



SNACKS

Crispy Puffs \$3

Choose a Flavor: Cheese, Mushroom, Ranch, or Sweet Onion

Choose a Dip: Chimichurri, Hot Sauce, Ranch, Sweet Heat

Crispy Umami Mushrooms \$7

Served with Chimichurri and Ranch Drizzle

Boiled Peanuts \$6

Choose a Flavor: Spicy or Original

Bread Knots \$6

Served with Marinara Dip

Choose a Flavor: Parmesan, Roasted Garlic or Everything Bagel

Pretzels

Served with a trio of Warm House Beer Cheese, Honey Butter and Yellow Mustard

Pretzel Bites \$6

Giant Soft Pretzel \$9

FLAT BREADS

Served with Ranch Dip

Garlic Oil and Herbs \$7

Four Cheese \$7

Chimichurri and Feta \$7

Mushrooms, Mozzarella Curd and Arugula \$7

THE CLASSIC MUFFULETTA SANDWICH

Served With Voodoo Chips & Pickle

Quarter \$7 / Half \$12 / Whole \$20

Fresh Baked Garlic Sesame Roll, Pepperoni, Salami, Ham, Fresh Mozzarella Curd, Olive Salad and Arugula

THE TOSSED SALAD

Small \$7 / Large \$9 / Add Meat \$3

Arugula, Shaved Red Onion, Red Peppers, Olive Salad, Cherry Tomatoes, Mozzarella

Choose a Dressing: Ranch or Italian

DETROIT STYLE CAST IRON PAN PIZZA 12"

Gluten-Free Crust Available (add \$3)

All Pizzas can be topped with Arugula and Fresh Parmesan Reggiano upon request

House Special: Pepperoni, Italian Sausage, Mushrooms, Red Peppers, Red Onion and Olives \$13

Mushroom Bomb: Fresh Local Mushrooms, Mozzarella Curd, Garlic Olive Oil \$12

So Meaty: Pepperoni, Italian Sausage, Ham, Bacon and Ground Beef \$13

So Cheesy: Mozzarella Cheese, Mozzarella Curd, Cheddar Cheese, Parmesan Reggiano \$12

Veggie: Local Mushrooms, Red Peppers, Red Onion, Olive Salad, Arugula, Split Creek Feta Cheese \$12

Roni For Days: Fully Packed With Two Layers of Pepperoni and Parmesan Reggiano \$13

Build Your Own: \$8 for Regular Crust & Sauce / \$11 for Gluten-Free Crust & Sauce

Build Your Own Toppings: \$1 per Topping

Cheeses

Mozzarella
Mozzarella Curd
Split Creek Feta
Cheddar Cheese
Fresh Parmesan Reggiano
Red Sweet Peppers

Meats

Pepperoni
Smoked Ham
Italian Sausage (*Providence Farm*)
Bacon (*Providence Farm*)
Ground Beef (*Providence Farm*)

Vegetables

Arugula
Mushrooms (*Dark Spore Mushroom Co.*)
Olive Salad
Shaved Red Onion
Banana Peppers

Cherry Tomatoes

NON-ALCOHOLIC DRINKS

355ML Glass Bottle Natural Cane Sugar: Coke, Sprite or Orange Fanta \$

8 oz Glass Bottle: Diet Coke or Dr. Pepper \$

DESSERTS

Fresh Baked Chocolate Chip Cookie \$2

Common Pop Assorted Flavor Popsicles \$3

Cinnamon Twist *served with chocolate and caramel dips* \$3

Cinnamon Pretzel Bites *served with chocolate and caramel dips* \$4

Our Local Farmers

Dark Spore Mushroom Company, Piedmont, SC: We are a small indoor farm working to provide the Upstate with the finest gourmet Mushrooms. From "High-End" restaurants to the "everyday" kitchen, our focus is on quality and accessibility through sustainable practices and simplified purchasing options. You can find us in a number of retail outlets from local grocers to farmer's markets or by contacting us directly. <https://DarkSporeMushrooms.com/>

Providence Farm, Anderson, SC: We are a farm focused on regeneration, specializing in raising forage-fed and finished beef, pastured heritage breed pork and pastured eggs. What sets us apart, is that we only harvest animals that have had ample time to finish and develop the best ratio of marbling and tenderness. We practice rotational grazing to give our animals access to the best nutrition daily, which produces the most healthful meats and eggs. There is never any need to use steroids, hormones or antibiotics to control their well being. We believe that knowing where your food comes from and how it was raised should not be a mystery. Your food has a story, and we hope to have the opportunity to connect you to the land and the life it produces. <http://www.WalkerCenturyFarms.com/the-market.html>

