

Starters

Beer Boiled Peanuts ... 4

Breaking Bob Kölsch, WB chili spice blend

Soup of the Day ... 5

Seasonally inspired, changes daily

Wreck Fries ... 6

Hand cut award winning fries with a trio of dipping sauces

Corn Pups ... 7

Three corn dog pops: WB cheddarwurst, corn bread battered & fried, curry ketchup & yellow mustard

White Cheddar Fondue ... 10

Bernhard's Bavarian pretzel, Vermont white cheddar, fontal, gruyere, local veggies. Extra pretzel ... 3, extra veggies ... 1

Chicken Liver Pate ... 8

White Oak chicken livers, GA Satsuma orange marmalade, bourbon barrel-aged beer mustard, TGM Pain au Levain

Beef Heart Tartare ... 9

White Oak Pastures beef heart, pickled green garlic, capers, dijon, WBarn farm egg yolk, potato chips, steak fries

Charred Octopus ... 12

Spanish Octopus, baby bok choy, scallion, fermented black bean vinaigrette, cilantro, lime

Salads

Simple Salad ... 7

Wrecking Barn lettuce, carrots & radish w/shallots, black eyed pea corn nuts, simple vinaigrette

Kilt Greens Salad ... 9

Local hearty greens, WB bacon, fried soft boiled egg, sweet onion, warm bacon apple cider vinaigrette

Beet Salad ... 10

Local roasted beets, WB cured coppa, frilly mustard greens, WB ricotta, gribiche, cured yolk

Meat & Three Steak Salad ... 16

Brasstown Beef flat iron steak, three fresh seasonal salads

Farmhouse Cheese Plate ... 12

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

Chevre, Decimal Place

Soft, fresh; goat
Atlanta, GA

Clemson Blue, Clemson Univ.

Earthy and mild; cow
Clemson, SC

Thomasville Tomme, Sweet Grass

Semi firm, buttery, rich; cow
Atlanta, GA

Pimento Cheese ... 3.5

WB House Cured Meat Board ... 15

Pickled veggies, WB barrel aged beer mustard, lavash

Coppa

Cured, aromatic, pork,

Soppresatta

Cured, pork, red wine

Beef Tongue Pastrami

Cured, smoked

Bratwurst

Fresh, pork

Butcher's Meat & Cheese Board ... 26

Sides

Side of Fries ... 3

Braised Greens 5

Field Greens Salad ... 4

Roasted Local Beets ... 6

Buttermilk Coleslaw ... 4

WB Young Broccoli, Fermented Black Bean ... 6

House Fermented Kraut ... 5

Wreck Fry Sauces ... 1

Spicy Bok Choy ... 6

Mac-n-Cheese ... 6

Executive Chef ... Terry Koval

The Team:

Chef de Cuisine ... Jeremiah Weston

Sous Chef ... Michael Holler

Anson Mills, Aluma Farms, Big Green Egg, Crack in The Side Walk, CFM, Decimal Place Creamery, Crystal Organics, East Atlanta Veggies, Farm & Forage, Freedom Farmer's Market, Freewheel Farms, Grant Wallace Farm, Honeysuckle Gelato, Hungry Heart Farm, Love is Love/Gaia Gardens Family Farms, Moores Family Farms, Pure Abundance, Ranger Robby, Riverview Farms, Southern Aged, Southern Swiss Dairy, Sweet Grass Dairy, Southeast Family Farms, TGM Bread, White Oak Pastures, Woodland Gardens, Wrecking Barn Farm

Sandwiches

Comes with fries, slaw, or kraut; other sides ... a bit extra

Grilled Cheese ... 8

Double decker, Wisconsin cheddar, baby Swiss, TGM Bea's white bread. Add WB bacon or bourbon maple ham ... 1.5

Panelle di Palermo ... 10

Crispy Sicilian chickpea cakes, shredded iceberg lettuce, fennel & radish slaw, Calabrian chilies, parmesan, herb vinaigrette, TGM sesame pain de mi

The Vinny ... 12

Shaved Riverview roasted pork shoulder, oyster mushroom, anchovy, & olive à la Grecque, frisee, Parmigiano-Reggiano, semolina roll

Wrecking Bar Burger ... 12

GA grass-fed beef, VT white cheddar, vine ripe tomato, shredded iceberg, Wreck Sauce, Add bacon ... 1.5

House Pastrami ... 13

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

Filet of Fish ... 14

Corn meal crusted cod, shredded iceberg, smoked jalapeño tartar, radish, red onion, pickled jalapenos. Add cheddar ... 1

Entrees

Vegetable Plate ... 14

Black trumpet mushrooms, Woodland Gardens spring onions, Treviso radicchio, WB young broccoli, fava beans, carrot puree

GA Duck & Wild Sumac Sausage ... 24

Seared White Oak duck breast, celery root purée, bok choy, oyster mushrooms, Wrecking Barn Farm preserved blueberries

Shrimp Sausage ... 18

Ga. shrimp sausage, fava beans, black trumpet mushroom, shrimp broth, crispy spring onion, ramp oil

NC Trout ... 19

Pan seared, fingerling potatoes, spring onion, Swiss chard, gribiche, buttermilk and paddlefish roe emulsion, lemon oil

Kale Sausage ... 14

Riverview Farms pasture pork, Sapelo island clams, Sea Island white peas, smoked pork jowl, Gaia Gardens kale, giardiniera

Beef Cheek Fazzoletti ... 19

White Oak braised cheek, fresh fazzoletti pasta, wilted arugula, WB crème fraiche, radish top pesto, shaved Parmigiano-Reggiano

Pork Belly & Scallops ... 22

Seared sea scallops, Riverview Farms pork, seared cabbage, spring onion purée, burnt honey & mustard seed, toasted caraway