

# 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 wûrzgarten, mosel, germany, 2002 11

**la pierre frite**, chenin blanc, saumur, france, 2015 12

## ROSÉ

**patience**, grenache, rhone, france, 2015 12

## 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

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<b>Eggs Your Way</b>	4
<b>House Pullman Toast or English Muffin</b>	4
<b>Pimento Cheese</b>	8
<b>Deviled Eggs Three Ways</b>	8
<b>Steak Tartare</b>	
puffed pork rinds, baby celery, farm egg	15
<b>Mushroom Omelet</b>	
wild mushrooms, fiddlehead fern, grilled onions	14
<b>H&amp;F Breakfast</b>	
2 farm eggs, grits, braised greens, bacon, toast	14
<b>Chicken Liver Paté</b>	
apple & sorghum geleé	10
<b>Johnnycakes</b>	
onion & bacon marmalade, farm egg	10
*with seared foie gras	28
<b>Duck Confit Benedict</b>	
english muffin, arugula, farm egg, hollandaise	20
<b>GA Wild Ramp Toast</b>	
fried oysters, caesar, baguette	18
<b>Pan Roasted Tilefish</b>	
wheat berries, spring greens, wild ramps	25
<b>Pastured Chicken Breast</b>	
Ruben's gnocchi, turnips, farm egg	24

## PARTS

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<b>Pork Belly Confit</b>	
red peas, mille feuille, snow pea tendrils	18
<b>Buffalo Chicken Skins</b>	
celery, blue cheese	10
<b>Roasted Bone Marrow</b>	
herb salad, toast	15
<b>Veal Sweetbreads</b>	
Potato, salsify, rutabaga,	18

## FARM

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<b>Asparagus Tempura &amp; Sauce Louie</b>	10
<b>Glazed Turnips &amp; Crispy Shallots</b>	9
<b>Fall Lettuces, Citrus, Fromage Blanc</b>	14
<b>Charred Cabbage &amp; Braised Peanuts</b>	8
<b>Braised Greens &amp; Ham Hock Pot Likker</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>	7ea
<b>Traditional Griddled Bratwurst</b>	12
<b>Side of Benton's Bacon</b>	4
<b>Seared Foie Gras</b>	20

## SWEETS

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

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