BEER

DRAUGHT

Guinness **stout** St James Gate, Ireland, 4.2% 16oz	6
Hop Dang Diggity **ipa** Jeckyl, Alpharetta, GA 6.7% 14oz	8
Mango Even Keel **ipa** Ballast Point, California, 3.8% 14oz	7
Oyster Hot Tub **stout** Good Word, Duluth, 5.5% 16oz	7
Paradise Now **raspberry weiss** Trimtrab, Alabama 5.2% 16oz	8
Sunshine City **ipa** Green Bench, St. Pete, Florida 6.8% 14oz	6.5

BOTTLES & CANS

Bibo **german pilsner** Creature Comforts, Athens, 5.2%	6
Delirium Tremens, **belgian ale,** Brouwerij Huyghe 8.5%	19
Hamm's **lager** Miller, Milwaukee, 4.6%	4
Night on Ponce **ipa** Three Taverns, Decatur, 7.5%	6
Over & Over **pineapple ale** Orpheus, Atlanta, 4%	6
Prince of Pilsen **pale lager** Three Taverns, Decatur, 5.0%	7
Saison Dupont **saison** Brasserie Dupont, Belgium, 6.5%	14
Shiner Bock **bock**, Spoetzl, Texas, 4.4%	6.5
Transmigration of Souls **double ipa** Orpheus, Atlanta, 10%	7.5
Tropicalia **citrus-ipa** Creature Comforts, Athens, 6.6%	7
Treehorn **dry cider** Georgia, 5.9%	7.5
Westbrook **gose** South Carolina, 4%	6
White Blackbird **saison** Wild Heaven, Decatur, 6%	7

WINE

SPARKLING

Cava Brut, Codorniu, Catalonia, Spain	11/35
Prosecco, Dolci Colline, Veneto, Italy	13/42
Sparkling Rose, Louise Des Grenelle, Loire Valley, France	11/44

WHITE

Pinot Noir Rose, Villa Wolf, Rhine River Valley, Germany, 2017	10/19/40
Pinot Grigio, Zenato, Valpolicella, Italy, 2016	11/21/44
Sauvignon Blanc, Petite Bourgeouis, Loire Valley, France, 2017	8/15/32
Sauvignon Blanc, Chateau Ducasse, Bordeaux, France, 2017	12/22/44
Albarino Nortico, Minho, Portugal 2016	10/19/40
Chardonnay Folk Tree, San Luis Obispo, California, 2015	12/22/48
Chardonnay Domaine des Gerbeaux, Burgundy, France, 2016	13/25/52

RED

Pinot noir, Chehalem, Willamette Valley, Oregon 2015	14/27/56
Grenache blend, Chat Fou, Cotes du Rhone 2015	13/24/52
Barbera blend, Pergola Monferatto Rosso, Italy 2015	10/19/40
Sangiovese, Brusco, Toscano, Italy 2014	11/20/44
Tempranillo, Carlos Serres, Rioja, Spain 2011	14/27/54
Monstant, Mas Donis Celler de Capacnes, Spain 2015	9/17/36
Malbec Chateau la grave, Cahor, France 2014	11/21/40
Cabernet Vindicated, Napa Valley, California 2016	14/27/56

COCKTAIL

HOUSE

Beetlejuice – Samantha Butler 17
Hat Trick Gin, Kings Ginger, Beet Juice, Mint'

From Beyond – Demetri McDonald 12
Cimarron Reposado, poblano, simple, lime

Galapagos – Samantha Butler 12
Dickel Rye, Elizabeth Allspice, Demerara, lime

The Internal Affair – Samantha Butler 14
Cimarron blanco, pineapple, basil, orange juice, jalapeno, lime

My Bell – Quentin Jones 14
Banhez Mezcal, Amaro Nonino, Amontillado Sherry, Punt e Mes, orange & grapefruit bitters

Nopales – Demetri McDonald 13
H+F Patron Reposado, cactus syrup, aloe, lime

Pep Rally – Quentin Jones 14
Hawthorn's Gin, Cognac, Maurin Dry Vermouth, peppadew syrup, combier, lemon, absinthe rinse

The Perfect Pear– Samantha Butler 14
Cathead Vodka, pear nectar, blackberry syrup

Stand At Arms – Demitri McDonald 13
Virgil Kaine Ginger Bourbon, Honey, Lemon, Ginger

Spicy Peppatini – Quentin Jones 11
229 Vodka, peppadew brine

White Negroni – Quentin Jones 17
Empress Gin, Dolin Blanc, Cocchi Americano, Suze, Quintinye Royal Vermouth

HOLEMAN AND FINCH

GRAZE

Hollywood Oysters, VA
mignonette, horseradish, buttered saltines 3.5

Chicken Liver Pate
apple cider gelee, onion jam, buttered toast 14

Puffed Pork Rinds
Sea salt & malt vinegar 8

CHARCUTERIE

Bresaola – red wine, juniper 5.0
Hungarian Salami – ground spiced pork shoulder 5.0
Hand Carved Newsom's Ham 7.5
Spruce tip Pepperoni 5.5
Sopressata 7.5

CHEESE

Jersey Girl – cow – Woodsman & Wife – GA 5.5
Out of the Ashes – cow – Woodsman & Wife – GA 5.5
Dry Fork – cow – Kenny's Farmhouse – GA 4.5
Garden Tomme – sheep – Blackberry Farm 5.5
Pimento Cheese – cow – Holeman + Finch 4.0
Commander Chicory – sheep – 20 Paces - NC 5.5

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

STARTERS

Bobby Britt Lettuces
confit ginger vinaigrette, grated pecan, roots 12

Red Shrimp Toast
tomato, basil, whole grain pain au levain 18

Hand Chopped Beef Tartare
niçoise olive, yolk, crisp potato 18

Braised Berkshire Pork Belly
Piperade, GA peaches, potato pave 18

Griddled Squash & Eggplant
vidalia and squash vinaigrette 14

Sliced Heirloom Tomatoes
farm egg mayo, kampot pepper, toast 15

Roasted Bone Marrow
herb salad, chanterelles mushrooms, toast
22

12 oz Prime Ribeye
tallow roasted potatoes & beets, blue cheese butter
45

Add Pan Seared Foie Gras
21

MAINS

Benne Crusted Veal Sweetbreads
chanterelle & shiitake, pole beans, bordelaise 32

Vegetable Plate
seasonal produce from Georgia farmers 27

Roasted Half Pastured Chicken
summer vegetable pan roast, natural jus 25

Bramlett Rainbow Trout
shiitake, green garlic, trout roe 24

Griddled NC Catfish
smoked tomato, ramp kimchi, basil 22

H&F Burger
hand cut fries, red onion, American cheese 17

SIDES

blistered shishito peppers 8

hand milled grits aged thyme butter 8

summer cucumbers, sungold tomatoes & melon 8

Rabun County chanterelles with fresh herbs 14

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Spencer Gomez – Wesley Guthrie
Gina + Linton Hopkins