



FROM THE FLAME SIGNATURE PIZZAS

12" Neapolitan-Inspired Pizzas • 72-Hour Cold Fermented Dough • Blistered, high-heat crust • Neapolitan Inspired, Tennessee Desired.

★ NASH ON FIRE \$ 17.99

A bold Tennessee original featuring marinara, our signature Nash Hot seasoning, grilled seasoned chicken, Fior di Latte mozzarella, house-pickled red onions, and finished with Tennessee hot honey.

★ VOLUNTEER GARDEN DELIGHT \$ 17.99

A vibrant artisan pizza featuring a roasted garlic butter base, fresh spinach, Fior di Latte mozzarella, sautéed tri-color peppers, mushrooms, red onion, artichoke hearts, roasted eggplant, creamy goat cheese, and finished with a balsamic glaze.

★ TENNESSEE VALLEY ALFREDO \$ 18.99

A house Alfredo layered with smoked bacon, garlic confit, Fior di Latte mozzarella, tri-color peppers, caramelized onions, and finished with shaved Parmigiano Reggiano, fresh arugula, our TFPC Italian herb blend, and a fresh lemon wedge on the side.

★ CUMBERLAND SMOKE \$ 17.99

An elevated classic with marinara, fresh basil, pepperoni, Fior di Latte mozzarella, crispy pancetta, and finished with a drizzle of Tennessee hot honey. Familiar at first bite, unforgettable by the last.

★ BACK FORTY BBQ \$ 17.99

The "back forty acres"—the stretch of land behind the farmhouse where families gathered, fires were lit, and great food brought everyone together. Built on our TFPC House Apple Butter BBQ, topped with slow-cooked chicken, crisp bacon, red onion, Fior di Latte mozzarella, and finished with a drizzle of Tennessee honey.

SIDES

Flame-Kissed favorites, perfect for sharing—or keeping all to yourself.

★ FLAME-KISSED STICKS \$ 7.99

Flame-Kissed breadsticks baked until golden with just the right char—the kind you'd swear came straight out of a Tennessee backyard oven, simple and perfect for dipping. Served with a side of our house Marinara or Garlic Parmesan.

★ FLAME-KISSED CHEESESTICKS \$ 8.99

Our 72-hour dough stretched thin, brushed with roasted garlic parmesan butter, layered with Fior di Latte mozzarella and freshly grated Parmigiano Reggiano, then fired until golden. Finished with another brush of garlic butter and our TFPC Italian herb blend.