

HOLEMAN AND FINCH PUBLIC HOUSE

April 20, 2017

RAW		PARTS	
Beef Tartare		Pan Roasted Veal Brains	
puffed pork rinds, baby celery, farm egg	15	black butter, capers, toast	16
SC Scallop Crudo		Veal Sweetbreads	
baby herbs, clabber, citrus	20	rutabaga, salsify, fingerling potato	18
Oysters on the Half Shell		Chicken Liver Paté	
served with cocktail sauce, mignonette & lemon		apple cider & sorghum gelée	10
Sweet Caroline, VA		Roasted Bone Marrow	
Ace Blade, SC	3ea	herb salad, toast	15
Beausoleil, NB		Buffalo Chicken Skins	
Spencer Cove, WA		celery, blue cheese	10
SMALLER		FARM	
Spiced Pecans	7	Spring Pasta	
Deviled Eggs Three Ways		house made pasta, field peas, parmesan	18
hot sauce, b&b pickle, country ham	8	Red Grits	
Pimento Cheese		Habersham Farms	8
spicy b&b pickles, crackers	8	Local Lettuces	
Johnnycakes		Ryan's cheese, puffed grains, citronette	14
bacon & onion marmalade, farm egg	10	Woodland Gardens, Woodsman & wife	
*with seared foie gras	28	Burge Organics	
Pork Belly Confit		Braised Winter Greens	
chard onion, red peas, mille feuille	18	ham hock pot likker	9
Seared Foie Gras		Burge Organics, Bobby Britt, Farmer Cass	
variations of carrot, beetroot, field peas	28	Tempura Asparagus	
Traditional Griddled Bratwurst		sauce louis	12
marinated red cabbage	12	greener fields	
Fried Oysters		Charred Cabbage	
griddled wild ramps, Caesar, baguette	18	bacon peanuts	9
LARGER		Burge Organics.	
SC Golden Tilefish		SALUMI & CHEESE	
wheat berries, kale, onion pistou	26	House Cured Plate	
GA Royal Red Shrimp Toast		3 items with house accompaniments	23
baby onions, bacon, curry brodo	24	Daily Cheese Plate	
GA Prime Filet of Strip Loin		house accompaniments	7ea
mushrooms, fingerlings, green garlic	34	Newsom's Country Ham	14
Pan Roasted Chicken Breast		SWEETS	
Ruben's gnocchi, turnips, pea tendrils	22	Sticky Toffee Pudding	10
Appalachian Trout		Bourbon Burnt Sugar Gelato	
wild ramps, crispy rice, melted leek	22	soda caramel, peanuts	8
Duck Confit		Coca Cola Float	
local asparagus, wild mushroom ragù	29	espresso ice cream	9

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