

Starters

Soup of the Day ... 7

Chilled summer corn, summer vegetable relish

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 ... 12

Bernhard's Bavarian pretzel, VT white cheddar, gruyere, fontal; apples and seasonal veggies
Extra pretzel ... 4, Apples ... 1

GA Corn Elote ... 8

Smoked chili mayo, queso fresco, toasted cascabel, chives

Beef Heart Tartare ... 9

Bear Creek Farm beef heart, foraged service berries, bresaola, farm egg yolk, pain au levain

Charred Octopus ... 17

Fermented black bean chili sauce, bok choy, pickled shiitake mushrooms, black eyed pea & peanut furikake, mushroom & seaweed powder

Salads

Simple ... 8

Local lettuces, carrots, radish, shallots, black eyed pea corn nuts, parmesan, simple vinaigrette

Green Papaya & Grilled Peach Salad ... 11

Shaved green papaya, GA peaches, sweet carrots, roasted peanut, cucumber, mint, basil, lime

Meat & Three Steak ... 18

Aged Bear Creek sirloin steak, three fresh seasonal salads

Farmhouse Cheese Plate ... 14

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

Dancing Fern, Sequatchie Cove

Aged, ripe; cow
Sequatchie, TN

WB Pimento

Cheddar, mild; cow
Atlanta, GA

Chevre, Decimal Place

Soft, tangy; goat
Atlanta, GA

WB House Cured Meat Board ... 17

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

Pâté

Chicken liver, WB preserves

Lomo

Pork; cured, Riverview

Pepperoni

Pork; fresh, Riverview

Pancetta

Pork; cured, Comfort Farms

Butcher's Meat & Cheese Board ... 29

Sides

Preservation ... 4

Spicy Bok Choy ... 6

Field Greens Salad ... 4

Fried Green Tomatoes ... 6

House Fermented Kraut ... 5

Braised Beets & Goat Cheese ... 6

Blistered Shishitos, Molé Roja, Pickled Corn ... 6

Heirloom tomatoes, GA peaches, Whipped Feta ... 8

Sautéed Summer Squash, Calabrian Chili, Parmesan ... 5

Marinated Squash & Cucumbers ... 4

Wreck Fry Sauces ... 1

Mac-n-Cheese ... 6

Side of Fries ... 3

The Team: Executive Chef ... Terry Koval

Chef de Cuisine ... Nick Jennings

Jr. Sous Chef ... Myers Pierce

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, Rise N Shine Farm, Riverbend Malt House, Riverview Farms, Rodgers Roots & Greens, Stoke Farms, Southern Swiss Dairy, TGM Bread, White Oak Pastures, Woodland Gardens, 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, Vermont cheddar, onion, tomato, lettuce, Wreck Sauce, TGM sesame bun
Add bacon ... 2

Field Pea Falafel Lettuce Wraps ... 12

Field pea falafel, local lettuce, hot sauce vinaigrette, root vegetables, tzatziki

Pastrami ... 14

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

Filet of Fish ... 15

Cornmeal crusted cod, red onion, pickled jalapeño, radish shredded iceberg, smoked jalapeño tartar, TGM sesame bun
Add cheddar ... 1

Entrées

Vegetable Plate ... 18

Carolina Gold rice, WB spring onions, spinach, heirloom beans, corn, carrot jus

Copper River Salmon ... 19

Salt roasted beets, Napa cabbage, sweet roasted carrots, XO beurre blanc

Wrecking Barn Chicken ... 23

WBarn chicken, confit Yukon Gold potatoes, tri-color beans, soft egg, chicken velouté

Crispy Pork Milanese ... 20

Field peas, charred okra, confit tomato, pork sausage, greens, herbed parmesan croutons, tomato gravy

Smoked Beef Brisket ... 25

Bear Creek Farms' aged beef brisket, griddled summer squash, mushroom conservé, parmesan, fried green tomato