

Starters

Soup of the Day ... 7

Sunchoke, Louisiana caviar, seaweed oil (v)

Beer Boiled Peanuts ... 4

Breaking Bob Kölsch, WB chili spice blend

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

Beef Heart Tartare ... 9

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

Charred Octopus ... 17

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

White Cheddar Fondue ... 11

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

Chicken Sausage ... 12

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

Salads

Simple ... 8

Local lettuces, carrots, radish, shallots, black eyed pea corn nuts, parmesan, simple vinaigrette

Citrus ... 12

WBarn arugula & pea shoots, blood orange, shallots, crispy chickpeas, kumquat vinaigrette, tahini sauce, soft boiled egg

Meat & Three Steak ... 16

Bear Creek 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

Lomo

Pork; cured, Bear Creek

Chorizo

Pork, fresh; cotija

Head Cheese

Riverview Pasture pork, veg.

Butcher's Meat & Cheese Board ... 28

Sides

Fermentation ... 4

Spicy Bok Choy ... 6

Field Greens Salad ... 4

Sunchokes, Malt Vinegar ... 6

Brussels Sprouts, Kumquats, Fresno Vinaigrette ... 6

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

Cornbread, Honey Butter ... 4

House Fermented Kraut ... 5

Wreck Fry Sauces ... 1

Mac-n-Cheese ... 6

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, Vermont cheddar, lettuce, grilled onion, Wreck Sauce, TGM sesame bun
Add house cured bacon ... 2

Vegetable Banh Mi ... 11

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

Pastrami ... 14

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

Filet of Fish ... 15

Cornmeal crusted cod, red onion, pickled jalapeño, shredded iceberg, smoked jalapeño tartar, TGM sesame pain de mie
Add cheddar ... 1

Entrées

Vegetable Plate ... 16

Herb roasted fingerlings, pickled sunchokes, kohlrabi, baby carrots, carrot puree, fennel & Pea shoot salad, ginger vin.

Butternut Tagliatelle ... 17

Oyster mushrooms, butternut squash, WBarn arugula, pumpkin seeds, parmesan, lemon oil

Snapper ... 22

Pan roasted red snapper, sunchoke, hakurei turnips, tahini, heirloom African runner peanuts

Bratwurst ... 18

Bacon braised collards, DaySpring purple hull peas, soft boiled farm egg

Chicken Roulade ... 22

WBarn's pasture chicken, last summer's sour corn, DaySpring purple hull peas, rutabaga, WB country ham cream sauce, WBarn pea shoots

Tongue & Cheek ... 25

Brown ale braised White Oak Pastures beef cheek, smoked beef tongue ragout, shiitake mushrooms, broccoli greens, DaySpring Farms polenta