

## Starters

### Soup ... 6

San Marzano tomatoes, okra, corn, chili oil

### Beer Boiled Peanuts ... 4

Breaking Bob Kölsch, WB chili spice blend

### Wreck Fries ... 6.5

Hand cut 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; GA apples and seasonal veggies  
Extra pretzel ... 3, Apples ... 1

### Tartare Toast ... 9

Bear Creek beef heart, beef fat mayo, pickled chanterelles, spruce salt, bresaola, Wrecking Barn egg yolk, pain au levain

### Charred Octopus ... 16

Fermented black bean chili sauce, bok choy, pickled shiitake mushrooms, black eyed pea & peanut furikake, conpoy

### Chicken & Liver Sausage ... 12

Wrecking Barn farm fig jam, Riverview Farms butternut squash, wild sumac

## Salads

### Simple ... 7

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

### Heirloom Tomato ... 13

Local heirloom & cherry tomatoes, pickled corn, arugula, cotija, Vidalia vinaigrette

### Meat & Three Steak ... 16

Bear Creek Farm flat iron steak, 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

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 jam

### Bresaola

Beef; cured, White Oak Pastures

### Bratwurst

Pork; fresh, fennel

### Beef Heart Pastrami

Beef; Bear Creek Farm

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

## Sides

Mac-n-Cheese ... 6

Spicy Bok Choi ... 6

Field Greens Salad ... 4

Korean Marinated Cucumbers ... 6

Blistered Shishitos, Lemon vinaigrette ... 7

Summer Squash, Parmesan, Chili Flake ... 5

Okra, Corn, Whipped Cotija ... 7

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, Grant Wallace, Hickory Hill Farms, Honeysuckle Gelato, HOB0 Cheese Co., Hungry Heart Farm, Joyce Farms, KUDU Grills, Love is Love/Gaia Gardens Family Farms, Pearson farms, Ranger Robby, Replantable Microgreens, Rise N Shine Farm, Rodgers Roots & Greens, Riverview Farms, Stoke Farms, Southern Swiss Dairy, TGM Bread, White Oak Pastures, Woodland Gardens, 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 shiitake & oyster mushrooms, Calabrian chili mayo, TGM rosemary focaccia

### Pastrami ... 13

House cured & smoked Joyce Farms brisket, baby collard kimchi, Korean chili-garlic mayo & baby Swiss, TGM rye

### BLT ... 10

WB smoked bacon, shredded iceberg lettuce, Dukes mayo, local heirloom tomato, TGM pain au levain

## Entrées

### Vegetable Plate ... 15

Butterbeans, shiitakes, alfalfa sprouts; watermelon, banana pepper, and arugula salad with black garlic dressing

### Bratwurst ... 18

Warm field pea salad, cherry tomatoes, blistered shishitos, beans, salumi vinaigrette, torn soft boiled farm egg

### King Salmon ... 22

Wild Columbia River King salmon, tomato escabeche, charred okra, tahini lemon yogurt, za'atar

### Chicken Roulade ... 22

WB Farms pasture chicken, crowder peas, white bbq sauce, charred Vidalia, pickled watermelon

### Scallops ... 20

Creamed corn, tarragon, sweet peppers, crispy guanciale

### Beef Cheek ... 22

Milk stout braised W.O.P beef cheek, DaySpring farms grit cake, pickled corn, shaved radish, jalapeno, cilantro, cotija