

## Starters

### Soup of the Day ... 5

Seasonally inspired, changes daily

### Wreck Fries ... 6.5

Hand cut award winning fries with a trio of dipping sauces

### Beer Boiled Peanuts ... 4

Breaking Bob Kölsch, WB chili spice blend

### Corn Pups ... 7

Three corn dog pops: WB cheddarwurst, corn bread battered & fried, curry ketchup & yellow mustard

### White Cheddar Fondue ... 11

Bernhard's Bavarian pretzel, VT white cheddar, gruyere, fontal, Arkansas Black apples, Hakurei turnips  
Extra pretzel ... 3, apples ... 1

### Chicken Liver Pâté ... 8

White Oak Pastures chicken livers, fermented apple butter, bourbon barrel-aged beer mustard, TGM pain au levain

### Charred Octopus ... 12

Spanish octopus, bok choy, scallion, cilantro, fermented black bean sauce, lime

### Veal Brains ... 9

Pan fried, potato purée, brown butter, preserved service berries, TGM pain au levain

## Salads

### Simple ... 7

Woodland Garden's lettuce, carrots, radish, shallots, black eyed pea corn nuts, Thomasville Tomme, simple vinaigrette

### Fall ... 10

Woodland Garden's baby mustard greens, ham hock, Anson Mills calico beans, shaved radish, pickled onion, soft boiled egg, barrel aged beer mustard vinaigrette

### Meat & Three Steak ... 16

Aspen Ridge flat iron, three fresh seasonal salads

### Farmhouse Cheese Plate ... 13

Served with house preserves, Hoshigaki, WB spiced nuts, toasted TGM Bread & Stevenson's hazelnut-cranberry crisps

#### Chèvre, Decimal Place

Soft, earthy; goat  
Atlanta, GA

#### Cumin Cheddar, Decimal Place

Aged, firm, nutty; goat  
Atlanta, GA

#### Thomasville Tomme

Semi-soft, nutty; cow  
Thomasville, GA

#### Add Pimento Cheese ... 3.5

### WB House Cured Meat Board ... 16

Pickled veggies, Hoshigaki, WB barrel aged beer mustard, country ham & olive gateau, whipped pork fat butter

#### Coppa

Pork; whole cured

#### Saucisson Sec

Pork; fermented sausage

#### Porchetta di Testa

Pork; chili, poached

#### Chinese Sausage

Pork; WB ginger, Korean chili, Fresh

### Butcher's Meat & Cheese Board ... 28

## Sides

Mac-n-Cheese ... 6

Field Greens Salad ... 4

House Fermented Kraut ... 5

Hakurei Turnips, Smoked Soy, Coriander, Benne Seed ... 6

Wreck Fry Sauces ... 1

Spicy Bok Choi ... 6

Fermentation ... 4

Side of Fries ... 3

## The Team:

Executive Chef ... Terry Koval

Executive Sous Chef ... Joel Penn

Sous Chef ... Matthew Crutchfield

Butcher ... Eric Olson

Anson Mills, Aluma Farms, Big Green Egg, Crack in The Side Walk, CFM, Decimal Place Creamery, Crystal Organics, East Atlanta Veggies, Freedom Farmer's Market, Freewheel Farms, Honeysuckle Gelato, Hungry Heart Farm, Love is Love/Gaia Gardens Family Farms, Ranger Robby, Riverview Farms, Sweet Grass Dairy, Southeast Family Farms, TGM Bread, White Oak Pastures, Woodland Gardens, Southern Swiss, Atlanta Fresh Creamery, Wrecking Barn Farm

## Sandwiches

Comes with fries or house kraut; other sides ... a bit extra

### The OG Burger ... 13

White Oak Pastures grass-fed beef, VT white cheddar, shredded baby Iceberg, tomato, Wreck Sauce, TGM bun  
Add house cured bacon ... 2

### Panelle di Palermo ... 10

Crispy Sicilian chickpea cakes, shredded iceberg, fennel & radish slaw, Calabrian chilies, parmesan, herb vinaigrette, TGM sesame pain de mie  
Add vegan parmesan ... 2

### House Pastrami ... 13

House cured & smoked Aspen Ridge brisket, baby collard kimchi, Korean chili-garlic mayo & baby Swiss, TGM rye

### Filet of Fish ... 14

Corn meal crusted cod, shredded iceberg, smoked jalapeño tartar, radish, red onion, pickled jalapenos, TGM sesame pan de mie  
Add cheddar ... 1

## Entrees

### Vegetable Plate ... 16

Fingerling potatoes, maitake mushrooms, onion, sweet peppers, harissa, arugula

### Shrimp Sausage Congee... 18

Gulf shrimp sausage, Anson Mills Midlands rice, salted shrimp, WB shitake, scallion, fried shallots, farm egg, bonito, chili flakes

### Torn Scallops ... 22

Bok choy, Sea Island white peas, sweet peppers, carrot sauce, fried shallots, Szechuan powder, Benne seeds

### Beef Cheek Raviolis ... 20

White Oak pastures beef cheek & onion marmalade, Maitake mushrooms, scallion butter, Parmigiano-Reggiano, bread crumbs, lemon oil

### Trout & Clams ... 19

Pan seared NC trout, littleneck clams, fingerling potatoes, shaved fennel, anchovy salsa verde, roasted lemon

### Bratwurst ... 19

Wrecking Bar seared bratwurst, heirloom Anson Mills calico beans stewed in ham hock broth, frisée & spinach, barrel aged mustard vinaigrette