

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 Pâté ... 8

White Oak chicken livers, 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, Wrecking Barn farm egg yolk, potato chips, steak fries

Scallop Crudo ... 11

Marinated sea scallops, local radish, sea beans, shaved jalapeno, barrel aged fish sauce, paddlefish roe, chili oil

Charred Octopus ... 12

Spanish octopus, Woodland Gardens' tatsoi, scallion, fermented black bean sauce, cilantro, lime

Salads

Simple Salad ... 7

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

Spring Salad ... 9

WBarn spinach, frisée, baby fava beans, asparagus, shaved turnips, radish, soft boiled egg, citrus vinaigrette

Beet Salad ... 10

Pickled beets, WB cured coppa, Woodland Gardens frisée, WB ricotta, gribiche, cured yolk

Meat & Three Steak Salad ... 16

Southeast Family Farms flat iron, three fresh seasonal salads

Farmhouse Cheese Plate ... 13

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

Chevre, Decimal Place Asher Blue, Sweet Grass

Soft, fresh; goat
Atlanta, GA

Sweet, earthy; cow
Thomasville, GA

Thomasville Tomme, Sweet Grass

Semi firm, buttery, rich; cow
Atlanta, GA

Add Pimento Cheese ... 3.5, Pâté ... 4.5

WB House Cured Meat Board ... 16

Pickled veggies, WB barrel aged beer mustard, lavash

Coppa

Cured, aromatic, pork

Finocchiona

Tuscan style salami, fennel

Beef & Pork Sausage

Lemongrass, Korean red pepper

Bourbon Maple Ham

Pork, fresh

Butcher's Meat & Cheese Board ... 28

Sides

Spicy Tatsoi ... 6

Field Greens Salad ... 4

House Fermented Kraut ... 5

Sautéed Swiss Chard, Kale, WB BA Vinegar ... 6

Morels & Anson Mills Sea Island White Peas ... 9

WB Spinach & Asparagus ... 6

Wreck Fry Sauces ... 1

Mac-n-Cheese ... 6

Side of Fries ... 3

The Team:

Executive Chef ... Terry Koval

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, Rock House Creamery, Sweet Grass Dairy, Southeast Family Farms, TGM Bread, White Oak Pastures, Woodland Gardens, Wrecking Barn Farm

Sandwiches

Comes with fries 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 chiles, parmesan, herb vinaigrette, TGM sesame pain de mi

The Vinny ... 12

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

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

Woodland tatsoi, Hakurei turnips, watermelon radish, fennel, WB fava bean relish, asparagus cream

Shrimp Sausage ... 18

Ga. shrimp sausage, fava beans, Woodland Gardens frisée, pickled spring onion, pistachio, shrimp broth, scallion 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, Combahee clams, Sea Island white peas, pork jowl, Gaia Gardens kale, giardiniera

Tongue & Cheek Fazzoletti ... 20

White Oak braised cheek & shaved beef tongue, GA Morels, fresh fazzoletti pasta, spinach, WB crème fraiche, turnip 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

NY Strip Steak ... 24

Southern River Farms strip loin, Vidalia onion & creamed leeks, fingerlings, pickled ramp butter

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