

## 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, turnips. 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

### Charred Octopus ... 16

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

### Sweetbread Tartine ... 10

White Oak Pastures pan fried, anchovy and caper salsa verde, shaved radish and celery, TGM pain au levain

### Beef Tongue Crisps ... 10

White Oak Pastures beef tongue, charred broccoli, pickled green garlic, pickled chili vin., nutritional yeast

### Shrimp Toast ... 12

Gulf shrimp, scallion, lemon zest, chili crema, Georgia honey, cilantro & baby herb salad

## Salads

### Simple ... 7

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

### Spring Salad ... 10

Jody's arugula, Wrecking Barn spinach & dandelion greens, farm egg, pancetta, English peas, 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, HOBO Cheese CO.**

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

#### **Mulligan, HOBO Cheese CO.**

Fresh, feta-like, 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

#### **Pâté**

Chicken liver, strawberry

#### **Lomo**

Pork; cured, three months

#### **Coppa**

Pork; cured, 6 months

#### **Pastrami**

Beef; smoked, coriander

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

## Sides

Side of Fries ... 3

Mac-n-Cheese ... 6

Field Greens Salad ... 4

House Fermented Kraut ... 5

Marinated Sea Island Red Peas,  
with Sherry Vinegar and Shallots ... 6

Charred Broccoli with Pickled Chili Vinaigrette ... 6

Cornbread with Whipped Pork Butter ... 4

Wreck Fry Sauces ... 1

Spicy Bok Choy ... 6

Fermentation ... 4

## **The Team: Executive Chef ... Terry Koval**

Chef de Cuisine ... Joel Penn

Exec. Sous Chef ... Matthew Crutchfield

Anson Mills, Aluma Farms, 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, HOBO Cheese CO., Hungry Heart Farm, Jody's Farms, 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 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*

### 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, baby collard kimchi, Korean chili-garlic mayo & baby Swiss, TGM rye

### Filet of Fish ... 14

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

## Entrées

### Vegetable Plate ... 15

Fingerling potatoes, Hakurei turnips, shiitakes mushrooms, carrot, bok choy, cured egg, crushed nuts, turnip top pesto

### Shrimp Sausage ... 17

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

### Bratwurst ... 19

Seared Woodland Gardens' greens, WB Farm egg, barrel aged beer mustard, giardiniera

### Red Snapper ... 22

Leek potato cake, bok choy, shiitake mushrooms pulled ham hock, snapper dashi broth

### 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

### Pork Shoulder ... 19

Slow smoked, BBQ Sea Island Red Peas and peanuts, Woodland Gardens Hakurei turnip & pickled onion slaw