

GARDEN & GUN

ATL CLUB GA

BRUNCH MENU

STARTERS

Lobster Roll Sliders Lobster Salad, Toasted Hawaiian Rolls	mkt
Truffle Deviled Eggs Crystal Butter	3 ea.
Pimento Cheese Crudit�, Buttermilk Crackers	13
Fried Green Tomatoes Whipped Pimento Cheese, Pepper Jelly	14
Smoked Salmon Hoecake Whipped Caper Dill Schmear, Shaved Fennel and Celery Salad	22
Buttermilk Fried Shrimp Sriracha Mayonnaise, Cocktail Sauce	24

SIDES

Toast	4
Bacon	5
Eggs Two Any Style	5
Sliced Tomatoes	6
Breakfast Potatoes	7
Cheese Grits	7
Truffle Fries	8

ENTREES

Greek Yogurt Parfait Berry Compote, Homemade Pecan Granola	8
Biscuits & Gravy Homemade Buttermilk Biscuits, Pepper Gravy	12
French Toast Sorghum Butter, Berry Compote	18
Club Burger* American Cheese, Lettuce, Tomato, Pickle, Onion, Comeback Sauce, Mayonnaise, Fries (add fried egg \$2 or bacon \$4)	20
Fried Green Tomato & Grits Cheese Grits, Pepper Jelly, Poached Eggs, Hollandaise	20
Chicken Biscuit Pimento Cheese, Pepper Jelly, Breakfast Potatoes (avail. with ham)	21
Fried Chicken Salad Mixed Greens, Tomato, Dried Cherries, Goat Cheese, Pecans, Buttermilk Dressing	22
“Hot Brown” Fried Chicken Texas Toast, Bacon, Pepper Gravy, Fried Egg	22
Classic Benny Smoked Ham, Homemade English Muffins, Poached Eggs, Hollandaise, Breakfast Potatoes	24
Pecan Pesto Gnocchi Tomato Cream, Arugula, Shaved Parmesan	24
Southern Croque Madame Pepper Gravy, Smoked Ham, Cheddar Cheese, Fried Egg, Mixed Green Salad	24
Shrimp & Grits Creole Sauce, Mascarpone Polenta, Andouille Sausage	26
Smoked Salmon Benedict House-Smoked Salmon, Homemade English Muffin, Poached Eggs, Dill Hollandaise, Breakfast Potatoes	30

RAW BAR*

Salmon Poke . . . \$22 <i>Yuzu Ponzu, Avocado Mousse, Tempura Nori</i>
Crab Mayonnaise . . . \$23
Jumbo Shrimp Cocktail . . . \$24
Southern Oysters on the Half Shell . . . mkt
Seafood Tower . . . mkt

COFFEE

Espresso	3
Cappuccino	3
Americano	3.50
Latte Sub. Almond Milk (.50)	4

*THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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CLUB COCKTAILS

Bloody Mary 10

Titos Vodka, Sisters Sauce

Mimosa 10

Duc De Valmer Blancs Brut, Orange Juice
(Carafe avail. \$30)

Bee's Knees 13

Beefeater Gin, Honey, Lemon

Proper Old-Fashioned 14

Blade and Bow Bourbon, Angostura
Bitters, Brown Sugar, Lemon

Hibiscus Margarita 14

Tequila, Cointreau, Lime, Hibiscus Syrup

Garden Party 15

Chateau Aloe Liqueur, G n py, Lime,
Celery Bitters, Cucumber

Yes Ma'am 15

Casamigos Blanco, Grapefruit, Lime,
Orange-Basil Syrup

Espresso Martini 18

Titos Vodka, Tia Maria, Espresso

BOTTLES & CANS

Allagash White 7

Blue Moon 7

Coors Light 7

Jack's Hard Cider 7

Creature Comforts Bibo 8

Classic City Lager 8

Scofflaw Basement IPA 8

Stella Artois 8

SPARKLING

Duc De Valmer Blanc De Blancs Brut 10 40

Burgundy, France

Faire La F te Brut Ros  14 56

Languedoc-Roussillon, France

WHITE & ROS 

Mucho M s White 11 44

Castilla-La Mancha, Spain

Barone Fini Pinot Grigio 12 48

Valdadige, Italy

Saracina Chardonnay 12 48

Santa Maria Valley, California

Wakefield Riesling 12 48

Clare Valley, Australia

Emmolo Sauvignon Blanc 13 52

Napa Valley, California

Jermann Pinot Grigio 14 56

Friuli-Venezia, Italy

San Simeon Sauvignon Blanc 14 56

Paso Robles, California

Rose Gold Ros  15 60

Provence, France

RED

Mucho M s Red 11 44

Castilla-La Mancha, Spain

Benton-Lane Pinot Noir 14 56

Willamette Valley, Oregon

Bove Marso Montepulciano 14 56

Abruzzo, Italy

Caymus Suisan The Walking Fool Red Blend 15 60

Suisun Valley, California

Katherine Goldschmidt Cabernet Sauvignon 15 60

Alexander Valley, California

Leviathan, Red Blend 15 60

California

*DURING PEAK DINING HOURS GUESTS MAY BE LIMITED TO A 1.5 HOUR DINING LIMIT
AUTOMATIC GRATUITY OF 20% WILL BE APPLIED TO ALL PARTIES OF 6 OR MORE
PARTIES OF 6 OR MORE MUST PAY VIA A SINGLE CHECK.*