

COLD BEER • FUN SHOTS • SOFT DRINKS



TAVERN



Dickey's

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615-964-7022



**OPEN
SUNDAY**

SALADS • SUBS • FUN FOR THE FAMILY

STARTERS

KEY: 🌶️ Spicy ● Vegan ● Vegetarian

- GARLIC BREAD ●** 7
Fresh Baked Bread, Garlic Butter, Parm, Basil
- FRIED PICKLES & PEPPERS ●🌶️** 10
w/ Ranch Dressing
- TATER TOTS ●** w/ Ranch Dressing 7
- GARLIC PARMESAN TOTS ●** 9
w/ Calabrian Chili Aioli
- SPICY LOADED TOTS 🌶️** 13
Calabrian Chilis, Mozzarella, Old World Pepperoni,
Hot Giardiniera, Oregano, Basil

\$16 WINGS \$16

GARLIC PARMESAN
w/ Calabrian Chili Aioli & Fennel

BUFFALO 🌶️
w/ Blue Cheese, Celery & Carrots



\$12

SANDWICHES

AVAILABLE LUNCH ONLY ('TIL 4PM)

Add Potato Chips +\$2

THE ITALIAN SUBMARINE

Hot Capicola, Genoa Salami, Hard Salami, Mortadella,
Provolone, Calabrian Chile Aioli, Tomato,
Lettuce with Red Wine Vinegar and Oregano

SWISS TURKS

Smoked Turkey, Swiss Cheese, Black Pepper Dijonnaise,
Tomato, Onions, Lettuce with Red Wine Vinegar and Oregano

PROSCIUTTO

Prosciutto, Arugula, Fresh Mozzarella, Tomato, Pesto Aioli

CAPRESE SUBMARINE ●

Fresh Mozzarella, Tomato, Pesto Aioli,
Balsamic Vinaigrette, Arugula

Make it Spicy! Add Hot Giardiniera ●🌶️ \$1

SALADS

Add Roasted Chicken +\$5

SIMPLE ON THE SIDE ● . 9

Farm Lettuces, Radish, Cucumber,
Herbs, Simple Vinaigrette

CHOPPED GREEK ● . . . 13

Romaine Lettuce, Lots of Crunchy
Vegetables, Kalamata Olives,
Artichoke, Feta Cheese,
Red Wine Vinaigrette

LITTLE GEM 13

Little Gem Lettuce, Roasted
Cauliflower, Salt and Pepper Potato
Chips, Aged Italian Cheese, Creamy
Lemon Anchovy Dressing

NEW

DESSERT

CANNOLI 7/ea

Your Choice of Whipped Chocolate
Ganache & Chocolate Chip,
or Brown Butter & Marcona
Almond Brittle—Filled To Order!

👉 HALF SUBMARINE & SALAD COMBO 👈

Choose Any Submarine with A Simple Side Salad for \$12
Upgrade to a Premium Salad +\$2 Add Sea Salt Kettle Chips +\$2

MONDAY-FRIDAY 11AM-2PM • IN HOUSE ONLY

CLASSICS

CHEESE • 11/16

Tomato Sauce, Mozzarella, Parmesan, Oregano

SAUSAGE 13/20

Tomato Sauce, Housemade Italian Sausage, Mozzarella, Parmesan

PEPPERONI 14/22

Tomato Sauce, Old World Pepperoni, Mozzarella, Parmesan

VEGGIE SUPREME • 14/22

Tomato Sauce, Roasted Peppers & Onions, Chef Blend Mushrooms, Black Olives, Mozzarella, Parmesan

BUILD YOUR OWN

CHOOSE A SIZE 9" or 14" \$11/\$16

CHOOSE A SAUCE

Classic Tomato ●, Vodka Sauce ●🌶️, or Parmesan Cream ●

SUB Vegan Cheese ● +1.5/3

SUB 12" Gluten-Friendly Crust ●

+\$2 to listed 14" prices

ADD QUALITY INGREDIENTS

- Basil ● +1.5/3
- Calabrian Chili Oil ● +1.5/3
- Cheddar Cheese ● +1.5/3
- Extra Cheese ● +1.5/3
- Hot Honey 🌶️ +1.5/3
- Kalamata Olives ● +1.5/3
- Onion ● +1.5/3
- Pickles ● +1.5/3
- Roasted Red Pepper ● +1.5/3
- Roasted Poblano Pepper ● +1.5/3
- Pickled Jalapenos ●🌶️ +1.5/3
- Pepperoncini ●🌶️ +1.5/3
- Spicy Giardiniera ●🌶️ +1.5/3
- Tomatoes ● +1.5/3
- Artichoke ● +2/4
- Bacon +2/4
- Chef Blend Mushroom ● +2/4
- Italian Sausage +2/4
- Pepperoni +2/4
- Roasted Chicken +2/4

GOOD THINGS TAKE TIME. At Dicey's, every pizza is made to order, crafted specifically for you. That means that during peak business hours, it might take upwards of 30 minutes for your (perfect) pizza to make its way out of the oven. Thanks for understanding and trust us—it's worth it!



SPECIALTY PIZZA

Sub Gluten-Free Crust (14" Only) ● +\$2

- 1. PEPPY BOY 🌶️ 15/24**
Old World Pepperoni, Hot Honey, Mozzarella, Parmesan, Wild Oregano, Tomato Sauce, Calabrian Chili Oil
- 2. CACIO E PEPE • 14/22**
Fresh Mozzarella, Parmesan Cream, Pecorino Romano, Cracked Black Pepper
- 3. HIPPY FLIP • 15/24**
Parmesan Cream, Roasted Chef Blend Mushrooms, Tallegio, Mozzarella, Lemon, Green Onion
- 4. CALABRIAN VODKA • 🌶️ . 15/24**
Vodka Sauce, Scamorza, Calabrian Chili, Roasted Red Pepper, Parmesan, Fresh Basil
- 5. SAUSAGE & GIARDINIERA 🌶️ 15/24**
Spicy Italian Sausage, Giardiniera, Mozzarella, Parmesan, Tomato Sauce
- 6. HOT PICKLE BACON CHEDDAR 🌶️ 14/23**
Parmesan Cream, Cheddar & Mozzarella Cheese, Smoked Bacon, Peppadew, Dill Pickles, Chili Sauce
- 7. EARTH CRISIS ● 🌶️ 14/21**
Tomato Sauce, Eggplant, Roasted Onions, Chili Flakes, Basil, Lemon, Olive Oil

DIPPING SAUCES

- RANCH 1**
- MARINARA SAUCE 1**
- HOT HONEY 2**

SPARKLING

N **TERRE DI MARCA**, Prosecco col Fondo. **12/40**
 Pizza Pairing: Cacio e Pepe, Hippy Flip

A **IL MOSTRO**, Longana, Montepulciano Rose . . . **52**
 Pizza Pairing: Veggie Supreme, Peppy Boy

WHITE

T **LSD PATIO POUNDER**, Vinho Verde . . . **10/36**
 Pizza Pairing: Hippy Flip, Veggie Supreme, Calabrian Vodka

T **MARC PLOUZEAU TOURAINE**,
 Sauvignon Blanc **12/45**
 Pizza Pairing: Sausage Giardiniera, Cacio E Pepe

Y **DOMAINE LAFAGE**, Chardonnay
 La Colline Aux Fossiles. **48**
 Pizza Pairing: Cacio E Pepe, Earth Crisis, Calabrian Vodka

ORANGE/ROSE

NO ES PITUKO ECHEVERRIA,
 Rose **11/42**
 Veggie Supreme, Earth Crisis, Peppy Boy, Sausage &
 Giardiniera

NO ES PITUKO ECHEVERRIA,
 Sauvignon Blanc **12/46**
 Pizza Pairing: Earth Crisis, Hippy Flip

RED

SUNSPELL, Cabernet Sauvignon **10/36**
 Pizza Pairing: Hot Pickle Bacon Cheddar, Peppy Boy, Cheese

HEAPS GOOD, Pinot Noir **14/50**
 Pizza Pairing: Hot Pickle Bacon Cheddar, Sausage Giardiniera

ES OKAY, Red Blend **15/56**
 Pizza Pairing: Peppy Boy, Cheese

IL MONTICELLO, Sangiovese **54**
 Pizza Pairing: Peppy Boy, Sausage Giardiniera

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COCKTAILS

DIRTY SHIRLEY **10**
 Wheatley Vodka, Grenadine, Sprite,
 Cherry

FERNET ABOUT IT **10**
 Campo Bravo Tequila, Fernet Noveis,
 Ginger Beer, Lime

COWBOY MARGARITA **11**
 Evan Williams Bourbon, Angostura Bitters,
 Lemon, Lime, OJ, Demerara

EXCELLENT ITALIAN
GREYHOUND **11**
 Letherbee Gin, Cocchi Americano,
 Grapefruit Juice, Lime

RUM DRINK **11**
 Smith & Cross Rum, Luxardo Bitter
 Rosso, Lime, Pineapple

GOLDEN GIRL **12**
 George Dickel Rye, Hot Honey, Lemon

PIT BOSS **12**
 Amaro Di Angostura, Mezcal Verde,
 Grenadine, Lime

D'ICEEZ \$12

LEMON FREEZEE "EASY PEASY"
 D'petti Lemon Vodka, Dimmi, Lemon,
 Sugar, Sunshine

ROTATING FROZEN

Ask your server about today's selection!

DRAFT

12oz/22oz/Pitcher

PBR **3/7/19**
 Adjunct Lager (Milwaukee)

DICEY'S SEASONAL **?/??**
 (Diceyland)

JACKALOPE SARKA **5/10/26**
 Pilsner (Nashville)

HOPEWELL GOING
PLACES **6/12/30**
 IPA (Chicago)

BLACK ABBEY PUB ALE **6/12/30**
 English-style Amber (Nashville)

BEARDED IRIS
HOMESTYLE **7/14/36**
 Mosaic IPA (Nashville)

COLD CANS

COORS LIGHT Lager (Colorado) . . . **5**

HIGH NOON ROTATING **6**
 Hard Seltzer (Modesto, CA)

MODELO **6**
 Mexican Lager (Mexico)

THREE FLOYDS ZOMBIE DUST **6**
 Pale Ale (Indiana)

BOB'S YOUR UNCLE CIDER . . . **7**
 (Nashville)

WEIHENSTEPHANER
HEFEWEISSBIER **8**
 Wheat Beer (Freising, Bavaria)

BREWDOG PUNK AF **5**
 Non-Alcoholic IPA (Ohio)

PABST PLUS **5**

12oz Pour of PBR w/ a shot of
 Evan Williams Bourbon OR
 Campo Bravo Tequila

FUN SHOTS

DR PIBB **9**
 PBR, Amaretto, Rum Bombs

MIND ERASER **9**
 Kaluha, Vodka, Soda Water

DICKELBACK **9**
 George D, Pickle Jus

LEMON DROP **7**
 D'petti Lemon, Sugar, Lemon

UNDERBERG **6**

UNFUN SHOTS

MALORT **5**

SOFT DRINKS

GINGER ALE **3**

LEMONADE **3**

RC COLA Regular or Diet. **3**

CHEERWINE **5**

GOSLINGS GINGER BEER **5**

NEHI SODAS **5**
 Grape, Orange, Peach

7UP **5**