

PLATES

OYSTERS ON THE HALF SHELL White Stone, VA	3ea
BROILED OYSTERS (3) montpellier butter, breadcrumb	12
CHICKEN LIVER PÂTÉ apple cider gelee, toast	10
BAKED SOFT PRETZEL garlic parmesan butter	5
PIMENTO CHEESE ritz & spicy b&b pickles	8
DEVILED EGGS	8
CRISP CHICKEN SKINS house hot sauce & blue cheese	9
FRIED OYSTERS & PICKLES herb remoulade	12
CRUNCHY GENTLEMAN	12
CRISP PORK BELLY SALAD frisee, bone marrow vinaigrette, farm egg	12
HAND CHOPPED BEEF TARTARE yolk, potato chips, creole mustard	15
ROASTED BONE MARROW herb salad, benne seed bread	14
SAPELO CLAMS, BACON & BOURBON griddled bread	16
H&F FISH & CHIPS malt vinegar	14
GA ROYAL RED SHRIMP TOAST spinach, bacon, creole crema	12
PANNEED VEAL SWEETBREADS potato confit, charred carrot, bordelaise	18
GLAZED PORK BELLY grilled broccoli & omesco, red grits	12
EGG & GUANCIALE CARBONARA guitar cut pasta	12
PORK BRATWURST herb mustard	10
44 FARMS BEEF HOT DOG pickled jalapeno	8
CHICKEN TERRINE NUGGETS House hot sauce	12
BRAMLETT RAINBOW TROUT creamed shiitake mushrooms	14
JOHNNYCAKES, POACHED EGG, BACON JAM with seared foie gras	11
EUREKA CUT WAGYU FLANK STEAK (6OZ) montpellier butter	17
ROASTED HALF CHICKEN calico pea hoppin' john, wilted greens, natural jus	18
CRISP DUCK CONFIT shaved kohlrabi, carrot, blood orange	23
THE H&F BURGER (LIMITED QUANTITY) double house ground patty, american cheese, shaved red onion, house b&b pickles, fries	14

FARM

LOCAL LETTUCES shaved radish, shallot vinaigrette, griffin cheese	10
CARROT & RADISH SALAD buttermilk dressing, fresh herbs	8
CRISP CONFIT FINCH CREEK SWEET POTATO roasted pepper aioli	9
BRAISED WINTER GREENS	6
TRIO OF DECATUR CAULIFLOWER	8
BOBBY BRITT CHARRED CABBAGE Georgia Peanuts & Benton's Bacon	9
PAN ROASTED HAKUREI TURNIPS & DAIKON Kimchi Puree	12

CRAFT MEAT

COPPA PICANTE, NC – red pepper & paprika	5.5
SAUCISSON SEC – ground spiced pork shoulder	4.5
BRESAOLA – wild juniper & red wine, beef round	6
LOMO – paprika & garlic rubbed pork loin	5
HUNGARIAN SALAMI – smoked paprika & peppercorn	5.5
FINOCCHIONA, NC – fennel sausage	5.5
PEPPERONI – paprika, all spice, cayenne	5.5
HAND SLICED EDWARDS SURRY HAM	7.5
BEEF TONGUE PASTRAMI – coriander & black pepper	4.5

order by the each, order by the many
boards come with pickles, mustards & bread

SOUTHERN CHEESE

COW

NORWOOD – Kenny's Farmhouse – KY	4
AWE BRIE – Kenny's Farmhouse – KY	5
DRY FORK ASIAGO – Kenny's Farmhouse – KY	4.5
RESERVE CHEDDAR – aged 3 years – Kenny's – KY	5.5
ASHER BLUE – Sweetgrass Dairy – GA	4
GREEN HILL – Sweetgrass Dairy – GA	5
CONCORD TOMME – Rockhouse – GA	5
THE WOODSMAN – Woodsman & Wife – GA	5.5

SHEEP

SQUARE BALE – Twenty Paces – VA	5
COMMANDER CHICORY – Twenty Paces – VA	5
MILLER COVE JACK – Blackberry Farm – TN	5.5

GOAT

JULIANNA – Capriole – "Kentuckiana"	4.5
MT. ST. FRANCIS – Capriole – "Kentuckiana"	4.5
SOFIA – Capriole – "Kentuckiana"	4.5
ROCKET'S ROBIOLA – Boxcarr – NC	5
COMPO – Smoked, Semi Soft - Boxcarr – NC	5
REDBUD – Boxcarr – NC	5

SWEETS

STICKY TOFFEE PUDDING vanilla ice cream	10
COCA COLA FLOAT espresso ice cream	9
BACON CARAMEL POPCORN	5

Executive Chef — Spencer Gomez
Executive Sous — Nicholas Fulginiti
Sous Chef — Wesley Guthrie
Proprietors — Chef Linton and Gina Hopkins