

HOLEMAN AND FINCH PUBLIC HOUSE

SPARKLING

amaltea , grenache blanc, penedès, spain, 2013	13
bouvet , brut, saumur, france, 2010	14

WHITE

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

ROSÉ

patience , grenache, rhone, france, 2015	12
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RED

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

COCKTAILS

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

DRAFT BEER

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

BOTTLES & CANS

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

HOLEMAN AND FINCH PUBLIC HOUSE

PLATES

Eggs Your Way	4
House Pullman Toast or English Muffin	4
Pimento Cheese	8
Deviled Eggs Two Ways	8
Steak Tartare	
puffed pork rinds, baby celery, farm egg	18
Mushroom Omelet	
shiitake, oyster mushroom, gruyere, grilled onion	12
H&F Breakfast	
2 farm eggs, grits, house breakfast links, bacon	14
Fried Oysters	
baby romaine, hand whipped caesar	14
Charred & Braised Cabbage	
bacon, apple, peanut	10
Johnnycakes	
onion & bacon marmalade, farm egg	10
*with seared foie gras	28
Red Shrimp Benedict	
english muffin, bacon, farm egg, hollandaise	14
GA Shrimp Toast	
bacon, clams , mussels, curry brodo	26
Appalachian Trout & Grits	
red grits, braised winter greens	19

<p style="text-align: center;"> Chef De Cuisine—Spencer Gomez Sous Chef—Holden Ford Proprietors—Chef Linton and Gina Hopkins </p>

PARTS

Pork Belly Confit	
red peas, baby collards, snow pea tendrils	18
Buffalo Chicken Skins	
celery, blue cheese	10
Roasted Bone Marrow	
herb salad, toast	15
Pan Roasted Veal Brains	
black butter, capers, toast	16

FARM

Tempura Cauliflower & Sauce Louie	10
Blistered Brussels Sprouts & Soy Jus	9
Fall Lettuces, Blood Orange, Fromage Blanc	10
Red Grits	8

MEATS, SALUMI, SAUSAGE & CHEESE

House Cured Plate	
3 daily items with pickles, sauces and bread	23
Daily Cheese Plate	7ea
Traditional Griddled Bratwurst	12
House Breakfast Links	4
Side of Benton's Bacon	4
Seared Foie Gras	20

SWEETS

Mexican Coke & Salted Caramel Gelato Float	9
Rum & Date Ice Cream, Soda Caramel, Mint	8
Sticky Toffee Pudding	10