

To Share

Wreck Fries ... 10

Hand cut fries with a trio of dipping sauces

WB Pimento Cheese ... 13

WB pickled okra, grilled sourdough

Harvest Carrots ... 13

Honey Harissa roasted carrots, fried chickpeas, lemon ricotta

White Cheddar Fondue ... 18

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

Roasted Cauliflower ... 14

Flash fried cauliflower, pickled red onion, pistachio butter

Mussel Frites ... 18

PEI mussels, green onion, garlic conserva, hand-cut fries

Charred Octopus ... 19

Fermented black bean chili sauce, bok choy, Urfa chili

Salads

Simple ... 11/17

Local lettuces, carrots, red onion, pecorino, simple vinaigrette

Beets ... 14

Zoe George Farms salt roasted beets, frisée, whipped chevre, beet vinaigrette

Steak Grain Bowl ... 23

6oz Flank steak, farro, turnips, squash, pickled shishitos, red onion, lemon-thyme vinaigrette

Farmhouse Cheese Plate ... 17

WB pickles, toasted bread

Tomato & Garlic Working Cow Dairy

Semi-firm, rich
Slocomb, AL

Heat, Sweet Grass Dairy

Peppery spice
Thomasville, GA

Asher Blue, Sweet Grass Dairy

Cow, earthy
Thomasville, GA

WB Meat Board ... 22

Pickled veggies & WB barrel aged beer mustard

Duck Prosciutto

Wrecking Bar Brewpub
Duck Breast, Salt Cured

Calabrian Salami

Spotted Trotter
Chili peppers, capers

Coppa

Spotted Trotter
Pork Shoulder, Dry Cured

Butcher's Meat & Cheese Board ... 37

Sides

Pricing represents single/family size portion

Mixed Greens ... 5

Mac-N-Cheese ... 6/11

Braised Greens ... 6/11

Side of Fries ... 3

Fry Sauces ... 2

The Team: *Executive Chef ... Michael Staniewicz*
Sous Chef ... John Dasow

Anson Mills, Aluma Farms, Big Green Egg, Blits Mushroom Co., Diamond Hill Farms, Freedom Farmer's Market, Hickory Hill Farms, Hunter Cattle & co, J. Martinez & Co Fine Coffees, Joyce Farms, Mercier Farm Apples, Mike Miller, Southern Swiss Dairy, Spotted Trotter, TGM Bread, White Oak Pastures, Woodland Gardens, Bobby Britt, Zoe George Farms

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 GA brisket, baby collard kimchi, Korean chili mayo, baby Swiss, TGM rye

Apple Butter Grilled Cheese ... 15

Aged cheddar, WB bacon, greens, barrel aged mustard, apple butter, sourdough

OG Burger ... 18

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

Pork Schnitzel ... 18

Pickled red cabbage, beer-lemon Dijon, lettuce

Entrées

Mushroom Risotto ... 24

Blits' preserved Black Pearl Oyster mushrooms, pecorino, arugula, Urfa chili

GA Trout ... 25

Hickory Hill Farms shishito peppers, sweet potato gnocchi, pistou, pepitas

Bison Frites ... 29

Skirt steak, green onion chimichurri, house frites

Honey-Chili Roasted Chicken ... 28

Springer Mountain chicken, Woodland Gardens braised fennel, Zoe George Farms Fairytale eggplant, fennel pollen

Ribeye ... 35

10oz Prime, Cipollini onion, mushroom conserva, chimichurri