

Starters

Beer Boiled Peanuts ... 4

Breaking Bob Kölsch, WB chili spice blend

Soup ... 6

Chilled cucumber, cilantro, lemon oil

Wreck Fries ... 6.5

Hand cut award winning 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; Fuji apples & carrots. Extra pretzel ... 3, apples ... 1

Beef Heart 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, black eyed pea & peanut furikake, scallop powder

Salmon Tartare Tacos ... 10

Wild Columbia River king salmon tartare, kohlrabi, furikake, tempura crisps, soy scallion vinaigrette, shiso

Shrimp Sausage ... 12

Green tomato kimchi, black garlic lime mayo, crispy leek, basil

Salads

Simple ... 7

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

Summer ... 11

Hammock Hollow charentais melon, basil, cucumber, Wrecking Barn blueberries, house cured 6 month lomo, wood sorrel, crème fraiche

Meat & Three Steak ... 16

Bear Creek Farm hanger 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, HOBQ Cheese CO. Cumin Cheddar, Decimal Place

Fresh, semi-soft, creamy; cow
Oxford, GA

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

Lomo

Pork; cured, 3 months

Coppa

Pork; cured, 6 months

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

Summer Squash, Chanterelles, Parmesan, Chili Flake ... 6

Turnips, Shoyu, Honey, Coriander, Benne Seed ... 6

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

House Pastrami ... 13

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

Chicken Schnitzel ... 14

Wrecking Barn Farm chicken breast, lemon mayo, bread & butter pickles, TGM sesame pain de mie

Entrées

Vegetable Plate ... 15

Cracked wheat berries, coriander roasted pattypan squash, baby carrots, beet yogurt, fennel & pickled chanterelles salad, Vidalia vinaigrette

Scallops ... 20

Pan seared, DaySpring grit cake, frisée, fava bean relish, smoked pork vinaigrette

House Bratwurst ... 18

Sliced & seared, creamed Woodland Gardens cabbage, leeks, fried Vidalia onions, ramp chow-chow, slow poached WB Farm egg

Salmon Tagliatelle ... 19

House made pasta, morel mushroom butter, summer squash, crème fraiche, parmesan, herb bread crumbs

Chicken Quarter ... 25

Confit Wrecking Barn chicken thigh, leg & talon, cattle beans, arugula, candied shallots and spring onions, chicken jus

Brisket ... 25

Slow smoked Aspen Ridge brisket, hakurei turnip puree, charred pole beans & roasted carrots with fresno vinaigrette