



GARDEN & GUN
ATL CLUB GA

RAW BAR*

- Southern Oysters
by the Half Dozen . . . mkt
- Peel and Eat Shrimp . . . 18
- Jumbo Lump Crab
Mayonnaise . . . 18
- Crab Claws . . . 18
- Seafood Tower . . . 75

CLUB SANDWICHES

Served with homemade pickles

- Pimento Cheese . . . 9
- BLT . . . 10
- Tomato . . . 8
- Crab Salad . . . 16
- Shrimp Salad . . . 14
- Steak Tartare*. . . 12

SIDES

French Fries • Pencil Cob Grits • Carolina Gold Rice
5

Green Salad • Braised Greens • Mac & Cheese w/ Country Ham Bits
6

SAVORY

- Boiled Peanuts 6
- Pickle Jar 7
- Fried Oyster Poboy Slider, Asian Slaw, Crystal Mayo 6
- Featured Country Ham Plate, Biscuits, Tomato Jam 16
- Steak Tartare* 14
- Southern Artisanal Cheeseboard 21
- Smoked Fish Dip, Baked Saltines 14
- Pimento Cheese, Buttermilk Crackers, Crudités 12
- Cornmeal-Fried White Shrimp, Comeback Sauce 16
- Chopped Chicken Liver on Toast 13
- Squash Carpaccio, Peanuts, Pecorino 12
- Buttermilk Fried Chicken Salad, Tomato,
Served Over Greens 16
- Butter Bean, Bacon, and Tomato Chopped Salad,
Watercress Dressing 14
- Appalachian Trout, Cauliflower, Capers, Almonds, Lemon 28
- Club Burger**, American Cheese, Pickles, Comeback Sauce,
Shredded Iceberg, Fries 16
- Turkey Neck Gumbo, Carolina Gold Rice, Benne 14
- Rabbit and Dumplings 26
- Korean Short Ribs, Served Over Pencil Cob Grits, Collard Jus 25
- Buttermilk Fried Quail, Rice and Gravy 26
- Cast-Iron Chopped Steak**, Crispy Egg,
Mushroom, Red Wine 24

SWEET

- Cake of the Day 8
- Turtle Cheese Cake w/ Peanut Butter Brittle 8
- Apple Tart w Struddle 8
- Sipping Chocolate (+ Bourbon Shot 3) 7

* CONSUMING RAW OR UNDERCOOKED FOOD ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

** THESE ITEMS MAY BE COOKED TO ORDER.

BOURBON, RYE, AND TENNESSEE WHISKEY

Baker's 7-year	15	Jefferson's Ocean: Aged at Sea	22
Basil Hayden's	13	Knob Creek Rye	10
Belle Meade: Nelson's Green Brier	10	Larceny	9
Black Maple Hill	21	Maker's Mark	11
Blade and Bow	13	Mellow Corn	4
Blade and Bow 22-year	56	Michter's: Kentucky Straight Small Batch	12
Booker's	19	Old Forester	6
Buffalo Trace	9	Old Grand-Dad 114	9
Bulleit Rye	10	Peerless Straight Rye	31
Eagle Rare 10-year	9	Rittenhouse Rye	8
Elijah Craig: Small Batch	10	Virgil Kaine: Electric Owl	19
Four Roses: Single Barrel	14	Wild Turkey 101	8
George Dickel: No. 12	9	Wild Turkey: Decades	29
High West Double Rye	8	Woodford Reserve	11
I.W. Harper 15-year	20		

SIGNATURE BOURBON SERVICE

Available with any premium bourbon or rye

Enjoy table side service with mixers, bitters,
glassware, and craft ice.

Additional \$25 per table

**AMARI AND
ALPINE BOTANICALS**

- Amaro di Angostura
- Aperol
- Averna
- Braulio
- Campari
- Cappelletti Sfumato
- Cardamaro
- Chartreuse (Yellow or Green)
- Cynar
- Don Ciccio & Figli: C3-Carciofo
- Fernet-Branca
- Génépy des Alpes
- Lucano
- Luxardo Aperitivo
- Montenegro
- Paolucci Amaro CioCiario
- Salers
- Underberg
- Varnelli
- Zirbenz Stone Pine

CLUB TIP:

Be sure to ask your server if there are any secret stashes of wine and spirits.

CLUB COCKTAILS

CLASSICS

Proper Old-Fashioned	13
Blade and Bow bourbon, Angostura bitters, brown sugar, lemon	
Jack Rose	10
Laird's brandy, lemon, hibiscus	
Mint Julep	11
Maker's Mark bourbon, crushed ice, lots of mint, sugar	
Royal Bermuda Yacht Club	10
Plantation O.F.T.D rum., Denizen 3-year rum, Velvet Falernum, lime	
Pimm's Cup	12
Pimm's No.1, Hayman's Old Tom Gin, Blenheim Ginger Ale "Hot," cucumber, lemon	
Bee's Knees	12
Treaty Oak antique gin, honey, lemon	

ORIGINALS

Lightnin' Hopkins	13
Salers Gentiane, tequila, Green Chartreuse, lime, agave	
Into the Woods	11
Rittenhouse rye, Zirbenz pine, maraschino, lemon	
Rabbit Will Run	11
Barton's 1792 bourbon, Cocchi di Torino, spiced pear, demerara	
The Gardener	10
Nolet's gin, Dimmi, St. Germaine, cherry heering, lime	
Sweet Amarillo	11
Wheatley vodka, Luxardo, peach, lemon, demerara	
Coat of Many Colors	10
Hayman's sloe gin, Fernet, lime, honey	
Paper Tiger	11
Punch Fantasia, Cocchi di Torino, Dolin Blanc	

BEER

DRAUGHT

A rotating seasonal selection mkt

BOTTLES AND CANS

Bohemia	5
Pilsner Monterrey, Mexico	
Coors "Banquet"	5
American Lager Golden, CO	
Westbrook "One Claw"	6
Rye Pale Ale Mount Pleasant, SC	
Left Hand Brewing "Nitro"	7
Milk Stout Longmont, CO	
Second Self "Thai Wheat"	7
American Wheat Beer Atlanta, GA	
Creature Comforts "Bibo"	7
Pilsner Athens, GA	
Wild Heaven "Wise Blood"	7
IPA Decatur, GA	
Three Taverns "Lord Grey"	8
Sour Ale Decatur, GA	

CLUB TIP:

Add a shot of Mellow Corn or fernet for \$3.

WINE**SPARKLING**

	<i>Gl</i>	<i>Btl</i>
Suriol "Brut Nature," Cava Rosat, ES, N/V	11	44
Jacquart "Brut Mosaique," Champagne, FR, N/V	15	82
Chartogne-Taillet "Cuvée St. Anne," Brut, Champagne, FR, N/V	-	156

WHITE

Chereau Carre Melon "Comte Leloup du Château de Chasseloir," Muscadet, Sèvre et Maine, Sur Lie, Loire, FR 2013	9	36
Dönnhoff Riesling "Estate," Nahe, DE 2016	12	48
Brochard Sauvignon Blanc "Tradition," Sancerre, FR 2016	12	48
Herman J. Wiemer Chardonnay Seneca Lake, NY 2017	12	46
Movia Ribolla Gialla "Rebula," Goriska Brda, Slovenia-Primorski, SI 2015	14	64
Romain Chamiot Jacquère Apremont, Savoie, FR 2015	-	59
Nigl Grüner Veltliner Freiheit, Kremstal, AT 2016	-	67
Bengoetxe Hondarribi Zuri+ Getariako, Txakolina ES 2015	-	63
Ermes Pavese Prié Blanc "Blanc de Morgex et de la Salle," Vallée d'Aoste, IT 2015	-	78
Thierry Germain Chenin Blanc "l'Insolite," Saumur, Loire Valley, FR 2015	-	86
Jean et Sébastien Dauvissat Chardonnay 1er Cru, Montmains, Chablis, FR 2013	-	137

ROSÉ

	<i>Gl</i>	<i>Btl</i>
Rosé de Printemps Grenache+ Côtes de Provence, FR 2017	9	36
Broc Cellars Valdiguié+ "Love Rosé," Suison Valley, CA 2017	-	60

RED

Vajra Nebbiolo Langhe, Piedmont, IT 2015	8	32
Lafage Grenache+ "Tessellae," Côtes du Roussillon, FR 2015	9	36
Cardedu Cannonau "Caladu," Sardegna, IT 2013	11	44
Aberrant Cellars Pinot Noir "Confero," Willamette Valley, OR 2015	13	52
Spann Vineyards Cabernet+ "The Classic Four," Sonoma, CA 2013	14	56
Viña Sastre Tempranillo Ribera del Duero, ES 2015	-	60
Forlorn Hope Alvarelhão "Suspiro del Moro," Silvaspoons Vineyard, Alta Mesa, CA 2015	-	65
Domaine de la Chapelle des Bois Gamay Noir "Grand Pré," Fleurie, Beaujolais, FR 2015	-	70
Lioco Carignan "Sativa", Mendocino, CA 2015	-	82
Hirsch Vineyards Pinot Noir "San Andreas Fault," Sonoma Coast, CA 2014	-	126
Paolo Bea Sangiovese+ "Pipparello," Rosso Riserva, Montefalco, IT 2010	-	141
Corison Cabernet Sauvignon St. Helena, Napa Valley, CA 2014	-	147

Vintages subject to change based on allocation/availability.

SHOP THE CLUB

Ask your server or the host about purchasing our signature products by Southern artisans and small-batch makers.

Garden & Gun Signature Items

Garden & Gun Club T-Shirt	28
Garden & Gun Club Hat	25
Signature G&G Crest T-Shirt	25
Signature G&G Crest Long Sleeve	32
Signature G&G Half Zip Sweater	60
Signature G&G Coozie (Set of 6)	9
Signature G&G Crest Coffee Mug	10
Signature G&G Pint Glass	6
Signature Neoprene Coozies	6
Signature Leather Coozies	28

Garden & Gun Books

All books are signed by G&G editor in chief David DiBenedetto.

<i>Good Dog</i>	26
<i>On the Run</i>	15
<i>S is for Southern</i>	45
<i>The Southerner's Handbook</i>	28
<i>The Southerner's Cookbook</i>	38

Entertaining & Cocktail Favorites

Bird Claw Ice Tongs	32
Candle by G&G	24
Caramels, Duck Fat	20
Caramels, Shotwell	6
Cocktail Stirrers, Good Dog	22
Cocktail Stirrers, Off to the Races	22
Mint Julep Straws	4
Pappy Bourbon Balls	12
Vintage Bottle Opener, Dog	62
Vintage Bottle Opener, Duck	62
Walnut & Copper Round Serving Board	220

Sid & Ann Mashburn for G&G

Club Apron	125
Club Passport Book	150
Club Tie	125

To shop, savor, and share the best of the South— all inspired by the pages of G&G—visit our online store: **GGFieldshop.com**

Gift Cards Available for Purchase



Garden & Gun is the only magazine that moves from the sporting life to lush land and gardens, from architectural pursuits to adventurous travel, from food and drink to visual splendor.

Every issue of *Garden & Gun* tells the story of the modern American South. A place of grace and intellect. Strength and beauty. Grit and glamour. Depth and devotion.

It is about appreciating the richness of this region and knowing how that understanding can enrich one's life and translate beyond Southern geography. It is about a life well lived.

GardenandGun.com

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GARDEN & GUN CLUB

BRUNCH

B's Sticky Cinnamon Buns . . . 8

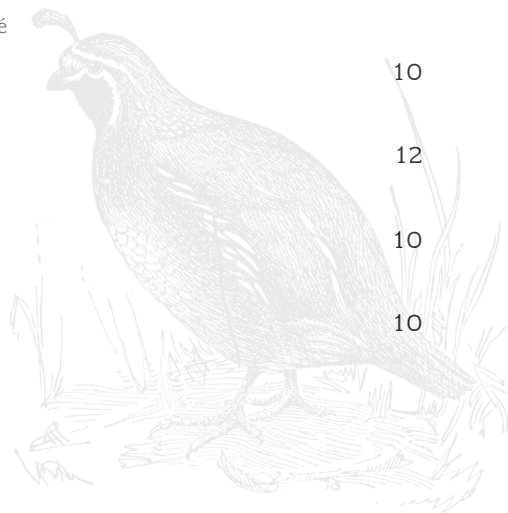
Jumbo Lump Crab Benedict . . . 24
Hollandaise, Johnny Cakes, Fresh Herbs

Cathead Fried Chicken Biscuit . . . 18
Pimento Cheese, Onion Jam,
Served with Potato Hash

Banana Pecan French Toast . . . 14
Vanilla Sorghum Syrup

DRINKS

Morning Glory vodka, elderflower, Aperol, Cava Rosé	12
Mai Tai rum, lime, orgeat, dry curaçao	10
Mezcal Mule mezcal, pineapple, hot ginger ale	12
Grapefruit Mimosa grapefruit, sparkling wine	10
Bloody Mary vodka, Sister's Sauce	10



*Our Brunch menu is seasonal and changes often.
This menu is a representation of our offerings.*