

HOLEMAN AND FINCH PUBLIC HOUSE

COLD

newsom's country ham	12
deviled eggs three ways	6
pot of chicken liver pate	8
smoked duck, pickled blueberries, honey	12
pimento cheese	7
caesar, fried oysters, boquerones	17
green-ola lettuce, roots, green goddess	10
steak tartar, potato chips, egg yolk	14
smoked trout rillettes, beets, lambs quarter	8

HOT

johnnycake, benton's bacon, egg	10
braised cabbage, sherry, charred onion	12
buffalo chicken skins, celery, blue cheese	8
braised sea peas	10
jody's squash, runner beans, blossom	14
mess of greens, pot likker	9
strawberry, andouille, spring onion	15

CRAFT

house-made dry cured meats

coppa	5
guanciale	5
lardo	5
lonzino	5
saucisson d'alsace	7
nduja	7
landjager	7

regional artisan cheese

hawkins haze sheep blackberry farm	6
st. jerome cow kennys	6
thomasville tomme cow sweet grass	6
kentucky moon cow kennys	6
blue gouda cow kennys	6
green hill cow sweet grass	6
dutchman cow woodsman & wife	6

gratin of marrow st. john	14
cheeseburger, fries	14
lamb testicle, fondant potato, bok choy	18
lamb sweetbreads, broccoli, shiitakes	17
veal brains, black butter, toast	18
everything tuna, fromage blanc, tomato	10
pickled shrimp, hushpuppy, popcorn mayo	10
nc squid, fava beans, baby fennel	12

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17	A	THURSDAY
<i>all day everyday</i>	I	carbonara
MONDAY	L	FRIDAY
red bean, rice, housemade andouille, cold beer	Y	fish and chips, malt vinegar
TUESDAY	P	SATURDAY
fried shrimp, hushpuppies	L	bbq pork shoulder, cole slaw, yeast roll
WEDNESDAY	A	SUNDAY
big fat meatballs, tomato gravy, crusty bread	T	Mary Randolph's fried chicken
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sous chef – Holden Ford
charcutier – Chris Preston
proprietors – Chef Linton and Gina Hopkins

MONDAY–WEDNESDAY
5PM–12AM

THURSDAY
5PM–2AM

FRIDAY–SATURDAY
11:30AM–2AM

SUNDAY
11:30AM–10PM