

HOLEMAN & FINCH

OYSTER BAR

oysters on the halfshell - \$4.50 ea
eel lake (ns) murder point (al)
dixie point (ca)

chilled shellfish salad maison \$24
dressed shrimp, crab & crawfish,
frisee, crispy shallots, house vinaigrette

caviar "beall" \$125/oz
polanco siberian reserve
chive clabber cream, potato chip

smoked oysters \$17
hot paprika oil

clams escebeche \$12
sweet onion, garlic and julianna's wine
vinegar

pickled shrimp \$16
shaved fennel & carrot, cider vinegar

tower of seafood \$85
daily fresh selection of seafood

SMALL PLATES

pimento cheese \$16
sweet and spicy pickles, buttered saltines

smoked fish dip \$16
dill, georgia olive oil, buttered saltines

cheese & charcuterie board \$42
chef selected 3 meats & 2 cheeses with accompaniments

SOUPS & SALADS

san marzano tomato soup \$7 | \$10
savory cheese waffle; served in a cup or bowl

elizabeth's chicken & vegetable broth \$8 | \$12
roasted chicken, onions, celery & carrot; served in a cup or bowl

H&F chopped salad \$16
little gem lettuce, bacon, cornichon, hard boiled egg, tomato, croutons,
spiced pecans & mint

gulf white shrimp & avocado salad \$16
butter lettuce, radish & citrus vinaigrette

heirloom radicchio \$14
spiced pecans, romano cheese & citrus vinaigrette

simple lettuce & herb salad \$9
radishes and red wine vinaigrette

SANDWICHES

served with fries or green salad

cheeseburger \$24
b&b pickles, shaved red onion, american cheese

toasted english cheddar & leeks \$16
on whole wheat

PLATES

shrimp & grits \$22
marsh hen mill grits, benton's bacon, holy trinity

skillet beefsteak \$30
thrice cooked chips, paris butter

roasted chicken & bread \$22
toasted levain, greens, tomato, natural jus
vinaigrette

FARM SIDES

kilt greens \$8
bacon fat

roasted carrots \$14
lime pickle, clabber, vadouvan

second helping \$6
four parkerhouse rolls, banner butter, pickles

roasted ellijay mushrooms \$18
garlic chips & natural jus



COCKTAILS

STUDIO 54 *shawn wilbanks* 15
Basil Reposado, Spiced Pear, Lemon, Demerara, Yellow Genepi

MOMA *jeremy hathcoat* 14
Vodka, Peach, Apertivo, Amaro, Soda

POOR FELLOW *linton hopkins* 9
Silver Rum, Maraschino, Grapefruit, Lime, Chartreuse

THE BRONZE AGE *linton hopkins* 11
Rye, Honey, Lemon

TASTING FLIGHT

THE POINT IS THERE AIN'T NO POINT 25
h&f single barrel bourbons
milam & greene
burning chair jacob's staff
buffalo trace

IT'S FULL OF STARS 45
mezcal selection
granja - espadin
neta ensamble - espadin & bicuixe
h&f single barrel 5 sentidos - mexicano

BEERS

BOTTLE & CAN

Athletic Upside Dawn 7
Georgia, Non-Alcoholic

ON TAP

Miller High Life 2
Wisconsin, Champagne of Beers

Contrast All Night Phantasm 9
Georgia, DDH DIPA

Guinness 7
Ireland, Stout

Eventide Cask Ale 7
Georgia, Kentucky Common

ZERO PROOF COCKTAIL

GESSO 10
Chai, Lime, Toasted Pecan Orgeat, Ginger

WINE BY THE GLASS

6 oz | *btl*

SPARKLING

Sorgente Prosecco 12 | 48
Veneto IT, NV

Moillard, Crémant de Bourgogne Brut Rosé 16 | 64
Burgundy FR, NV

Laurent-Perrier, La Cuvee Brut (375 ml) 26 | 52
Champagne FR, NV

WHITE

Nortico Alvarinho 12 | 48
Minho PT, 2021

Maison Patricia Raquin Bourgogne 17 | 68
Savigny-lès-Beaune FR, 2020

Trefethen Family Vineyards Chardonnay 16 | 64
Napa Valley CA, 2020

ORANGE & ROSÉ

AIX Rose 12 | 48
Provence FR, 2021

Gerard Bertrand Orange Gold 15 | 60
France, 2021

WAVY California Wine Cooler 13 | 52
Sonoma CA, 202

RED

Vignerons de Buxy Bourgogne 14 | 56
Côte Chalonnaise FR, 2019

Kate Arnold Pinot Noir 15 | 60
Willamette Valley OR, 2020

Chateau Peyruchet Bordeaux 11 | 44
Rouge FR, 2019

Domaine de Beurenard 16 | 64
Côtes du Rhône FR, 2020

Enemigo Mio 15 | 60
Jumilla SP, 2021

Dolcetto d'Alba Vigna Scott 15 | 63
Piedmont IT, 2021

Eco Terreno Cabernet Sauvignon 16 | 64
Alexander Valley CA, 2017

Jean Luc Mouillard Trousseau 16 | 64
Côtes du Jura FR, 2019

