

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
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

braised cabbage, sherry, charred onion	12
jody's squash, runner beans, blossom	14
trout, gold rice grits, melted leeks	12
mess of greens, pot likker	9
crab fried rice, green beans, young celery	16
bacon braised red peas	9
breakfast on a bun, ricotta, nappa slaw	10

CRAFT

house-made dry cured meats

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

regional artisan cheese

hawkins haze sheep blackberry farms	6
st. jerome cow kennys	6
thomasville tomme cow sweet grass dairy	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, cream cheese, tomato	10
pickled shrimp, hushpuppy, popcorn mayo	10
nc squid, snap peas, baby fennel	12

D

17
all day everyday
MONDAY
red bean, rice,
housemade andouille,

TUESDAY

fried shrimp,
hushpuppies

WEDNESDAY

big fat meatballs,
tomato gravy,
crusty bread

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THURSDAY

carbonara

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FRIDAY

fish and chips,
malt vinegar

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SATURDAY

bbq pork shoulder,
cole slaw, yeast roll

L

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SUNDAY

Mary Randolph's
fried chicken

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E

MONDAY-WEDNESDAY
5PM-12AM

THURSDAY
5PM-2AM

FRIDAY-SATURDAY
11:30AM-2AM

SUNDAY
11:30AM-10PM

sous chef – Holden Ford
charcutier – Chris Preston
proprietors – Chef Linton and Gina Hopkins