

HOLEMAN AND FINCH PUBLIC HOUSE

March 20, 2017

RAW

Beef Tartare
puffed pork rinds, baby celery, farm egg 15

SC Flounder Crudo
apple, meyer lemon, burnt vadouvan 18

Oysters on the Half Shell
served with cocktail sauce, mignonette & lemon
Spencer Cove, WA 3ea
Ace Blade, SC

SMALLER

Spiced Pecans 7

Pimento Cheese
spicy b&b pickles, crackers 8

Chicken Liver Paté
apple cider & sorghum gelée 10

Johnnycakes
bacon & onion marmalade, farm egg 10
*with seared foie gras 28

Pork Belly Confit
baby collards, red peas, mille feuille 18

Fried Oysters
local lettuce, hand whipped caesar 14

Seared Foie Gras
strawberry, variations of beetroot 28

LARGER

GA Royal Red Shrimp Toast
mussels, clams, bacon, curry 27

Rabbit Sausage Pasta
house spaghetti, chard, parmesan 19

Soft Shell Crab
pork braised pozole, pickled jalapeno 25

Riverview Farms Pork Chop
charred cabbage, bacon, peanuts 27

Pastured Chicken Breast
Ruben's gnocchi, turnips, baby carrot 24

Prime Filet of Strip Loin
fingerling potato, shiitake 34

Appalachian Trout
crispy rice, cipollini, oyster mushroom 20

PARTS

Veal Sweetbreads
purple cauliflower, fingerling potato 18

Pan Roasted Veal Brains
capers, black butter, toast 16

Buffalo Chicken Skins
celery, blue cheese 10

FARM

Red Grits 8
Habersham Farms

Baby Romaine 10
blood orange, fromage blanc
Bobby Britt & Crystal Organics

Griddled Broccoli 9
Jody's farm egg, baby onion, fennel
Finch Creek Farm

Tempura Cauliflower 10
sauce louie, cilantro
Greener Fields

Blistered Brussel Sprouts 9
soy, lime
Bobby Britt

SALUMI & CHEESE

House Cured Plate 23
3 items with house accompaniments

Daily Cheese Plate 7ea
house accompaniments

Newsom's Country Ham 14

Traditional Griddled Bratwurst 12
marinated cabbage

SWEETS

Sticky Toffee Pudding 10

Coca-Cola Float 9
salted caramel gelato

Cardamom Gelato 8
soda caramel, peanuts

Chef de Cuisine—Spencer Gomez
Sous Chef—Holden Ford
Proprietors—Chef Linton and Gina Hopkins