

## Starters

### Beer Boiled Peanuts ... 4

Breaking Bob Kölsch, WB chili spice blend

### Soup ... 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

Riverview Farms beef heart, pickled shiitake, anchovy, beet miso mayo, Wrecking barn egg yolk, nori, pain au levain

### Charred Octopus ... 16

Fermented black bean chili sauce, pickled hedgehog mushroom, black eyed pea & peanut furikake, scallop powder

### Beef Tongue Crisps ... 10

White Oak Pastures beef tongue, charred broccoli, kumquats, pickled Fresno vin., nutritional yeast

## Salads

### Simple ... 7

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

### Spring Salad ... 10

Arugula, spinach & dandelion greens, soft boiled farm egg, WB pancetta, pickled green strawberries, carrot top harissa

### 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

### **Banjo, HOBQ Cheese CO.**

Fresh, semi-soft, creamy; cow  
Oxford, GA

### **Cumin Cheddar, Decimal Place**

Semi-soft, aged: goat  
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

### **Capicola**

Pork; cured, godfather spice

### **Coppa**

Pork; cured, 6 months

### **Pastrami**

Beef; smoked, coriander

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

## Sides

Mac-n-Cheese ... 6

Field Greens Salad ... 4

Marinated Sea Island Red Peas ... 6

Charred Broccoli with Pickled Fresno Vinaigrette ... 6

Cornbread with Whipped Pork Butter ... 4

House Fermented Kraut ... 5

Wreck Fry Sauces ... 1

Spicy Tatsoi ... 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, 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, HOBQ 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, other sides ... a bit extra

### The O.G. Burger ... 13

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

### Panelle di Palermo ... 10

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

### House Pastrami ... 13

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

### Filet of Fish ... 14

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

## Entrées

### Vegetable Plate ... 15

Fingerling potatoes, shiitake, swiss chard, escarole, charred broccoli and leek puree, pea shoots and pickled fennel

### Shrimp Sausage ... 17

Gulf shrimp, turnips & tops, Daysprings Farms jet black soy beans, 'nduja fish broth, fried shallots, benne seed

### Red Snapper ... 22

Leek potato cake, shitake mushrooms, escarole, pulled ham hock, snapper dashi broth

### Bratwurst ... 19

Kil't greens, WB Farm egg, barrel aged beer mustard, giardiniera

### Nantucket Bay Scallops ... 24

Sea Island red peas, charred broccoli, carrot sauce, fried shallots, Szechuan powder, benne seeds

### Yard Bird ... 24

Wrecking Barn farm pasture raised chicken breast, chicken thigh sausage, refried purple hull peas, charred Vidalia onions, radish, cilantro, morita chili sauce