilizers, pesticides, fungicides, and herbicides. Accreditation is required by an organic certification body if the producer wishes to display credentials on labels.
- **Biodynamic** The vineyard is viewed as an ecological whole, coexisting as one organism and also using the cosmos, such as the moon phases for when to sow or harvest.

White

Scarbolo, Pinot Grigio 12 | 48
Friuli, Italy, 2021, [Sustainable](#)

Château Maris, Vermentino 13 | 52
Pays d'Oc, France, 2020, [Biodynamic](#)

Bow + Arrow, Chenin Blanc 14 | 56
Willamette Valley, Oregon, 2020

Birichino, Malvasia 14 | 56
Monterey, California, 2021, [Organic](#)

Paco & Lola, Albariño 16 | 64
Rías Baixas, Spain, 2021, [Sustainable](#)

Dry Creek, 'Fumé Blanc' Sauvignon Blanc 13 | 52
Sonoma County, California, 2021, [Sustainable](#)

Caruso & Minini, 'Naturalmente Bio' 14 | 56
Catarratto, Sicily, Italy, 2021, [Biodynamic](#)

Artesa, Chardonnay, Los Carneros 16 | 64
Napa Valley, California, 2020, [Sustainable](#)

Rose

Forlorn Hope, 'Queen of the Sierra', Barbera, Zinfandel 13 | 52
Calaveras County, California, 2021, [Organic](#)

Red

Anne Amie, Winemaker's Selection Pinot Noir 15 | 60
Willamette Valley, Oregon, 2021, [Sustainable](#)

Luberri, 'Orlegi' Tempranillo 15 | 60
Rioja, Spain, 2021, [Organic](#)

Division-Villages, 'Béton' Cabernet Franc Blend 16 | 64
Oregon, 2021, [Organic](#)

G.D. Vajra, 'Claré J.C.' Nebbiolo, Langhe 15 | 60
Piedmont, Italy, 2021, [Organic](#)

Fattoria Rodano, Sangiovese Blend, Chianti Classico 14 | 56
Tuscany, Italy, 2021, [Organic](#)

Lunaria, 'Ruminat' Primitivo 13 | 52
Abruzzo, Italy, 2021, [Biodynamic](#)

Hedges, Estate Cabernet Sauvignon Blend 18 | 72
Red Mountain, Washington, 2020, [Biodynamic](#)

Cocktails

Peachy 14
Titos, Peach-cello, Fresh lemon, Baking Spice, Basil, Honey

Apple picking 14
Mezcal, Fresh apple cider, Negroamaro Reduction, Cinnamon, Local honey, Mint, Sorrento Lemons

Cancun 14
Tequila, Prickly Pear, Orangecello, Italian chili, Agave, Lime, Basil

Buzz cap 14
Malfy Gin, Tangelo, Rosemary, Cardamaro, Egg White, Soda

Pom Pom 14
Bourbon, POM, Sage, Nardini Rubarbaro, Blood Orange, Lemon, Honey

By the fire 14
Rye, Fig, Maraschino Liqueur, Blood Orange Extract, Sage bitters

Beer

On Tap

Atlanta Crisp Hard Cider 7
Atlanta, GA, 5.9%

Creature Comforts Tropicallia IPA 7
Athens, GA, 6.6%

Scofflaw POG Basement, Hazy IPA 7
Atlanta, GA, 7.5%

Creature Comforts Classic City Lager 7
Athens, GA, 4.2%

Sweetwater 420, Pale Ale 7
Atlanta, GA, 5.7%

Gate City Copperhead, Amber Ale 7
Roswell, GA, 5.2%

Burnt Hickory Graham Cracker Stout 7
Kennesaw, GA, 9.0%

Dessert

Spiced Apple Buckle Cake 12

Oat Crumble, Dulce de Leche, Vanilla Bean Ice Cream

Cranberry Slab Pie 14

Orange Chantilly, Almond Crust, Cranberries
Cinnamon Ice Cream - Butter & Cream

Chocolate Mudslide Pie 11

Hazelnut Cream, Chocolate Cookie Crust

Sweet Cherry Pavlova (Dinner Only) (GF) 12

Goat Cheese Cream, Port & Brandied Cherry Reduction

Honey Poached Pear Galette (Dinner Only) 14

Butter Pecan Ice Cream

Ice Cream by the Scoop 3/Per Scoop

Flavors provided by local Butter & Cream

Cinnamon

Chocolate Sorbet (V)

French Vanilla Bean

Strawberry

