

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

Bear Creek Farm beef heart, pickled shiitake, beet miso mayo, anchovy, Wrecking Barn egg yolk, nori, pain au levain

Charred Octopus ... 16

Fermented black bean chili sauce, seared greens, pickled shiitake, black eyed pea & peanut furikake, scallop powder

Sweet Bread Tartine ... 12

Bear Creek Farm, pan fried, anchovy-caper salsa verde, shaved radish and celery, TGM pain au levain

King Salmon Tacos ... 10

Wild Columbia River king salmon tartare, Woodland Gardens kohlrabi, furikake, tempura crisps, soy scallion vinaigrette

Flatbread ... 14

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

Salads

Simple ... 7

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

Greens, Egg & Ham ... 10

Arugula, last summer's pickled okra & banana peppers, snow peas, soft boiled farm egg, shaved Ossabaw cured country ham, green garlic buttermilk herb dressing

Meat & Three Steak ... 16

Bear Creek Farm teres major, three fresh seasonal salads

Farmhouse Cheese Plate ... 13

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

Mulligan, HOBO Cheese CO. Cumin Cheddar, Decimal Place

Fresh, feta-like, tangy; cow Oxford, GA 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

Beef Heart Pastrami

Beef; Bear Creek Farm

Butcher's Meat & Cheese Board ... 28

Sides

Mac-n-Cheese ... 6

Field Greens Salad ... 4

Korean Marinated Cucumbers ... 6

Wrecking Barn Farm Strawberries, Crème Fraiche ... 6

Marinated Summer Squash, Parmesan, Red Chili Flake ... 6

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

House Fermented Kraut ... 5

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, Bear Creek Farm, 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, HOBO 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*

Grilled Summer Vegetables ... 10

Grilled summer squash & zucchini, shredded iceberg lettuce, vine ripened tomato, marinated oyster mushrooms, Calabrian chili mayo, TGM rosemary focaccia

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

Dayspring wheat berries, seared Wrecking Barn snow peas, compressed Woodland Garden's cucumbers, shaved fennel, strawberry & beet purée, mint, wood sorrel

Scallops ... 20

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

Ramp Sausage ... 19

Creamed Crystal Organics cabbage, fried Vidalia onions, ramp chow-chow, slow poached Wrecking Barn Farm egg

Red Snapper ... 22

DaySpring wheat berries, English peas, broccoli, morel mushrooms, green garlic tzatziki, green harissa powder

Duck Leg ... 24

Cured & confit duck leg, grilled beets, seared greens, smashed fingerlings, toum sauce, charred scallion relish

Brisket ... 25

Slow smoked Aspen Ridge brisket, hakurei turnip puree, charred broccoli and roasted carrots with fresno vinaigrette