

# HOLEMAN AND FINCH PUBLIC HOUSE

## SPARKLING

<b>amaltea</b> , grenache blanc, penedès, spain, 2013	13
<b>bouvet</b> , brut, saumur, france, 2010	14

## WHITE

<b>broken fishplate</b> , sauvignon blanc, australia, 2015	12
<b>pazo barrantes</b> , albariño, rias baixas, 2014	11
<b>mira</b> , chardonnay, napa valley, 2012	14
<b>campria</b> , viognier, santa maria valley, california, 2015	12
<b>c.h. berres</b> , riesling, ürziger wûrzgarten, mosel, germany, 2002	11
<b>la pierre frite</b> , chenin blanc, saumur, france, 2015	12

## ROSÉ

<b>patience</b> , grenache, rhone, france, 2015	12
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## RED

<b>aplanta</b> , red wine blend, alentejano, portugal, 2015	9
<b>sassoregale</b> , sangiovese, toscana, italy, 2014	11
<b>pipeño</b> , pais, del bio-bio, chile, 2015	14
<b>santa barbara winery</b> , pinot noir, santa barbara, california, 2014	14
<b>alcance</b> , carmenere, valle del maule, chile, 2014	15
<b>termes</b> , tempranillo, castilla y leon, spain, 2012	16
<b>nadia</b> , cabernet sauvignon, santa barbara, california, 2013	12

## COCKTAILS

<b>the toronto</b>	14
bourbon, fernet branca, demerara, angostura	
<b>last word</b>	12
gin, maraschino liqueur, green chartreuse, lime	
<b>bee's knees</b>	12
gin, lemon, honey	
<b>sazerac</b>	13
dickel rye, peychaud's, angostura, absinthe, demerara	
<b>the partisan</b>	14
scotch, sherry, lemon, vanilla demerara, orange, peychaud	
<b>rosita (PDT)</b>	14
reposado tequila, cocchi torino, dolin dry, campari, angostura	

## DRAFT BEER

<b>medora</b>	13
wicked weed brewing   sour fruit ale   7.0%	
<b>bedeviled</b>	12
wicked weed brewing   golden belgian ale   9.0%	
<b>eye patch ale</b>	11
monday night brewery   american ipa   6.2%	
<b>koko buni</b>	11
creature comforts   american porter   6.8%	
<b>courageous conductor</b>	12
burnt hickory brewery   american porter   8.0%	
<b>second helping</b>	12
sweetwater brewing   american porter   7.4%	

## BOTTLES & CANS

<b>ode to mercy nitro</b>	9
wild heaven craft beers   american brown ale   8.2%	
<b>bold rock hard cider</b>	6
india pressed apple   hopped cider   4.7%	
<b>night on ponce</b>	8
three taverns brewery   american ipa   7.5%	
<b>prince of pilsen</b>	7
three taverns brewery   pilsner   5%	
<b>emergency drinking beer</b>	6
wild heaven craft beers   session ale   4.0%	
<b>saison dupont</b>	14
brasserie dupont   saison   6.5%	
<b>cadence</b>	6
reformation brewery   belgian brown   6.9%	
<b>grand cru</b>	12
brouwerij rodenbach n.v.   flemish sour   6.0%	
<b>guinness</b>	6
st. james gate brewery   dry irish stout   5.0%	
<b>yuengling</b>	5
d.g. yuengling & son   lager   4.4%	
<b>gose</b>	8
westbrook brewing co.   gose   4.0%	
<b>back in black</b>	8
21st amendment brewery   black ipa   6.8%	
<b>ipa</b>	7
sweetwater brewing   ipa   5.7%	
<b>jai alai</b>	8
cigar city   ipa   7.5%	

# HOLEMAN AND FINCH PUBLIC HOUSE

## PLATES

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<b>Pimento Cheese</b>	8
<b>Pecans</b>	7
<b>Deviled Eggs Three Ways</b>	8
<b>Charleston Snapper Tartar</b>	
blood orange, matcha, trout roe	18
<b>H&amp;F Breakfast</b>	
2 farm eggs, grits, house breakfast links, bacon	14
<b>Fried Oysters</b>	
bok choy, whipped sauce louie, capers	14
<b>Charred &amp; Braised Cabbage</b>	
bacon, apple	10
<b>Johnnycakes</b>	
onion & bacon marmalade, farm egg	10
<b>Benedict</b>	
english muffin, smoked duck, farm egg, hollandaise	14
<b>Pork Belly Confit</b>	
sockeye peas, radicchio, onion ring	16
<b>GA Shrimp Toast</b>	
bacon, smoked mussels, creole brodo	24
<b>Appalachian Trout</b>	
cauliflower risotto, garlic vin blanc, trout roe	18
<b>Riverview Pork Pozole</b>	
clams, hominy, cabbage	16

<p>Chef De Cuisine—Spencer Gomez          Sous Chef—Holden Ford          Proprietors—Chef Linton and Gina Hopkins</p>
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## PARTS

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<b>Pig Head Fritters</b>	
honey mustard, radish salad	12
<b>Lamb Sweetbreads</b>	
romanesco, twice cooked sunchoke, kale	18
<b>Roasted Bone Marrow</b>	
herb salad, toast	15
<b>FARM</b>	
<b>Tempura Cauliflower &amp; Animal Sauce</b>	10
<b>Blistered Brussel Sprouts &amp; Soy Jus</b>	9
<b>Fall Lettuces, Blood Orange, Fromage Blanc</b>	10
<b>Red Grits</b>	8

## MEATS SALUMI SAUSAGE CHEESE

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<b>House Cured Plate</b>	
3 daily items with pickles, sauces and bread	23
<b>Daily Cheese Plate</b>	
house accompaniments	7ea
<b>Traditional Griddled Bratwurst</b>	12
<b>House Breakfast Links</b>	4
<b>Side of Benton's Bacon</b>	4

## SWEETS

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<b>Mexican Coke &amp; Bourbon Gelato Float</b>	9
<b>Rum &amp; Date Ice Cream, Soda Caramel, Mint</b>	8
<b>Sticky Toffee Pudding</b>	10