To Share

Wreck Fries ... 10

Hand cut fries with a trio of dipping sauces

Chicken Liver Pâté ... 16

Joyce Farms chicken liver, GA satsuma jelly, sumac, house pickles, TGM pain au levain

Corn Pups ... 13

WB Cheddarwurst: Riverview Farms pork, cornbread battered & fried, curry ketchup & yellow mustard

White Cheddar Fondue ... 18

VT white cheddar, fontal; Bernhard's Bavarian pretzel, local root vegetables, GA apples *Extra pretzel ... 6*, *or veggies ... 3*

Sweet Potatoes ... 14

Hickory Hill sweet potatoes, soy-scallion butter, house Togarashi, honey, lime

Charred Octopus ... 19

Fermented black bean chili sauce, Hickory Hill bok choy, soy pickled shittakes

Salads

Simple ... 11/17

Local lettuces, carrots, radish, shallots, pecorino, simple vinaigrette

Winter Radishes ... 14

Woodland Gardens mixed radishes, shaved fennel, arugula, hummus, Zhoug, dill *Add Decimal Place Feta* ... 2

Steak Grain Bowl ... 23

6oz Flat iron, farro, local roasted winter vegetables, shallots, arugula, lemon-thyme vinaigrette

Farmhouse Cheese Plate ... 18

WB pickles, toasted breadnuts, apple butter

Thomasville Tomme, Sweetgrass Dairy

Asher Blue, Sweetgrass Dairy

Firm, nutty
Thomasville, GA

Funky, nutty Thomasville, GA

Chevre,
Decimal Place

Goat, Fresh Conley, GA

WB Meat Board ... 23

Nuts, pickled veggies & WB barrel aged beer mustard, bread

Beef Heart Pastrami

Hunter Cattle & Co.
Cured, Smoked

Calabrian Sausage

Riverview Farms Smokey, Spicy Boi

Capicola

Riverview Farms
Pork, Smokey Boi

Butcher's Meat & Cheese Board ... 38

Sides

Pricing represents single/family size portion

Mixed Greens ... 5

Mac-N-Cheese ... 6/15

Braised Greens ... 6/11

Spicy Bok Choy ... 6/11

Side of Fries ... 3

Fry Sauces ... 2

The Team: Executive Chef ... Matt Crutchfield Sous Chef ... John Dassow

Big Green Egg, Butter & Cream, Diamond Hill Farms, Elijay Mushrooms, Evans Meat & Seafood, Freedom Farmer's Market, Hickory Hill Farms, Hunter Cattle & co,

J. Martinez & Co Fine Coffees, Joyce Farms, Mercier Farm Apples, Southern Swiss Dairy, Spotted Trotter, TGM Bread, White Oak Pastures, Woodland Gardens,

Zoe George Farm

Sandwiches (served with fries)

Crispy Cod ... 17

Fresh cut cod, shaved onion, lettuce, WB pickles, tartar, sesame bun, *Add cheddar ... 2*

Pastrami ... 19

House cured & smoked Hunter Cattle brisket, collard kimchi, Korean chili mayo, Swiss, TGM rye

Mushroom Melt ... 16

Confit Elijay mushrooms, aged gruyere, Woodland Gardens escarole, pickled onion, French onion mayo, TGM sourdough

OG Burger ... 18

White Oak Pastures grass-fed GA beef, cheddar, pickles, lettuce, onion, Wreck Sauce *Add bacon ... 2.5*

Pork Schnitzel ... 18

Riverview Farms pork loin, pickled red cabbage, beer-lemon Dijon, lettuce

Entrées

Risotto ... 24

Broccolini, pecorino, arugula, lemon oil

GA Trout ... 25

Woodland Gardens carrots, lacinato kale, pearled farro, fermented black bean beurre blanc

Duck Pot Pie ... 30

Jurgielewicz confit duck leg, Diamond Hill baby carrots, Ellijay oyster mushrooms, potatoes, arugula & shallot salad, herb butter

Pork Belly ... 25

Slow-roasted pork belly, chorizo spiced fingerling potatoes, celeriac purée, satsuma glaze, sour peanuts

Beef Cheek ... 36

Hunter Cattle braised beef cheek, broccoli, oyster mushrooms, carrot purée, beef jus, crispy shallots