

## 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 & carrots. 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, bok choy, pickled shiitake, black eyed pea & peanut furikake, scallop powder

### Sweetbread Tartine ... 12

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

### Arctic Char Tacos ... 12

Arctic char tartare, Woodland Gardens kohlrabi, furikake, tempura crisps, soy scallion vinaigrette

### Flatbread ... 14

White Oak Pastures Ibérico pancetta, shaved radish, mushroom a la grecque, frisée, Calabrian chili

## Salads

### Simple ... 7

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

### Spring Salad ... 10

Wrecking Barn arugula & spinach, farm egg, cucumber, English peas, pickled green strawberries, WB 2yr country ham, carrot top harissa

### Meat & Three Steak ... 16

Aspen Ridge flat iron, three fresh seasonal salad

## 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, strawberry

### Lomo

Pork; cured, 3 months

### Coppa

Pork; cured, 6 months

### Soppresata

Ossabaw pork; fermented, allspice

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

## Sides

Mac-n-Cheese ... 6

Spicy Bok Choy ... 6

Korean marinated cucumbers ... 6

Wrecking Barn Farm Strawberries, Crème Fraiche ... 5

Turnips n' Tops, Aged Shoyu, Coriander, Benne Seed ... 6

Cornbread with Whipped Pork Butter ... 4

Charred Broccoli, Fresno Vinaigrette ... 6

House Fermented Kraut ... 5

Field Greens Salad ... 4

Wreck Fry Sauces ... 1

Fermentation ... 4

Side of Fries ... 3

## 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 Sidewalk, CFM, Crystal Organics, DaySpring Farms, Decimal Place Creamery, Farm'd, Freedom Farmer's Market, Freewheel Farms, Hickory Hill Farms, Honeysuckle Gelato, HOBQ Cheese Co., Hungry Heart Farm, Jody's Farms, KUDU Grills, Love is Love/Gaia Gardens Family Farms, Ranger Robby, Replantable Microgreens, Rise N Shine Farm, Riverview Farms, TGM Bread, White Oak Pastures, Wastonia Farms, 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

Turnips and tops, oyster mushrooms, black edamame, green garlic jus, charred onion soubise, arugula buds, lemon

### Scallops ... 20

Pan seared, DaySpring grit cake, Woodland Gardens frisée, fava bean relish, smoked pork vinaigrette

### Ramp Sausage ... 19

Seared Wrecking Barn greens, Wrecking Barn Farm egg, barrel aged beer mustard, green tomato & ramp chow-chow

### Red Snapper ... 22

Anson Mills blue barley, English peas, grilled asparagus, green garlic tzatziki, herbs, green harissa powder

### Duck Leg ... 24

White oak cured & confit duck leg, grilled beets, beet tops, smashed fingerlings, toum sauce, charred scallion relish

### Pork Shoulder ... 19

Slow smoked then crisped shoulder, BBQ Sea Island red peas and peanuts, hakurei turnip & pickled onion slaw