

# HOLEMAN AND FINCH PUBLIC HOUSE

June 15, 2017

## TODAY'S OFFERINGS

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<b>Spiced Pecans</b> Pearson Farms	7
<b>Deviled Eggs Three Ways</b> hot sauce, b&b pickle, country ham Woodsman's back yard eggs, Douglasville GA	9
<b>Pimento Cheese</b> spicy b&b pickles, crackers Greener Fields, Lake Park GA	8
<b>Shaved Radish Salad</b> arugula pesto, beet butter, lemon Rodgers Greens and Roots, Douglasville GA	9
<b>Marinated Cucumbers &amp; Tomatoes</b> torn basil, goat cheese sorbet, benne Bobby Britt, Decatur GA	12
<b>Braised Spring Greens</b> benton's bacon, pot likker Urban Sprout Farm, Atlanta GA	8
<b>Foraged Chanterelle Mushrooms</b> sunflower seed gnocchi Grateful Pastures, Mansfield GA	15
<b>Clay Pot Potatoes and Onions</b> local ricotta, shiitake broth Farmer Cass, Winder GA	12
<b>Tempura Broccoli</b> pickled ramp gribiche Green Ola Acres, Mc Donough GA	12
<b>Johnnycakes</b> bacon & onion marmalade, farm egg *with seared foie gras Anson Mills, Columbia SC	10 28
<b>Smoked Appalachian Trout Salad</b> fresh mozzarella, citronette, puffed grain Bramlett Trout Farms, Suches GA	15
<b>Fried SC Oysters</b> griddled pole beans, caesar, trout roe St. Jude Farms, Charleston SC	18
<b>Popcorn Fried Monkfish</b> cocktail sauce, chives St. Jude Farms, Charleston SC	18
<b>GA Royal Red Shrimp Toast</b> beefsteak tomato, bacon, creole brodo Native Seafood, Brunswick GA	20
<b>Pastured Chicken Breast</b> carrots, mille feuille, smoked mushroom Grateful Pastures, Mansfield GA	25
<b>Grass Fed Beef Top Sirloin</b> farmer cass's potatoes, shiitake, spruce Brasstown Beef, Brasstown GA	32

## RAW

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<b>Beef Tartare</b> farm egg, puffed pork rinds	15
<b>Oysters on the Half Shell</b> served with cocktail sauce, mignonette & lemon  Beausoleil, NB Hog Island, VA Rigby Island, VA Sweet Jesus, MD	3ea.

## PARTS

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<b>Pan Roasted Veal Brains</b> black butter, capers, toast	16
<b>Crisp Pig Head Carnitas</b> kohlrabi slaw, bantom egg	14
<b>Roasted Bone Marrow</b> herb salad, toast	16
<b>Chicken Liver Paté</b> apple cider gelée	10
<b>Buffalo Chicken Skins</b> shaved celery, blue cheese	10
<b>Grilled Veal Sweetbreads</b> Charred peaches, frisee	18
<b>Pork Belly Confit</b> grits, sungold fondue, frisee	16

## SALUMI , CHEESE, & SAUSAGES

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<b>House Cured Charcuterie</b> bresaola, coppa picante, guanciale served with house accompaniments	23
<b>Daily Cheese Selection</b> house accompaniments	7ea
<b>Newsom's Country Ham</b>	14
<b>Sweet &amp; Spicy Pork Sausage</b> kale kimchi, basil mayo	12

## SWEETS

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<b>Coca Cola Float</b> espresso ice cream	9
<b>Sticky Toffee Pudding</b>	10
<b>Bourbon Ice Cream</b> cornbread, macerated peaches	9

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