

## Starters

### Soup of the Day ... 6

Seasonally inspired, changes daily

### Wreck Fries ... 6.5

Hand cut award winning 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, Fuji apples, radish. Extra pretzel ... 3, apples ... 1

### Beef Heart Tartare ... 9

White Oak Pastures beef heart, pickled shiitake, anchovy, beet miso mayo. Wrecking barn egg yolk, nori, pain au levain

### Chicken Liver Pâté ... 8

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

### Carolina Catfish Brandade ... 11

Poached in milk, potato, olive oil, lemon, thyme; grated radish, pickled farm egg, crudité, pain au levain

### Veal Cheeks ... 9

Pan fried, parsnip purée, brown butter, pickled carrot, prickly pear butter

### Beef Tongue Crisps ... 10

White Oak Pastures beef tongue, crispy brussels sprouts, kumquats, cardoons, pickled Thai chili vinaigrette, nutritional yeast

## Salads

### Simple ... 7

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

### Winter Squash ... 10

Heirloom squash: charred, raw, pickled, squash seed tahini, HOB0 Mulligan cheese, kumquat, peanut furikake

### Meat & Three Steak ... 16

Aspen Ridge flat iron, three fresh seasonal salads

### **Farmhouse Cheese Plate ... 13**

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

#### **Ricotta, Wrecking Bar**

Soft, fresh; Cow  
Atlanta, GA

#### **Mulligan, HOB0 Cheese CO.**

Fresh, semi-soft, tangy; cow  
Oxford, 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

#### **Capicola**

Pork; cured, godfather spice

#### **Lomo**

Pork; cured, 3 months

#### **Coppa**

Pork; cured, 6 months

#### **Bratwurst**

Pork; spicy, coriander

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

## Sides

Mac-n-Cheese ... 6

Field Greens Salad ... 4

House Fermented Kraut ... 5

Torn Crispy Sweet Potatoes, Greens, Calabrian Chilis ... 5

Brussels Sprouts, Kumquats, Pickled Thai Chili Vin ... 6

Turnips, Smoked Shoyu, Coriander, Benne Seed ... 6

Cornbread with Whipped Pork Butter ... 4

Wreck Fry Sauces ... 1

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, Atlanta Fresh Creamery, Big Green Egg, Crack in The Side Walk, CFM, Crystal Organics, DaySpring Farms, Decimal Place Creamery, East Atlanta Veggies, Freedom Farmer's Market, Freewheel Farms, Hickory Hill Farms. Honeysuckle Gelato, HOB0 Cheese CO., Hungry Heart Farm, Love is Love/Gaia Gardens Family Farms, Magic Lantern Farm, Ranger Robby, Rise N Shine Farm Riverview Farms, Sweet Grass Dairy, Southeast Family Farms, TGM Bread, White Oak Pastures, Woodland Gardens, Southern Swiss, Wrecking Barn Farm

## Sandwiches

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

### The Burger ... 13

White Oak Pastures grass-fed beef, provolone, caramelized smoked onions, Wreck Sauce, TGM sesame pain de mie

*Add house cured bacon ... 2*

### Panelle di Palermo ... 10

Crispy Sicilian chickpea cakes, local greens, fennel & radish slaw, Calabrian chilies, parmesan, herb vin., sesame bun

*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

Cornmeal crusted cod, red onion, shredded cabbage, smoked jalapeño tartar, TGM sesame pain de mie

*Add cheddar ... 1*

## Entrees

### Vegetable Plate ... 15

DaySpring polenta, shiitake mushrooms, charred kohlrabi, winter green mix, parsnip puree

### Shrimp Sausage Congee... 17

Gulf shrimp, Anson Mills middlins, shiitake mushrooms, scallion, fried shallots, WB farm egg, bonito, chili flakes

### Bratwurst ... 19

Riverview pasture pork Bratwurst, Wrecking Barn torn crispy sweet potatoes, mixed greens, pickled Fuji apples, Calabrian chilis, fermented apple butter

### Trout & Clams ... 19

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

### Nantucket Bay Scallops ... 24

Bok choy, Sea Island red peas, WB Hakurei turnips, carrot sauce, fried shallots, Szechuan powder, Benne seeds

### Corned Beef Tongue & Cheek ... 21

Pickled tongue & cheek, sauerkraut, fingerling potatoes, baby carrots, Hakurei turnips, mustard seeds, herbs