



STARTERS

- DEEZ KNOTS** 7
garlic-spiced crispy dough knots, parmesan, San Marzano sauce, ricotta
- FRIED MOZZ** 7
herb-crusted house mozzarella, parmesan, San Marzano sauce
- CAPRESE** 9
tomatoes, house mozzarella, local basil, olive oil, balsamic drizzle
- LOCAL BALL** 11
house ground beef, veal and pork meatball, San Marzano sauce, ricotta, and flatbread
- WINGS** 11
over 1lb of slow-roasted, lightly-breaded, and quick-fried jumbo wings tossed in your choice of buffalo or Carolina BBQ
- FRIED GREEN TOMATO CAPRESE** 10
fried green tomatoes layered with basil, house mozzarella, and pecan pesto
- MAC N' CHEESE** 9
radiatore pasta tossed in childhood cheese sauce, topped with mozzarella, and baked in a cast-iron skillet
Suggested additions \$4: chicken, pulled pork, prosciutto, bacon
- OLIVE PLATE** 13
Greek olives, artichokes, and sweet peppadew peppers tossed in a chili herb citrus oil. Served with flatbread & roasted eggplant spread
- FARMER'S MARKET PLATE** 13
assortment of seasonal vegetables drizzled with balsamic reduction and served with roasted eggplant spread
- MEAT AND CHEESE** 18
chef's choice of cheese, prosciutto, house bacon, salami, flatbread, Greek olives, sweet pepper jam, roasted eggplant spread

GREENS

- CAESAR** 8
classic Caesar dressing, crisp romaine, garlic croutons, parmesan cheese
- ROMAINE WEDGE** 10
romaine hearts, house-cured hickory smoked bacon, crumbled blue cheese, tomatoes, blue cheese dressing
- THE "JIMMY"** 9
artisan greens, tomato, olives, onion, green peppers, feta, banana peppers, Greek vinaigrette
- RUFFAGE** 9
artisan greens, torn basil, marinated tomatoes, shaved onions, feta, toasted pecans, garlic-red wine vinaigrette (With oregano in it)
- ADD TO ANY SALAD** 4
roasted chicken, pulled pork

CLASSIC PIES

10 INCH / 16 INCH

- B** 10/15
San Marzano sauce and mozzarellaand crust
- CLASSIC MARGARITA** 11/16
San Marzano sauce, house mozzarella, local basil, olive oil
- THE USUAL** 12/17
San Marzano sauce, mozzarella, pepperoni
- MONKEY** 13/18
garlic olive oil "white pie", house mozzarella, shredded mozzarella, parmesan, house ricotta, Bluffton herbs
- DUH** 13/18
San Marzano sauce, mozzarella, Italian sausage, caramelized onions

FEATURED PIES

10 INCH / 16 INCH

- LITTLE BEAR** 14/22
San Marzano sauce, mozzarella, Italian sausage, pepperoni, sliced local meatball
- BALLER** 14/21
San Marzano sauce, mozzarella, tomato, sliced local meatball, ricotta, local basil
- SHOT CALLER** 13/19
San Marzano sauce, smashed local meatball, caramelized onions, house mozzarella, Bluffton herbs
- SUPED UP** 14/22
San Marzano sauce, mozzarella, pepperoni, Italian sausage, button mushrooms, green peppers, onions, Greek olives
- GRAZIE** 14/22
roasted eggplant sauce, house mozzarella, parmesan, prosciutto, salami, peppadew peppers, shiitake mushrooms
- LA STRADA** 14/21
San Marzano sauce, salami, ricotta, parmesan, blistered tomatoes, caramelized onions, basil

10 INCH / 16 INCH

- SLOW COUNTRY** 13/20
roasted garlic spread, mozzarella, pulled pork, jalapeños, ricotta, Carolina BBQ drizzle, Bluffton herbs
- THE GREEK** 14/21
Mozzarella, roasted chicken, artichokes, blistered tomatoes, Greek olives, onion, feta, banana peppers, topped with olive oil
- BUFFALO BACON** 14/21
mozzarella, roasted chicken, house-cured hickory smoked bacon, caramelized onions, blue cheese, buffalo sauce drizzle
- MARKET PIE** 13/20
roasted eggplant sauce, seasonal vegetables, mozzarella, mixed Greek olives
- MR. MAITAKE** 13/20
roasted garlic spread, mozzarella, ricotta, onions, blistered tomatoes, shiitake and button mushrooms, herbed truffle salt
- LOCAL MARGARITA** 13/20
pecan pesto, mozzarella, tomatoes, house mozzarella, local basil



**ALL 10 INCH PIES ARE AVAILABLE
GLUTEN-FREE BY REQUEST**



B.Y.O.P

build your own pie



Comes with dough, sauce, and shredded mozz.
Pick additional toppings below.

PICK A SAUCE

San Marzano,
garlic olive oil
roasted garlic
pecan pesto
roasted eggplant

EXTRA CHEESE \$1.5/10" \$2/16"

house mozzarella
shredded mozzarella
ricotta
parmesan
feta
blue cheese

VEGGIES \$1/10" \$1.50/16"

button mushrooms
shiitake mushrooms
Greek olives
caramelized onions,
sliced onions
sliced tomatoes
basil
green peppers
banana peppers
jalapeños
peppadew peppers

MEATS \$2/10" \$3/16"

pepperoni
Italian sausage
sliced local meatball
roasted chicken
bacon
pulled pork
salami
prosciutto
anchovies

1 SLICE \$4

A HALF POUND SLICE

SICILIAN PIES

do you like it thick?

WHOLE PIE (12 SLICE) \$25

A 3 AND A HALF POUND PIE

Comes with dough, sauce, and shredded mozz.
Pick additional toppings below.

EXTRA CHEESE \$1/1 \$3/WHL

house mozzarella
shredded mozzarella
ricotta
parmesan
feta
blue cheese

VEGGIES \$1/1 \$2/WHL

button mushrooms
shiitake mushrooms
Greek olives
caramelized onions
sliced onions
sliced tomatoes
basil
green peppers
banana peppers
jalapeños
peppadew peppers

MEATS \$2/1 \$4/WHL

pepperoni
Italian sausage
sliced local meatball
roasted chicken,
bacon
pulled pork
salami
prosciutto
anchovies

CALZONES

house dough folded and oven-baked to crispy crust

YARD BIRD

roasted chicken, blue cheese, mozzarella, ricotta, buffalo sauce, served with ranch

13

WE 3 MEATS

smashed local meatball, sauce, pepperoni, Italian sausage, ricotta, mozzarella served with house sauce

14

MARKET ZONE

roasted eggplant sauce, seasonal vegetables, ricotta, mozzarella served with house sauce

12

THE PIG

pulled pork, mozzarella, bacon, ricotta, caramelized onions served with Carolina BBQ sauce

13

CHEESE CALZONE

San Marzano, parmesan, ricotta, fresh and shredded mozzarella, served with house sauce

11

DESSERTS

BUBBY S'MO

graham cracker crust, chocolate chips, marshmallows, vanilla ice cream

9

COOKIE SKILLET

chocolate chip cookie dough-stuffed cast iron, vanilla ice cream

8

CINNA-BITES

fried dough, tossed with cinnamon and sugar, caramel dipping sauce

7

LET'S BE SOCIAL!



@LOCALPIEHHI
@LOCALPIEBLUFF

HOW DID WE DO?



WRITE A REVIEW



WE ARE A FOOD-FORWARD PIZZA JOINT, WITH A FOCUS ON MINIMALLY PROCESSED FOODS, REGIONAL SOURCING, SCRATCH COOKING METHODS, AND AN ENVIRONMENTALLY-FRIENDLY OPERATION. OUR PIES COOKED IN OUR WOOD HEATED OVENS THAT PRODUCE A CRISP TEXTURED PIE WITH A HINT OF SMOKE. IF YOU PREFER YOUR PIE A LITTLE LESS, OR EXTRA CRISPY, PLEASE TELL US. IT IS YOUR PIE!