

HOLEMAN AND FINCH PUBLIC HOUSE

July 17, 2017

COLD

Oysters on the Half Shell served with cocktail sauce, & mignonette Beausoleil, NB	3ea
Hand Cut Beef Tartare farm egg, puffed pork rinds	15
BBQ Spiced Nuts	4
Pimento Cheese	8
Deviled Eggs Three Ways hot sauce, b&b pickle, country ham	9
Marinated Cucumbers & Tomatoes cornbread croutons	9
Ashley's Lettuces fried oysters, caesar, parmesan	12

HOT

Wheat Berry Risotto squash blossom, curry brown butter	8
Clay Pot Potatoes and Onions fresh cheese, shiitake broth	12
Cast Iron Johnnycake farm egg, bacon & tomato preserves *with seared foie gras	10 28
GA Royal Red Shrimp Toast tomato, bacon, creole	12
Appalachian Trout farmer Cass's potatoes, fennel	14
Fried Catfish Roll spicy remoulade, frisee, chives	12
Pork Belly Confit squash, tomato fondue	15
Sweet & Spicy Pork Sausage kale kimchi, basil mayo	12
Pepper Crusted Venison smoked mushrooms, baby hominy, jus	18
Littleneck Clams sweet summer peppers, tomato, toast	13
Fried Chicken Thigh buttermilk biscuit, sorghum hot sauce	12

DRY CURED MEATS & CHEESES

House Cured Plate 3 items with house accompaniments	23
Daily Cheese Selection house accompaniments	7ea
Newsom's Country Ham	14
FARM	
Blistered Shishito Peppers turbinado sugar, chili	6
Nuri's Slicer Tomatoes hand whipped mayo, toast Urban Sprout Farm, Atlanta GA	7
Tempura Squash pickled ramp gribiche Green Ola Acres, McDonough GA	9
Shaved Squash mint pesto, fromage blanc lemon Green Ola Acres, McDonough GA	8
Braised Sea Island Red Peas butter beans, pot likker Anson Mills, Columbia SC	8
Foraged Chanterelle Mushrooms sunflower seed dumplings Ryan Burger of Woodsman and Wife, GA	18
Crisp Beets clabber cream Rodgers Greens & Roots, Douglasville GA	6
Silver Queen Corn Elote mayo, lime, cilantro, chili powder Buckeye Creek Farm, Woodstock GA	8
PARTS	
Pig Head Carnitas chilled esquites, last summer's peppers	12
Chicken Liver Paté apple cider gelée	10
Roasted Bone Marrow herb salad, toast	15
Pan Roasted Sweetbreads crisp potato, charred onion & peaches	18
SWEETS	
Sweet Corn Gelato cornbread, macerated peaches	9

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