

HOLEMAN AND FINCH PUBLIC HOUSE

COLD

newsom's country ham	12
pot of chicken liver pate	8
deviled eggs three ways	6
pimento cheese	7
green-ola lettuce, beets, formage blanc	10
steak tartar, potato chips, egg yolk	14
deviled crab, dill rusk, beets	12
smoked duck, pickled blueberries, honey	9

HOT

roasted squash, blossom, squash gravy	10
trout, gold rice grits, cauliflower	13
mess of greens, pot likker	9
jonnycake, benton's bacon, farm egg	10
crunchy lady	14
gratin of marrow st. john	14
caesar, fried oysters, boquerones	15

CRAFT

house-made dry cured meats

coppa	5
guanciale	5
lardo	5
lomo	5
saucisson d'alsace	7
nduja	7

regional artisan cheese

dancing fern cow sequatchie cove	6
st. jerome cow kennys	6
thomasville tomme cow sweet grass dairy	6
norwood cow kennys	6
blue gouda cow kennys	6
green hill cow sweet grass	6
dutchman cow woodsman & wife	6

lamb testicle, fondant potato, bok choy	18
lamb sweetbreads, broccoli, shiitakes	17
veal brains, black butter, toast	18
andouille, bbq red peas, benne seeds	10
pate campagne, strawberry mostarda	12
cheeseburger, fries	14
pickled shrimp, hushpuppy, popcorn mayo	10

chef de cuisine – Spencer Gomez
 sous chef – Holden Ford
 charcutier – Chris Preston
 proprietors – Chef Linton and Gina Hopkins

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17	A	THURSDAY
<i>all day everyday</i>	I	carbonara
MONDAY	L	FRIDAY
red bean, rice,	Y	fish and chips,
house-made andouille,		malt vinegar
cold beer		
TUESDAY	P	SATURDAY
fried shrimp,	L	bbq pork shoulder,
hushuppies		cole slaw, yeast roll
WEDNESDAY	A	SUNDAY
big fat meatballs,	T	Mary Randolph's
tomato gravy,	E	fried chicken
crusty bread		

MONDAY-WEDNESDAY
5PM-12AM

THURSDAY
5PM-2AM

FRIDAY-SATURDAY
11:30AM-2AM

SUNDAY
11:30AM-10PM