

Starters

Beer Boiled Peanuts ... 4

Breaking Bob Kölsch, WB chili spice blend

Soup of the Day ... 5

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, corn bread battered & fried, curry ketchup & yellow mustard

Elote Corn Fritters ... 9

Georgia sweet corn, cotija cheese, ancho chili-lime mayo, pickled corn and jalapeno, cilantro

White Cheddar Fondue ... 11

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

Chicken Liver Pâté ... 8

White Oak Pastures chicken livers, apple butter, bourbon barrel-aged beer mustard, TGM Pain au Levain

Beef Heart Tartare ... 9

White Oak Pastures beef heart, pickled North Ga. chanterelles, wild sumac, lemon, Wrecking Barn farm egg yolk, pain au levain

Charred Octopus ... 12

Spanish octopus, local bok choy, scallion, fermented black bean sauce, cilantro, lime

Salads

Simple ... 7

Local greens, carrots, radish, shallots, black eyed pea corn nuts, Thomasville Tomme, simple vin.

Summer ... 10

Local greens, little tomatoes, Ga. sweet corn, butterbeans, soft boiled egg, radish, buttermilk vin.

Meat & Three Steak ... 16

Boliantz flat iron, three fresh seasonal salads

Farmhouse Cheese Plate ... 13

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

Chèvre, Decimal Place

Soft, earthy; goat
Atlanta, GA

Asher Blue, Sweet Grass

Sweet, earthy; cow
Thomasville, GA

Thomasville Tomme, Sweetgrass Dairy

Semi-soft, nutty; cow
Thomasville, GA

Add Pimento Cheese ... 3.5

WB House Cured Meat Board ... 16

Pickled veggies, WB barrel aged beer mustard, ham & olive gateau, whipped Ossobaw lardo

Bresaola

Grassfed beef; cured

Nduja

Pork; Calabrian chili, crouton

Bourbon Maple Ham

Pork; VT maple syrup, smoked

Pepperoni

Pork; fresh, garlic

Butcher's Meat & Cheese Board ... 28

Sides

Mac-n-Cheese ... 6

Spicy Bok Choi ... 6

Field Greens Salad ... 4

House Fermented Kraut ... 5

Eggplant, Kalamata Olive, Calabrian Chili ... 5

Charred Okra & Sweet Corn ... 6

Torn Potatoes & Gribiche ... 5

Blistered Shishitos ... 8

Wreck Fry Sauces ... 1

Side of Fries ... 3

The Team:

Executive Chef ... Terry Koval

Sous Chef ... Michael Holler

Sous Chef ... Matthew Crutchfield

Butcher ... Eric Olson

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

Sandwiches

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

Panelle di Palermo ... 10

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

Ham/Burger Melt ... 14

GA grass-fed beef, cured ham, VT white cheddar, Duke's mayo, vine ripe tomato, Wreck Sauce, TGM sourdough

House Pastrami ... 13

House cured & smoked Boliantz 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, TGM sesame pan de mie. Add cheddar ... 1

Entrees

Vegetable Plate ... 14

Fingerling potatoes, WBarn okra, WBarn lunchbox peppers, corn, banana pepper purée, pickled Vidalia onions, cow pea shoots

Handkerchief Pasta ... 15

Fresh fazzoletti pasta, butterbeans, chanterelles, shaved onion, WB ricotta, beurre blanc, rosemary, cured egg yolk

Shrimp Sausage ... 17

Gulf shrimp sausage, Gaia Gardens edamame, pickled Vidalia onions, frisée, fish broth, bonito flake

NC Trout ... 19

Pan seared, fingerling potatoes, Vidalia onion, arugula, gribiche, buttermilk emulsion, salmon roe, lemon oil

Whole Hog Sausage ... 15

Garlic & smoked paprika Kolbasz, eggplant, Riverview polenta, WB farm yolk, spicy tomato broth, smoked pork jowl, okra chips

Torn Scallops ... 22

Bok choy, WB peppers, Sea Island white peas, green beans, carrot sauce, fried shallots, Szechuan powder, sesame seeds