

That burger you're about to devour came from one cow. You read that right: one cow. After dry-aging for 21 days, we receive a whole cow and butcher it in-house. Our grass-fed beef is ground and custom blended several times a week on-premise. We buy cattle by the head exclusively from family-owned Brasstown Beef in North Georgia

In order to provide you with the best burger possible, all patties are cooked to medium temperature.
Burgers are served on Holeman and Finch Pain de Mie buns.

BURGERS

THE HANK	\$12
House Ground, Dry-Aged Grass-Fed Beef Burger topped with American Cheese, Crisp Shredded Iceberg, Sweet Vidalia Onion, House Made Dill Pickle, Special Sauce [Make it a double \$16]	
THE NASTY NATE	\$15
House Ground, Dry-Aged Grass-Fed Beef Burger, Heirloom Chili Rubbed, Raw Milk Bleu Cheese, Bourbon Bacon Jam, Rocket, Red Onion	
THE FUNGUS AMONG US	\$15
House Ground, Dry-Aged Grass-Fed Beef Burger, Chef's Blend of Wild Mushrooms, Swiss Cheese, Rocket, Red Onion	
THE BANH MI	\$14.5
Vietnamese Nam Nuong Style Pork Burger, Pickled Carrot & Daikon, Fresh Jalapeno, Cucumber, Cilantro, Spicy Mayo	
F&H	\$16
Double House Ground, Dry-Aged Grass-Fed Beef Burger, Grilled Red Onion, House Made Bread and Butter Pickle, American cheese	
THE WARDEN'S BURGER	\$16
House Ground, Dry-Aged Grass-Fed Beef Burger, Goat Cheese Mousse, Heirloom Tomato Jam, Rocket, Red Onion	
LE CLUCK	\$12
House Ground Chicken, Warden's Special Blend of Herbs & Spices, Crisp Iceberg, Fridge Pickle, 12 Yolk Mayo	
PIMENTO BURGER	\$13
House Ground Dry-Aged Grass-Fed Beef Burger, Smoked Pimento Cheese, Grilled Red Onion, Rocket	

HAND-CUT POTATO

CLASSIC	\$5
Salt & Pepper, House Made Catsup	
FRENCH ONION DIP	\$7.5
House Made Double Soured Cream, Caramelized Onion	
SRIRACHA HONEY	\$7.5
Local Honey, Toasted Sesame Seed, Green Onion	
OKONOMIYAKI STYLE	\$10
Japanese Mayo, Okonomiyaki Sauce, Fermented Chili Sauce, Bonito Flakes, Shredded Nori, Green Onion, Sesame Seed, Beni Shoga	

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

HOUSE COCKTAILS

ONE DOWN, TWO TO GO	\$10
Bulleit Rye, Ramazzotti, Sassafras Root & Birchwood Syrup, Fresh Lemon Juice	
RATTLESNAKE	\$10
Bulleit Rye, Herbsaint, Fresh Lemon Juice, Simple Syrup, Topped with Egg White Foam.	
15 WILL GET YA 20	\$9
Wild Turkey, Sloe Gin, Amaretto, Peach Bitters, House Made Grenadine.	
WHEN THE SMOKE CLEARS	\$11
Jose Traditional, Smoked Grapefruit Juice, Apple Cider Vinegar, Sugar, and Bitters	
\$25 MARTINI	\$25
Monkey 47 Gin	
PICKLE BACKS	\$1
Made from Our House Made Dill Pickles and Served Chilled with a Pickle Slice. Whiskey Not Included.	

WHITE/ROSE

BEL CREME DE LYS CHARDONNAY (California)	\$8
LUNA NUDA PINOT GRIGIO (Italy)	\$9
ACROBAT ROSE OF PINOT NOIR (Oregon)	\$9
LUNA NUDA PROSECCO (Italy)	\$9

RED

FRANCISCAN MERLOT (California)	\$11
IRONY CABERNET (California)	\$9
GASCON MALBEC 2011 (Argentina)	\$10
7 DEADLY ZINS (California)	\$11

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BOTTLED BEER

SWEETWATER 420	5.4%abv Atlanta, GA	\$4
SWEETWATER IPA	6.3%abv Atlanta, GA	\$4
PBR TALL BOY	5%abv Milwaukee, WI	\$3
ARROGANT BASTARD ALE 220Z	7.2%abv Escondido, CA	\$11
ACE PEAR CIDER	5%abv Sebastopol, CA	\$5
DOGFISH HEAD 90MIN IPA	9%abv Kalamazoo, MI	\$8
GREAT DIVIDE HIBERNATION ALE	8.7%abv Denver, CO	\$6
HUMBOLDT BROWN HEMP ALE	5.7%abv Arcata, CA	\$6
TERRAPIN RECREATION ALE	4.7%abv Athens, GA	\$4
LEFT HAND MILK NITRO STOUT	6%abv Longmont, CO	\$6
THREE TAVERNS A NIGHT IN BRUSSELS IPA	7.5%abv Decatur, GA	\$7
HITE LAGER	4.5%abv Seoul, Korea	\$3.5

DRAFT

BELLS TWO HEARTED ALE	7%abv Kalamazoo, MI	\$6
WILD HEAVEN ODE TO MERCY	8.2%abv Decatur, GA	\$6
VICTORY PRIMA PILS	5.3%abv Downingtown, PA	\$6
TERRAPIN HOPSECUTIONER	7.3%abv Athens, GA	\$6
CREATURE COMFORT RECLAIMED RYE	6.5%abv Athens, GA	\$6
WESTBROOK BREWING WHITE THAI	5%abv Mount Pleasant, SC	\$7

SOFT DRINKS

SODAS		\$2.5
Coke, Diet Coke, Sprite & Ginger Ale		
TEA		\$2
Sweet Tea, Unsweet Tea		
GLASS BOTTLE SODAS		\$3
Ale-8-One, Bubble Up, Cool Mountain Cream Soda, Dad's Root Beer, Double Cola, Green River, Jic Jac Black Cherry, MacFuddy Pepper Elixir, Moxie, NuGrape, Orange Crush, RC Cola, Triple Cola		

BEER & SOFT DRINKS | 