Starters

Soup ... 6

Cucumber gazpacho, lemon oil, chili flake (v)

Beer Boiled Peanuts ... 4
Breaking Bob Kölsch, WB chili spice blend

Wreck Fries ... 6.5

Hand cut 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; GA apples and seasonal veggies
Extra pretzel ... 3, Apples ... 1

Beef Heart Tartare ... 9

Bear Creek Farm beef heart, foraged umeboshi, bresaola, Wrecking Barn egg yolk, pain au levain

Charred Octopus ... 16

Fermented black bean chili sauce, bok choy, pickled oyster mushrooms, black eyed pea & peanut furikake, conpoy

Chicken Sausage ... 12

Wrecking Barn chicken thigh sausage, apple butter, Riverview Farms butternut squash, wild sumac

Salads

Simple ... 7

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

Squash ... 13

Riverview Farms charred butternut squash, shaved Comfort Farms Mulefoot pancetta, local lettuce, WB ricotta, pickled scuppernong, okra chips

Meat & Three Steak ... 16

Bear Creek Farm flat iron steak, three fresh seasonal salads

Farmhouse Cheese Plate ... 13

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

Sky Pilot, Hobo Cheese CO

Soft, bloomy rind; cow Oxford, GA

Bit O'Blue, Calyroad Semi-firm, tangy; cow Sandy Springs, 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

Bresaola

Chicken liver, apple butter Beef; cured, White Oak Pastures

Chicken Sausage

Guanciale

WB Chicken; fresh, chili flake Pork jowl; smoked, Riverview Farm

Butcher's Meat & Cheese Board ... 28

Sides

Mac-n-Cheese ... 6 Spicy Bok Choy ... 6 Field Greens Salad ... 4

Blistered Shishitos, Lemon vinaigrette ... 7 Marinated Field Peas, Ga. Corn, Sweet Peppers ... 6 Summer Squash, Parmesan, Chili Flake ... 5 Okra, Corn, Whipped Cotija ... 7

House Fermented Kraut ...5

Side of Fries ... 3

Wreck Fry Sauces ... 1
Fermentation ... 4

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, Grant Wallace, Hickory Hill Farms,
Honeysuckle Gelato, HOBO Cheese Co., Hungry Heart Farm,
Joyce Farms, KUDU Grills, Love is Love/Gaia Gardens Family
Farms, Pearson farms, Ranger Robby, Replantable Microgreens,
Rise N Shine Farm, Rodgers Roots & Greens, Riverview Farms,
Stoke Farms, Southern Swiss Dairy, TGM Bread,
White Oak Pastures, Woodland Gardens, Whippoorwill Farm,
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 shiitake & oyster mushrooms, Calabrian chili mayo, TGM rosemary focaccia

Pastrami ... 13

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

Pork Schnitzel ... 13

Riverview Farms pork loin, lemon mayo, bread & butter pickles, TGM sesame pain de mie

Entrées

Vegetable Plate ... 15

Roasted eggplant, escabeche, butter beans, preserved lemon tahini, fresh herbs, toasted peanuts

Scallops ... 20

Creamed corn, tarragon, sweet peppers, crispy guanciale

Halibut ... 22

Wild Alaskan halibut, sweet potato, hakurei turnip, green herb dashi, mint, preserved lemon, za'atar

Bratwurst ... 18

Warm field pea salad, cherry tomatoes, blistered shishitos, beans, salumi vinaigrette, torn soft boiled farm egg

Chicken Roulade ... 22

WB Farms pasture chicken, crowder peas, white bbq sauce, charred Vidalia, pickled watermelon, WB hot sauce

Tongue & Cheek ... 25

Oatmeal porter braised White Oak Pastures beef cheek, smoked beef tongue ragout, shiitake mushrooms, rapini, dayspring farms polenta