

ALL DAY

APPETIZERS**WOOD-FIRED EDAMAME 9**
rosemary, lemon, sea salt**FRIED MOZZ 14**
red sauce, parmesan, herbs**GARLIC CHEESE BREAD 12**
creamy garlic-chili crisp for dipping**BAKED PIMENTO 12**
focaccia & parmesan**HUMMUS 10**
house focaccia & calabrese**CASTELVETRANO OLIVES 6**
sicilian olives with lemon**SALADS**

+CHICKEN 6 / +GULF SHRIMP 7

PIZZERIA 13
cucumber, olive, red onion,
parmesan, salad peppers
O&T RANCH**FALL-ISH 14****
burrata, shaved apples,
walnuts, greens
FIG-BALSAMIC VIN**BRUSSELS SPROUTS CAESAR 14**
garlicky breadcrumbs, grana, pepper
RANCHOVY

**not available for take out

PLATES**SALT & VINEGAR POTATOES 8**
parmesan & chopped herbs**AUTUMN SQUASH 18****
salsa macha, sage, & lime**ROASTED CAULIFLOWER 18****
marinated peppers, pine nuts,
golden raisins, & capers**BANSLEY FARMS MEATBALLS 18**
sugo, house bread, grana**RICOTTA ROTOLI 20/22**
marinara with basil & grana
-or-
nonna's ragù with grana**PIZZAS****MARGHERITA 17**
sugo, mozz, fresh basil, grana**O&T MARINARA (NO CHEESE) 16**
sugo, chopped tomato, basil, greens**PEPPERONI PIE 20**
sugo, mozz, oregano, pepperoni, parm**HOBOKEN 22**
sugo, mozz, peppers, sausage, basil, grana**SWEET ITALIAN 22**
sugo, mozz, italian sausage, peppers, honey**SPICY JOE 20**
sugo, mozz, pepperoni, jalapeño, honey, parm**SWEET JOE 20**
garlic oil, mozz, pepperoni, honey, parm**BIANCO 18**
garlic oil, 4 cheeses, black pepper, rosemary**THE NONNA 22**
garlic oil, ricotta, tomato, meatballs, grana**LOCAL MUSHROOM 20**
garlic oil, mozz, long-cooked onions, grana**PANCETTA & ARUGULA 22**
garlic oil, mozz, fig vin, grana**XTRAS: CHEESE 2 | MEATS 3 | VEGGIES 2****LUNCH**

available 11am-2pm | 3pm

FRIED CHICKEN SAMMIE 10
pimento cheese, chile oil, lettuce**MEATBALL SAMMIE 14**
sugo, fontina, & parmesan**PIZZETTAS**
make any pizza a pizzetta;
served with creamy garlic sauce
*price varies

available 5pm-10pm

ATC CHICKEN 25
southern-fried chicken breasts
with sweet potatoes, chow chow,
& fried sage**RIBEYE STEAK 39**
salt & peppered ribeye
with salt & vinegar potatoes
& roasted garlic butter**GULF SHRIMP MP**
roasted gulf shrimp with
polenta, piquillo peppers,
& red eye gravy**DINNER**

DRINKS

COCKTAILS

\$12

APEROL SPRITZ*aperol, bubbly, & orange***FLANNEL JACKET***bourbon, spiced apple cider, & honey***JAZZ HANDS***brandy, pear-ginger syrup, & lemon***TOWNIE***dirty vodka martini;
shaken not stirred***GIN FIG***barr hill gin, fig, honey, & lemon***FYRE SQUAD***tequila blanco, grenadine,
orange bitters, & lime***OLD & NEW***rums, black walnut bitters,
orange, & clove***BLOODY MARY***vodka, tomato juice, spices,
& pickles***mimosas***\$8 for you | \$40 to share*

20% GRAT FOR PARTIES 6+ | \$2 CAKEAGE | \$20 CORKAGE

BEERS

\$6

HAWK MOTH rotating**IVORY BILL** old-style**NEW PROVINCE** philosopher king**NEW PROVINCE** fallen queen**LOST 40** 2nd rodeo**LOST 40** love honey bock**OZARK** lager**GOTAHOLD** downhill dipa**FOSSIL COVE** session ipa**FOSSIL COVE** la brea brown**BENTONVILLE** soulshine**BENTONVILLE** space goose**PRAIRIE** rainbow sherbet**CIDER** rotating**ROTATING TAPS** holler at us!**price may vary on rotating taps***WINES**

\$10 gl. \$36 btl.

SAUVIGNON BLANC*cadre | california***GRILLO***cantine volpi | sicily***LOVE ME BUNCHES***stolpman | santa barbara, ca.***CHARDONNAY***les jamelles | southern france***BUBBLY***the fableist | california***PINOT NOIR***bloodroot | california***TINTO FINO***protos | rioja, spain***RED BLEND***la patience | france***CAB SAV***les jamelles | southern france***pizza wine***schioppettino | northern italy***BEVYS****FIZZ-ADES** 3*lemon, lime, or grapefruit***SODAS** 3*coke, diet coke, sprite***COFFEE** 3.5*onyx monarch espresso***TEA** 3*iced black tea
hot green tea***DOMAINE DE BEAURENARD***Côtes du Rhône | France*

50

LA SPINETTA*Chianti Reserva | Italy*

60

AMICI CELLARS*Cabernet Sauvignon | Napa*

90

BODEGAS Y VINEDOS*Los Arrotos | Castilla y León*

50

RESERVE