

# HOLEMAN AND FINCH PUBLIC HOUSE

July 25, 2017

## COLD

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**Oysters on the Half Shell**  
beausoleil, NB 3ea  
served with cocktail sauce, & mignonette

**BBQ Spiced Nuts** 4

**Pimento Cheese** 8

**Deviled Eggs Three Ways**  
hot sauce, b&b pickle, country ham 9

**Marinated Cucumbers & Melon**  
cornbread croutons, roasted tomato vin 9

**Ashley's Lettuces**  
fried oysters, country ham caesar 12

**Reserve Wagyu Beef Tartare**  
farm egg, puffed pork rinds 15

## HOT

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**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 10

**Benne Seed Dumplings**  
charred okra & blossom, parmesan 14

**GA Royal Red Shrimp Toast**  
tomato, bacon, creole 12

**Appalachian Trout**  
farmer Cass's potatoes, fennel 14

**Popcorn Fried NC Catfish**  
cocktail sauce, chives 13

**Jalapeno Cheddarwurst**  
house bun, ballpark mustard 12

**Littleneck Clams**  
sweet summer peppers, tomato, toast 13

**Pork Belly Confit**  
squash, cherry tomato 12

**Mortadella Sandwich**  
sharp cheddar, tomato, sunny side egg 14

**Fried Chicken Thigh**  
biscuit, sorghum hot sauce 10

## LARGE

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**Riverview Farms Pork Chop**  
smoked mushrooms, peach mostarda 25

## DRY CURED MEATS & CHEESES

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**House Cured Plate**  
3 items with house accompaniments 23

**Daily Cheese Selection**  
house accompaniments 7ea

**Newsom's Country Ham** 14

## FARM

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**Blistered Shishito Peppers**  
turbinado sugar, chili 6  
Burge Organics, GA

**Nuri's Slicer Tomatoes**  
hand whipped mayo, toast 7  
Urban Sprout Farm, Atlanta GA

**Tempura Squash**  
pickled ramp gribiche 9  
Green Ola Acres, McDonough GA

**Shaved Squash**  
mint pesto, fromage blanc lemon 8  
Green Ola Acres, McDonough GA

**Charlette's Heirloom Corn Grits**  
sorghum & black pepper butter 8  
Riverview Farms, GA

**Crisp Beets**  
clabber cream 6  
Rodgers Greens & Roots, Douglasville GA

**Silver Queen Corn Elote**  
mayo, lime, cilantro, chili powder 8  
Buckeye Creek Farm, Woodstock GA

## PARTS

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**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

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**Sweet Corn Gelato**  
cornbread, macerated blueberries 9

**Coca Cola Float**  
espresso ice cream 9

**Sticky Toffee Pudding** 10

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