

Starters

Soup of the Day ... 6

Braised greens, pulled pork, chili oil

Wreck Fries ... 6.5

Hand cut fries with a trio of dipping sauces

Corn Pups ... 7

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

White Cheddar Fondue ... 11

Bernhard's Bavarian pretzel, VT white cheddar, gruyere, fontal; GA apples and seasonal veggies
Extra pretzel ... 3, Apples ... 1

Beef Heart Tartare ... 9

Bear Creek Farm beef heart, foraged service berries, bresaola, Wrecking Barn egg yolk, pain au levain

Charred Octopus ... 16

Fermented black bean chili sauce, bok choy, pickled shiitake mushrooms, black eyed pea & peanut furikake, conpoy

Chicken Sausage ... 12

Wrecking Barn chicken thigh & liver sausage, persimmon butter, Riverview Farms butternut squash, wild sumac

Salads

Simple ... 7

Woodland Gardens lettuce, carrots, radish, shallots, black eyed pea corn nuts, parmesan, simple vinaigrette

Squash ... 12

Riverview Farms charred butternut squash, arugula, WB ricotta, pickled scuppernong, radish

Meat & Three Steak ... 16

Bear Creek Farm flat iron steak, three fresh seasonal salads

Farmhouse Cheese Plate ... 13

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

Banjo, HOBO Cheese Co.

Soft, creamy; cow
Oxford, GA

Bit O'Blue, CalyRoad

Semi-firm, tangy; cow
Atlanta, GA

Chevre, Decimal Place

Soft, earthy; goat
Atlanta, GA

Add Pimento Cheese ... 3.5

WB House Cured Meat Board ... 16

Pickled veggies, WB barrel aged beer mustard, bacon & olive gateau, whipped pork fat butter

Pâté

Chicken liver, apple butter

Coppa

Pork; cured, Bear Creek

Bratwurst

Pork; fresh, fennel

Beef Heart Pastrami

Beef; Bear Creek Farm

Butcher's Meat & Cheese Board ... 28

Sides

Mac-n-Cheese ... 6

Spicy Bok Choy ... 6

Field Greens Salad ... 4

Cornbread, Honey Butter ... 4

Braised Greens & Bacon ... 5

Torn Crispy Sweet Potatoes, Calabrian Chili, Pickled Apple ... 5

Turnips, Canadian Dark Maple Syrup, Coriander ... 6

House Fermented Kraut ... 5

Wreck Fry Sauces ... 1

Fermentation ... 4

Side of Fries ... 3

The Team: Executive Chef ... Terry Koval

Chef de Cuisine ... Joel Penn

Exec. Sous Chef ... Matt Crutchfield

Anson Mills, Aluma Farms, Big Green Egg, Bear Creek Farm, Crack in The Sidewalk, CFM, Crystal Organics, DaySpring Farms, Decimal Place Creamery, Farm'd, Freedom Farmer's Market, Freewheel Farms, Grant Wallace, Hickory Hill Farms, Honeysuckle Gelato, HOBO Cheese Co., Hungry Heart Farm, Joyce Farms, KUDU Grills, Love is Love/Gaia Gardens Family Farms, Pearson farms, Ranger Robby, Rise N Shine Farm, Rodgers Roots & Greens, Riverview Farms, Stoke Farms, Southern Swiss Dairy, TGM Bread, White Oak Pastures, Woodland Gardens, Whippoorwill Farm, Wrecking Barn Farm

Sandwiches

Comes with fries or kraut, other sides ... a bit extra

The O.G. Burger ... 14

White Oak Pastures grass-fed beef, Wisconsin cheddar, lettuce, tomato, Vidalia onion, Wreck Sauce, TGM sesame pain de mie *Add house cured bacon ... 2*

Vegetable Banh Mi ... 11

Purple top turnip and shiitake mushroom, cilantro, shaved jalapeno, spicy mayo, pickled vegetables, TGM baguette

Pastrami ... 13

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

Pork Schnitzel ... 13

Riverview Farms pork loin, lemon mayo, bread & butter pickles, TGM sesame pain de mie

Entrées

Vegetable Plate ... 16

Sweet potatoes, shiitake mushrooms, lunchbox peppers, turnip tops, almonds, pesto, red wine cranberry syrup

Butternut Ravioli ... 18

Ravioli stuffed with sweet potato; maitakes, butternut squash, mustard greens, peperonata, whey, pumpkin seeds, parmesan, La Ca dal Non 12yr Balsamico

Wild Striped Bass ... 21

Pan roasted, sunchoke, hakurei turnips, sweet peppers, tahini, heirloom African runner peanuts

Bratwurst ... 18

Bacon braised collards, DaySpring jet black soy beans, soft boiled farm egg

Chicken Roulade ... 22

WB Farms pasture chicken, field peas, white bbq sauce, charred Vidalia, pickled watermelon, WB hot sauce

Tongue & Cheek ... 25

Oatmeal porter braised White Oak Pastures beef cheek, smoked beef tongue ragout, Shiitake mushrooms, rapini, Dayspring Farms polenta