

PLATES

*OYSTERS ON THE HALF SHELL James River Bluepoint	3ea
BROILED OYSTERS (3) montpellier butter, breadcrumb	12
DEVILED EGGS	8
CHICKEN LIVER PÂTÉ apple cider gelee, toast	10
BAKED SOFT PRETZEL garlic parmesan butter	5
PIMENTO CHEESE ritz & spicy b&b pickles	8
FRIED OYSTERS & PICKLES herb remoulade	12
CRISP CHICKEN SKINS house hot sauce, blue cheese	9
*HAND CHOPPED BEEF TARTARE yolk, potato chips, creole mustard	15
ROASTED BONE MARROW fresh ciabatta, herb salad	15
44 FARMS HOTDOG Pickled jalapeno, Mustard	8
H&F FISH & CHIPS malt vinegar	14
GLAZED PORK BELLY baby kale & grits	12
GA ROYAL RED SHRIMP TOAST andouille, creole cream, kale	12
PANNEED VEAL SWEETBREADS leeks, charred carrot, bordelaise	18
*EGG & GUANCIALE CARBONARA guitar cut pasta	12
SAPELO CLAMS, BACON & BOURBON griddled bread	16
PORK BRATWURST herb mustard, cured cabbage	10
CHICKEN TERRINE NUGGETS house hot sauce	12
BRAMLETT RAINBOW TROUT creamed shiitake mushrooms, green garlic	14
JOHNNYCAKES, POACHED EGG, BACON JAM WITH SEARED FOIE GRAS	11 26
*EUREKA CUT WAGYU FLANK STEAK (6OZ) montpellier butter	17
ROASTED HALF CHICKEN calico pea, wilted greens, natural jus	18
H&F BURGER	14

FARM

HABERSHAM RED GRITS kampot black pepper, strawberry sofrito	7
BRAISED WINTER GREENS bacon pot likker	6
GRILLED SPRING ONIONS & RAMPS melted leeks, pickled ramp gribiche	12
CUCUMBER SALAD Soy, benne seed, red onion	7
CARROT & RADISH SALAD buttermilk dressing, arugula, fresh herbs	8
LOCAL LETTUCES shaved radish, shallot vinaigrette, griffin cheese	10
CARROT & BEETS Tzatziki, za'atar, foraged herbs	9
GRILLED HABERSHAM ASPARAGUS lemon vinaigrette, wild herbs, cured yolk	10
*CRAFT MEAT	
COPPA PICANTE, NC – red pepper & paprika	5.5
SAUCISSON SEC – ground spiced pork shoulder	4.5
LOMO – paprika & garlic rubbed pork loin	5
FINOCCHIONA, NC – fennel sausage	5.5
PEPPERONI – paprika, all spice, cayenne	5.5
HAND SLICED NEWSOM'S HAM –	7.5
BRESAOLA – red wine, juniper	5.0
GUANCIALE – pork jowl – black pepper	5.0
order by the each, order by the many boards come with pickles, mustards & bread	
SOUTHERN CHEESE	
COW	
DRY FORK ASIAGO – Kenny's Farmhouse – KY	4.5
BLUE GOUDA – Kenny's Farmhouse – KY	4.5
1 YEAR RESERVE CHEDDAR – Kenny's Farmhouse – KY	5.5
GREEN HILL – Sweetgrass Dairy – GA	5
GRIFFIN – Sweetgrass Dairy – GA	4
CONCORD TOMME – Rockhouse – GA	5
BLONDI – Woodsman & Wife – GA	5.5
OUT OF THE ASHES – Woodsman & Wife – GA	5.5
SHEEP	
COMMANDER CHICORY – Twenty Paces – VA	5
HAWKINS HAZE – Blackberry Farms – TN	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
NIMBLE – Semi Firm – Boxcar – NC	5
COTTON BELL – Boxcarr – NC	5
SWEETS	
STICKY TOFFEE PUDDING High Road vanilla ice cream	10
COCA COLA FLOAT	9
HIGH ROAD SEASONAL ICE CREAM	7
BACON CARAMEL POPCORN	5

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