

Over a Decade of Good Food, Drinks & People

Just **HOLEMAN AND FINCH** Things

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| Order One! | CHARCUTERIE & CHEESE BOARDS INCLUDE PICKLES, MUSTARD AND BREAD | Order Many! |
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CHARCUTERIE 6

COUNTRY PÂTÉ
COPPA
LOMO
TENNSHOOTOE HAM
BRESAOLA

CHEESES 7

THOMASVILLE TOMME [cow] Sweet Grass Dairy • GA
ROUND BALE [SHEEP] Twenty Paces • VA
CHATTOOGA BLUE [cow] Blue Ridge Creamery • NC
GREEN HILL [cow] Sweet Grass Dairy • GA
WALLAND [SHEEP] Blackberry Farm • TN

GRAZE

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| RED'S BEST OYSTERS [MARTHA'S VINEYARD] mignonette, horseradish, saltines | 3 1/2 |
| CHICKEN LIVER PÂTÉ | 14 |
| DEVEILED EGGS THREE WAYS | 7 |
| BACON CARAMEL POPCORN | 4 |
| WARM YEAST ROLLS | 3 |
| PIMENTO CHEESE | 8 |
| BONE MARROW ST. JOHN | 15 |
| BEEF TARTARE yolk, shoestring potatoes | 16 |

STARTERS

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| TUCKER FARMS GREENS toasted pain de mie, tomme, buttermilk | 12 |
| SHRIMP AND GRITS oyster stew, preserved tomato, flavors of andouille | 26 |
| JOHNNY CAKES benton's bacon, poached egg, sorghum ++ foie gras 14. | 10 |
| CRUNCHY GENTLEMAN ham, house dijon, gruyere | 14 |
| CHICKEN FRIED SWEETBREADS mustards | 18 |

MAINS

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| VEGETABLE PLATE seasonal produce from georgia's finest farmers | 26 |
| ROASTED SPRINGER MOUNTAIN CHICKEN apple and pecan jus | 24 |
| H&F BURGER hand-cut fries, red onion, american cheese | 17 |
| SMOTHERED RIVERVIEW FARMS PORK crispy onions | 30 |
| PRIME NY STRIP broccoli, fried oyster, sauce royale | 36 |

SIDES 8

BIG FAT GRITS
ROASTED CAULIFLOWER
BENTON'S BACON
COLLARD GREENS
CAROLINA GOLD RICE

SWEETS 6

JEN YEE'S DREAM COOKIES
BUTTERMILK CHESS PIE chantilly cream
CHOCOLATE MOUSSE pecan brittle
SEASONAL HAND PIE vanilla ice cream
STICKY TOFFEE PUDDING vanilla ice cream

THE GOVERNMENT REQUIRES US TO INFORM YOU THAT CONSUMPTION OF RAW OR UNDERCOOKED FOODS MAY CAUSE ILLNESS

EXECUTIVE CHEF / CHRIS EDWARDS • SOUS CHEFS / ZACHARY KIMMEL & COLE DAUGHDRILL
GENERAL MANAGER / CAITLIN DEMICHELE

Proprietors Chef Linton & Gina Hopkins