

SNACKS & SHAREABLES

Homemade Cheese Puffs

Served with Ranch

Full/Half Order - \$5/\$3

Bread Knots

Full/Half Order - \$12/\$6

Roasted Garlic or Parmesan

Add Extra Cheese for \$1

Served with Marinara

Boiled Peanuts \$4

Spicy or Original

Main Street Nachos \$15

Try our all new shareable app. (Tastes better with beer.)

Pretzels

Served with Warm House Beer Cheese and Yellow Mustard

Pretzel Bites - Full/Half Order - \$11/\$6

Big Ole' Pretzel \$9

FLAT BREADS

Served with Marinara or Ranch

S.O.P \$7 (*Sausage, Onion, Pepper*)

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

You can always add more toppings for just \$1 each!

THE FRENCH QUARTER 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

“A LEAFY AFFAIR” SALAD

Small \$5 / Large \$8 / Add Meat \$3 (*Ham, Salami & Pepperoni*)

Iceberg Romaine Mix, Shaved Red Onion, Red Peppers,

Olive Salad, Cherry Tomatoes, Mozzarella

Dressings: Ranch, Pablano Ranch, or Italian

KIDS' PIZZA

Cheese: Just a kids' cheese pizza. \$5

Pepperoni: Just a kids' pepperoni pizza. \$6

CAST IRON 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 \$16

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

So Meaty: Pepperoni, Italian Sausage, Ham, Bacon & Ground Beef \$17

So Cheesy: Mozzarella Curd, Cheddar Cheese, Parmesan Reggiano \$15

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 \$16

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

Mediterranean: Sundried Tomato Pesto, Spinach, Mushrooms, Olive Salad and Feta \$16

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

Build Your Own Toppings: \$1 per Topping

Cheeses	Meats	Vegetables
Aged Parmesan Reggiano	Bacon (<i>Providence Farm</i>)	Arugula
Cheddar	Ground Beef (<i>Providence Farm</i>)	Banana Peppers
Feta	Italian Sausage (<i>Providence Farm</i>)	Cherry Tomatoes
Mozzarella	Pepperoni	Olive Salad
Mozzarella Curd	Smoked Ham	Mushrooms
		Red Sweet Peppers
		Shaved Red Onion

Local Farmers: 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.