

Starters/Small Plates

Stone Creek Farm Mixed Greens - Toasted Pecan, Goat Lady Chevre, Citrus, Radish, Persimmon Vinaigrette

Burrata - Herb Oil, Porcini Condiment, Benne Crackers

Tempura Avocado - Sweet Thai Chili Sauce, Cilantro, Sesame

Grilled Broccoli - Parmesan, Crispy Garlic and Shallot, Hemp Seed, Cured Egg Yolk, Caesar Dressing

Okonomiyaki - Osaka Style Cabbage Pancake, House Kimchi, Bacon, Kewpie, Sweet Soy, Bonito

Pierogi - Pair of House-made Pierogi:

- 48-hour Smoked Stone Mtn Cattle Co. Brisket, Caramelized Onion and Potato
- Braised Cabbage, Farmers Cheese and Potato

Served with a Roasted Apple, Charred Rosemary & Thyme Crema

Roasted Bone Marrow – Canoe-cut Stone Mountain Cattle Co. Marrow Bones, Chimichurri, Sourdough, Pickled Shallot

Charcuterie and Cheese Board - Seasonal Selection of Two Cured Meats and Two Artisanal Cheeses, House-made Garnishes, Sourdough

Entrees/Larger Plates/Sandwiches

Steak Frites - Stone Mountain Cattle Co. 10 oz Bistro Steak, Sauce Bearnaise, Hand-cut Fries

Smoked Half Chicken - Springer Mountain Chicken, Smashed Fingerling Potato, Qihe Farms Mushrooms, Chimichurri

W&P Burger – 6 oz Stone Mountain Cattle Co. Grass-fed Beef, Hot Mustard, Roasted Garlic Aioli, White American Cheese, House Pickles, Sweet Onion, served with Hand-cut Fries

Korean Pork Philly – Gochujang-marinated Stone Mtn Cattle Co. Pork Shoulder, House Kimchi, Scallion, White American Cheese, Caramelized Onion, served with Hand-Cut Fries

Roasted Cauliflower - with Sweet Potato, Charred Eggplant, Toasted Hemp Seed, Black Locust Vinegar, Fresh Herbs

Daily Chef Specials – seasonal plates crafted by the Chef from the freshest locally-sourced ingredients

Desserts

Blondie Banana Pudding - with Burnt Marshmallow Fluff

Chocolate-Passion Fruit Trifle - Chocolate Honeycomb Cake, Candied Ginger, Black Sesame, Burnt Miso Caramel