

## Starters

### Beer Boiled Peanuts ... 4

Breaking Bob Kölsch, WB chili spice blend

### Soup of the Day ... 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, corn bread battered & fried, curry ketchup & yellow mustard

### White Cheddar Fondue ... 11

Bernhard's Bavarian pretzel, Vermont white cheddar, fontal, gruyere, Jonagold apples. Extra pretzel ... 3, apples ... 1

### Beef Heart Tartare ... 9

White Oak Pastures beef heart, pickled green tomatoes, lemon, WBarn farm egg yolk, wild sumac, pain au levain

### Chicken Liver Pâté ... 8

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

### Charred Octopus ... 12

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

### Veal Brains ... 9

Pan fried, celery root puree, brown butter, preserved service berries, TGM Pain au Levain

## Salads

### Simple ... 7

Woodland Gardens greens, carrots, radish, shallots, black eyed pea corn nuts, Thomasville Tomme, simple vinaigrette

### Fall ... 10

Local arugula & field greens, Anson Mills calico peas, ham hock, shaved Hakurei turnips, pickled onion, soft boiled egg, barrel aged beer mustard vinaigrette,

### Meat & Three Steak ... 16

Aspen Ridge 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      Thomasville Tomme, Sweetgrass**

Soft, earthy; goat  
Atlanta, GA

Firm; cow  
Thomasville, GA

#### **Cumin Cheddar, Decimal Place**

firm, nutty; goat  
Atlanta, GA

#### **Add Pimento Cheese ... 3.5**

### **WB House Cured Meat Board ... 16**

Pickled veggies, WB barrel aged beer mustard, ham & olive gateau, whipped pork fat butter

#### **Lomo**

Pork; cured, black pepper

#### **Saucisson Sec**

Pork; fermented salami

#### **Porchetta**

Pork; fermented black bean, scallion

#### **Kolbasz**

Pork; fresh, paprika

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

## Sides

Mac-n-Cheese ... 6

Spicy Bok Choi ... 6

Swiss Chard & Barley ... 6

Calico Peas, Ham Hock Broth ... 8

Green Beans, Onions, Ramp Butter ... 6

Eggplant, Kalamata Olive, Calabrian Chilis ... 5

House Fermented Kraut ... 5

Field Greens Salad ... 4

Wreck Fry Sauces ... 1

Side of Fries ... 3

Fermentation ... 4

## The Team:

Executive Chef ... Terry Koval

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 chilies, parmesan, herb vinaigrette, TGM sesame pain de mie

### Ham•Burger Melt ... 14

GA grass-fed beef, crispy WB ham, VT white cheddar, Duke's mayo, tomato, Wreck Sauce, TGM sourdough

### House Pastrami ... 13

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

### 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

Eggplant, shiitake, green beans, Kalamata olives, tomato gravy, arugula, pickled onion, carrot top powder

### Shrimp Sausage ... 18

Gulf shrimp sausage, Woodland Gardens shaved Hakurei turnips, pickled onions, baby mustard greens, Wrecking Barn shishitos, shrimp broth, bonito flake

### Beef Cheek Raviolis ... 19

White Oak pastures beef cheek & onion marmalade, ramp puree, shiitake mushroom, Parmesan Reggiano, marigold, toasted bread crumbs; Add black truffle ... 10

### NC Trout ... 19

Pan seared, fingerling potatoes, shaved onion, swiss chard, gribiche, buttermilk emulsion, salmon roe, lemon oil

### Torn Scallops ... 22

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

### Pork Schnitzel ... 19

Pounded, breaded & fried Riverview Farms pasture pork, Anson Mills calico peas stewed in ham hock broth, spicy mustard greens, barrel aged mustard vinaigrette