

HOLEMAN & FINCH

O Y S T E R B A R

oysters on the halfshell - \$4.50 ea
indian river(fl) eel lake(ns) murder point(al)

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

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

smoked oysters \$17
hot paprika oil

tower of seafood \$95
daily fresh selection of seafood

caviar "beall" m.p.
*polanco siberian reserve, 1 oz
chive clabber cream, potato chips*

M E A T S & C H E E S E

HAM

lady edison 36 mo \$12
berkel shaved

CHARCUTERIE

spicy nduja \$9
ossabaw city lardo \$7
calabrese salami \$9
cochon mortadella \$8
spiced chupacabra \$10
duck prosciutto \$10
lomo \$9

CHEESE (\$8 by the oz)

griffin
sweetgrass dairy, ga - cow
montgomery's cheddar
neal's yard dairy, uk - cow
julianna
capriole creamery, in - goat
wabash cannonball
capriole creamery, in - goat
harbison
jasper hill farm, vt - cow
bayley hazen blue
jasper hill farm, vt - cow

CHEF'S SELECTED BOARD \$42

chef selected 3 meats and 2 cheeses with accompaniments

T O A S T S

roasted bone marrow \$22
parsley & red onion salad

scotch woodcock \$10
soft scramble egg, anchovy, pullman

welsh rabbit \$11
toast, guinness, cheddar

pimento cheese \$16
sweet and spicy pickles

steak tartare \$18
marrow, crisp potato, levain

smoked fish dip \$18
dill, georgia olive oil

S T A R T E R S

H&F chopped salad \$16
lettuces, bacon, croutons, egg, pecans, mint, tomato

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

heirloom radicchio salad \$14
spiced pecans, parmigiano-reggiano, citrus vinaigrette

fried gulf oysters and pickles \$17
red remoulade

spaghetti carbonara \$18
farm egg, benton's guanciale, pecorino romano

shrimp & grits \$24
marsh hen mill grits, benton's bacon, holy trinity

M A I N S

cheeseburger \$24
housemade bun, shaved red onion, bread & butter pickles, fries

crunchy gentleman \$20
paris ham, gruyere, dijon, cornichon, green salad

blackened NC Flounder \$36
creamed scallions, ham hock vinaigrette, watercress

tomatoes, roasted chicken & levain panzanella \$24
natural jus vinaigrette

skillet beefsteak \$34
paris butter, fries

bone-in pork chop \$28
spoonbread, barbecued peanuts, pickled red onion

S I D E S

kilt greens \$9
bacon fat vinaigrette

roasted ellijay mushrooms \$16
crispy shallots & natural jus

sea island red peas \$12
green tomato relish

roasted heirloom carrots \$14
vadouvan, orange, clabber cream

*a celebration of southern
vegetables*

*sunchokes, apple & endive, creamed
scallions, sea island peas, shiitake, carrots
\$23*

Executive Chef *Linton Hopkins* | Chef de Cuisine *James Wyatt*

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

W I N E B Y T H E G L A S S

6 oz | *btl*

SPARKLING

Naveran Brut Cava <i>Penedes SP, 2020</i>	12 48
Moillard, Crémant de Bourgogne Brut Rosé <i>Burgundy FR, NV</i>	16 64
Champagne Telmont Reserve <i>Damery Champagne FR, NV</i>	32 128

ORANGE & ROSÉ

AIX Rose <i>Provence FR, 2022</i>	12 48
Gerard Bertrand Orange Gold <i>Vin de France, 2021</i>	15 60

WHITE

Nortico Alvarinho <i>Minho PT, 2022</i>	12 48
Joseph Mellot Sauvignon Blanc <i>France, 2021</i>	10 40
Anne Amie Pinot Gris <i>Willamette OR, 2022</i>	14 56
Venica & Venica Collio Friulano <i>Friuli IT, 202</i>	15 60
Trefethen Family Vineyards Chardonnay <i>Napa Valley CA, 2021</i>	16 64
Maison Patricia Raquin Bourgogne <i>Bourgogne FR, 2022</i>	17 68

RED

Vignerons de Buxy Bourgogne <i>Côte Chalonnaise FR, 2021</i>	14 56
Kate Arnold Pinot Noir <i>Willamette Valley OR, 2021</i>	15 60
Dolcetto d'Alba Vigna Scott <i>Piedmont IT, 2022</i>	15 60
Monte Rio Old Vine Zinfandel <i>Lodi CA, 2022</i>	14 56
Domaine de Beaufort <i>Côtes du Rhône FR, 2022</i>	16 64
Enemigo Mio <i>Jumilla SP, 2021</i>	15 60
Chateau Peyruchet Bordeaux <i>Rouge FR, 2019</i>	11 44
Eco Terreno Cabernet Sauvignon <i>Sonoma CA, 2019</i>	16 64

C O C K T A I L S

CADILLAC STEVE <i>Rum, Apple Brandy, Creme de Banane, Angostura, Cherry Bark</i>	16
UP IN SMOKE <i>Bourbon, Blended Family Peach, Angostura, Applewood Smoke</i>	16
HIGHWAY 20 RYED <i>Rye, Ancho Reyes, Creme de Cacao, Genepy, Walnut</i>	14
LUNA AHUMADA <i>Mezcal, Luxardo, Lemon, Cinnamon, Grapefruit</i>	15
SPEAK OF THE DEVIL <i>Gin, Spiced Pear, Sweet Vermouth, Lime</i>	15
THREAT OF JOY <i>Tequila, Amaro, Dola Dira, Lemon, Blueberry, Thyme</i>	13

D R A F T B E E R

Miller High Life <i>Wisconsin, Champagne of Beers</i>	2 4
CC Bigger Dreams <i>Georgia, India Pale Ale</i>	7
Guinness <i>Ireland, Stout</i>	7
Eventide Joro Cider <i>Georgia, Cider</i>	9

Z E R O P R O O F

GESSO <i>Earl Gray, Toasted Pecan Orgeat, Lime, Ginger</i>	10
BLUEBERRY FIELDS <i>Blueberry, Thyme, Ginger, Lime</i>	11

B O T T L E S & C A N S

Wiseacre Tiny Bomb <i>Tennessee, Pilsner</i>	7
Three Taverns Ukiyo <i>Georgia, Rice Lager</i>	7
Athletic Upside Dawn Golden <i>Georgia, Non-Alcoholic</i>	7
Urban Tree Cider <i>Georgia, Cider</i>	7
Saison Dupont <i>Belgium, Farmhouse Ale</i>	12

F L I G H T S

IT'S FULL OF STARS mezcal selection <i>erstwhile maguey mezcalosfera tobaxiche 5 sentidos arroqueno</i>	4.5
---	-----

COLONY SQUARE | SERVING ATLANTA SINCE 2008

Please ask a member of our team to see our full list of beverage offerings.