

To Share

Wreck Fries ... 10

Hand cut fries with a trio of dipping sauces

WB Pimento Cheese ... 13

WB pickles, grilled sourdough

White Cheddar Fondue ... 18

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

Roasted Cauliflower ... 14

Flash fried cauliflower, pickled red onion, pistachio butter

Harvest Carrots ... 13

Honey Harissa roasted carrots, fried chickpeas, lemon ricotta

Mussel Frites ... 18

PEI mussels, 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 & Satsuma ... 14

Salt roasted beets, satsumas, pickled fennel, frisée,

Steak Grain Bowl ... 23

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

Farmhouse Cheese Plate ... 17

WB pickles, toasted bread

Tomato & Garlic, Working Cow Dairy

Semi-Firm, Rich
Slocomb, AL

Asher Blue, Sweet Grass Dairy

Cow, Funky
Thomasville, GA

Chevre, Decimal Place

Goat, smooth
Conley, GA

WB Meat Board ... 22

Pickled veggies & WB barrel aged beer mustard

Sopressata

Spotted Trotter
Pork, Red Wine

Calabrian Salami

Spotted Trotter
Pork, Spicy

Lomo

Spotted Trotter
Pork loin, Dry Cured

Butcher's Meat & Cheese Board ... 37

Sides

Pricing represents single/family size portion

Mixed Greens ... 5

Mac-N-Cheese ... 6/11

Spicy Bok Choy ... 6/11

Side of Fries ... 3

Fry Sauces ... 2

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

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 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 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

Broccoli Risotto ... 24

Hickory Hill Farms broccoli, 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

Duck Breast ... 31

Magret duck breast, Hickory Hill turnips, sunchokes, fennel pollen

Ribeye ... 35

10oz Prime, Cipollini onion, broccoli, chimichurri