



### SNACKS

#### **Crispy Puffs \$3**

Puff Flavors: Cheese, Mushroom, Ranch or Sweet Onion

Dips: Chimichurri, Hot Sauce, Ranch or Sweet Heat

#### **Boiled Peanuts \$6**

Spicy or Original

#### **Bread Knots \$6**

*Served with Marinara*

Flavors: Parmesan, Roasted Garlic or Cheesy Garlic

### **Pretzels**

Served with Warm House Beer Cheese, Honey Butter and Yellow Mustard,  
OR *Cinnamon Sugar with Chocolate Dip*

Pretzel Bites \$6

Giant Soft Pretzel \$9

### FLAT BREADS

*Served with Marinara or Ranch*

Garlic Oil and Herbs \$7

Four Cheese \$7

Chimichurri and Feta \$7

Mushrooms, Mozzarella Curd and Arugula \$7

Build Your Own: Pizza Sauce, Mozzarella, and two pizza toppings of your choice. \$9

### THE CLASSIC MUFFULETTA SANDWICH

*With Voodoo Chips & Pickle*

Quarter \$8 / Half \$14 / 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 (*Ham, Salami & Pepperoni*)

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

Dressings: Ranch or Italian

## DETROIT STYLE CAST IRON PAN PIZZA 12”

Serves 2-4 people.

Gluten-Free Crust Available (add \$3)

All Pizzas are topped with Mozzarella Cheese and can be topped with Arugula and Aged Parmesan Reggiano upon request

**House Special:** Pepperoni, Italian Sausage, Mushrooms, Red Peppers, Red Onion & Olives \$15

**Mushroom Bomb:** Mushrooms, Mozzarella Curd, Garlic Olive Oil \$15

**So Meaty:** Pepperoni, Italian Sausage, Ham, Bacon & Ground Beef \$15

**So Cheesy:** Mozzarella Curd, Cheddar Cheese, Parmesan Reggiano \$14

**Veggie:** Mushrooms, Red Peppers, Red Onion, Olive Salad, Arugula, Feta Cheese \$14

**Roni For Days:** Fully Packed With Two Layers of Pepperoni and Parmesan Reggiano \$15

**Cheeseburger Pizza:** Pasture Raised Ground Beef, Cheddar, Red Onion, Dill Pickles, Yellow Mustard \$15

**Mediterranean:** Sundried Tomato Pesto, Spinach, Mushrooms, Olive Salad and Split Creek Feta \$15

**Build Your Own:** \$9 for Regular Crust & Sauce / \$12 for Gluten-Free Crust & Sauce

### Build Your Own Toppings: \$1 per Topping

#### Cheeses

Aged Parmesan Reggiano  
Cheddar  
Feta (*Split Creek Farm*)  
Mozzarella  
Mozzarella Curd

#### Meats

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

#### Vegetables

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

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### *Our Local Farmers*

Dark Spore Mushroom Co., *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/>



Heritage Peanut Co., *Bluffton, SC*: We are passionate about the peanut and strive to produce the highest caliber products by introducing advanced techniques for improved quality in flavor, freshness, packaging, sorting, marketing and distribution. <https://HeritagePeanuts.com/>



Providence Farm, *Anderson, SC*: Our story is deeply rooted in God’s providence. We never planned to be farmers. Neither one of us had farming experience. But, we took a leap of faith in 2015 and bought 3 cows to put on a friend’s pasture. We had no idea what we were doing, but we were convinced that there was a greater purpose developing behind the scenes. When we began to research how to raise cows, and take care of the land, we were astonished at the reality of our food system. It broke our hearts. This propelled us to learn how to be excellent stewards of a grand calling - to connect back to the land and the life it produces, and to provide healthy, delicious food for our local communities. Through lots of hard work and failing forward (a lot), we have built a working farm that focuses on raising grass-fed and finished beef, pastured heritage breed pork, and free-range chickens for eggs. We believe that knowing where your food comes from and how it was raised should not be a mystery. Your food has a story! <https://www.facebook.com/Providence-Farm-696258887097711>



Split Creek Farm, *Anderson, SC*: Located in the Blue Ridge Mountains' scenic foothills of SC, Split Creek Farm is a Grade A goat dairy and cheese processing plant. The award winning artisan goat cheeses, fudge and yogurt are known nationally. The farm maintains a herd of 350 goats and competes locally and nationally in the show ring. Open to the public daily, the farm shops feature goat milk products, folk art, and antiques. Educational tours of the farm are available by appointment. <https://www.SplitCreek.com/>



Stoneman’s Bee Farm, *Greenville, SC*: Family owned and operated bee farm is set in a beautiful location on a peach orchard. We provide raw local honey to the upstate of South Carolina. <https://www.Facebook.com/StonemansBeeFarm/>