

GARDEN & GUN

ATL CLUB GA

BRUNCH MENU

STARTERS

Biscuits & Gravy	12
Homemade Buttermilk Biscuits, Pepper Gravy	
Lobster Roll Sliders	mkt.
Lobster Salad, Toasted Hawaiian Rolls	
Truffle Deviled Egg	4.50
Fried Oyster, Crystal Mayonnaise	
Pimento Cheese	13
Crudités, Buttermilk Crackers	
Fried Green Tomatoes	14
Whipped Pimento Cheese, Pepper Jelly	
Avocado Toast	14
Whipped Ricotta, Honey, Parmesan, Chili Flakes	
Buttermilk Fried Shrimp	24
Sriracha Mayonnaise, Cocktail Sauce	

COFFEE

Drip Coffee	3.50
Espresso	3
Americano	3
Macchiato	3
Latte	4.50
Substitute Almond Milk (.50)	
Cappuccino	4.50

RAW BAR*

Ahi Tartare . . . 25
Yellowfin Ahi Tuna, Yuzu Ponzu, Avocado, Crispy Shallots
Crab Mayonnaise . . . 23
Jumbo Shrimp Cocktail . . . 24
Southern Oysters on the Half Shell . . . mkt.
Seafood Tower . . . mkt.
(add Lobster Salad...mkt.)

ENTREES

French Toast	19
Sorghum Butter, Berry Compote	
Fried Green Tomato & Grits*	22
Cheese Grits, Pepper Jelly, Poached Eggs, Hollandaise	
Chicken Biscuit	21
Pimento Cheese, Pepper Jelly, Breakfast Potatoes (available with ham)	
Club Burger*	22
American Cheese, Lettuce, Tomato, Pickle, Onion, Comeback Sauce, Mayonnaise, Fries (add fried egg \$2 or bacon \$4)	
Fried Chicken Salad	22
Mixed Greens, Tomato, Dried Cherries, Goat Cheese, Pecans, Buttermilk Dressing	
Roasted Vegetable Curry	22
Fried Egg, Carolina Gold Rice	
Quiche Du Jour	23
Mixed Greens Salad, <i>Changes Daily</i>	
"Hot Brown" Fried Chicken	23
Texas Toast, Bacon, Pepper Gravy, Fried Egg	
Classic Benedict*	26
Smoked Ham, Homemade English Muffins, Poached Eggs, Hollandaise, Breakfast Potatoes	
Shrimp & Grits	26
Creole Sauce, Mascarpone Polenta, Andouille Sausage	
Salmon Cake Benedict*	33
Fried Salmon Cakes, Homemade English Muffins, Poached Eggs, Herbed Hollandaise, Breakfast Potatoes	
Prime Rib Hash*	35
House-Smoked Prime Rib, Breakfast Potatoes, Caramelized Onions, Poached Eggs, Sriracha Mayonnaise	

SIDES

Toast	4
Bacon	5
Eggs	7
Two Any Style	
Sliced Tomatoes	6
Breakfast Potatoes	7
Cheese Grits	9
Truffle Parmesan Fries	8
Berry Bowl	12
Assorted Fresh Berries	

*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

ATL

GA

CLUB COCKTAILS

Mimosa 10

Poggio Costa Prosecco, Orange Juice
(Carafe \$35)

Bloody Mary 12

Titos Vodka, Sisters Sauce

Desert Fire 14

Mezcal, Lillet Blanc, Amaretto, Allspice
Dram, Lemon

Proper Old-Fashioned 14

Blade & Bow Kentucky Straight
Bourbon Whiskey, Angostura Bitters,
Brown Sugar, Lemon

Hibiscus Margarita 14

Tequila, Cointreau, Lime, Hibiscus Syrup

Bee's Knees 14

Citadelle Gin, St. George Pear Liqueur,
Earl Grey Cinnamon Honey Syrup,
Lemon Juice

Rose Collins 15

Citadelle Rouge, El Guapo Rose Cordial,
Cassis Noir de Bourgogne, Lemon Juice,
Club Soda

Espresso Martini 19

Titos Vodka, Tia Maria, Espresso

BOTTLES & CANS

Blue Moon	7
Coors Light	7
Stella Artois	8
Seasonal Selection	mkt.

DRAFT

Classic City Lager	8
<i>Creature Comforts</i>	
Basement IPA	8
<i>Scofflaw</i>	
Tropicália IPA	8
<i>Creature Comforts</i>	

SPARKLING

Poggio Costa Prosecco Doc Brut

Salgareda, Italy

10 40

Faire La Fête Brut Rosé

Languedoc-Roussillon, France

14 56

Veuve Clicquot Brut Yellow Label

Champagne, France

– 120

WHITE & ROSÉ

Barone Fini Pinot Grigio

Valdadige, Italy

13 48

Saracina Chardonnay

Mendocino, California

12 48

Wakefield Riesling

Clare Valley, Australia

– 48

Emmolo Sauvignon Blanc

Napa Valley, California

13 52

Whitehaven Sauvignon Blanc

Marlborough, New Zealand

13 52

San Simeon Sauvignon Blanc

Paso Robles, California

14 56

Rose Gold Rosé

Provence, France

15 60

Sancerre

Sancerre, France

mkt. mkt.

RED

Benton-Lane Pinot Noir

Willamette Valley, Oregon

14 56

Caymus Suisan The Walking Fool Red Blend

Suisun Valley, California

15 60

Katherine Goldschmidt Cabernet Sauvignon

Alexander Valley, California

15 60

Leviathan, Red Blend

California

– 64

Cuvelier Los Andes Malbec

Mendoza, Argentina

17 68

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.