

SELECTED CHARCUTERIE BOARDS:

All boards served with house pickled vegetables and H & F bread.

Paring Knife - 2 meats, 1 cheese

Meat –Coppa, Black Pepper Sorghum

Cheese – Carolina Moon (pasteurized cow) (12)

Boning Knife – 4 meats, 3 cheeses

Meat –Coppa, Black Pepper Sorghum, Calabrian Pancetta, Genoa

Cheese – Carolina Moon (pasteurized cow), Mahon (pasteurized cow), Idiazábal (unpasteurized sheep) (20)

SALAD:

Spring Red Oak Salad with Peaches and Spring Vegetables

Featuring the Hard Work of Georgia’s Local Farmers with Cheese Toast (12)

Add Grilled Hanger Steak (6)

Add Grilled or Crisp Hot Chicken (4)

SANDWICHES:

Spotted Trotter BLT

Crispy Spotted Trotter Bacon, Lettuce, Tomato, H & F Rustic Bread (12)

Add Fried Egg (2)

Spotted Trotter Muffuletta

Genoa, Iberico, Soppresseta, Rosemary Ham, Olive Spread, Provolone Cheese (14)

House Ground Rib Eye, Double Cheese Burger with Frites (13)

Crispy Pork Banh Mi

Lacquered Crispy Pork, French Fucille, Fresh Vegetable, Cilantro, Espelette Mayo (13)

BRUNCH:

Buttermilk Biscuits and Spotted Trotter Sausage with Black Pepper Gravy (8)

Our Hot Chicken Buttermilk Biscuit with Frites (8)

Add Gravy (1)

Egg Pork ‘Muffin

Baked Egg, English Back Bacon, American Cheese, House English Muffin with side of Sriracha Mayo and Sliced Tomato (9)

Summer Peaches and Yogurt with Vanilla Honey and Sunflower Granola (8)

Heirloom Grits and Corn Custard with Sliced Tomato and Bacon (8)

Eggs (Any Style) and Bacon with House English Muffin (11)

Inman Park Pork Lovers Breakfast

Boursin Egg Soufflé, 2 Bacon, 2 English Back Bacon,

2 Sausages, Biscuits, and Gravy (16)

Hanger Steak and Eggs with Spicy Potato Pancakes (16)