

# 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 Two Ways</b>	6
<b>Beef Tartare</b>	
baby herbs, farm egg, puffed pork rinds	15
<b>Pork Belly Confit</b>	
local red grits, pickled blueberries, bok choy	18
<b>Spring Pasta</b>	
house made pasta, carrots, field peas, parmesan	18
<b>Benton's Bacon BLT</b>	
benton's bacon, beefsteak tomatoes, sunny side up egg	14
<b>Johnnycakes</b>	
onion & bacon marmalade, farm egg	10
*with seared foie gras	28
<b>Fried Oyster Benedict</b>	
english muffin, farm egg, wild ramps, hollandaise	20
<b>Royal Red Shrimp Toast</b>	
heirloom tomato, bacon, baby onion, creole brodo	20
<b>SC Bacon Wrapped Monkfish</b>	
farro verde, curly kale, onion vin blanc	26
<b>GA Prime Strip</b>	
bacon, shiitake, potato, spruce	35
<b>Clay Pot Potatoes and Onions</b>	
local ricotta, shiitake broth	15

## PARTS

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<b>Pig Head Fritters</b>	14
<b>Buffalo Chicken Skins</b>	
celery, blue cheese	10
<b>Pan Roasted Veal Brains</b>	
black butter, capers, toast	16
<b>Chicken Liver Paté</b>	
apple cider geleé	10

## FARM

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<b>Asparagus Tempura &amp; Sauce Popcorn Mayo</b>	12
<b>Fall Lettuces, Citrus, Fromage Blanc</b>	12
<b>Shaved Summer Squash &amp; Vidalia Onion Salad, Mozzarella</b>	12
<b>Braised Greens &amp; Ham Hock Pot Likker</b>	8
<b>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>	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 Icecream, Macerated Peaches, Cornbread</b>	10
<b>Sticky Toffee Pudding</b>	10