

# GARDEN & GUN

ATL CLUB GA

## BRUNCH MENU

### STARTERS

<b>Biscuits &amp; Gravy</b>	12
Homemade Buttermilk Biscuits, Pepper Gravy	
<b>Coconut Chia Pudding</b>	12
Berry Compote, Homemade Pecan Granola	
<b>Lobster Roll Sliders</b>	mkt.
Lobster Salad, Toasted Hawaiian Rolls	
<b>Truffle Deviled Egg</b>	4
Fried Oyster, Crystal Mayonnaise	
<b>Pimento Cheese</b>	13
Crudités, Buttermilk Crackers	
<b>Fried Green Tomatoes</b>	14
Whipped Pimento Cheese, Pepper Jelly	
<b>Avocado Toast</b>	14
Whipped Ricotta, Honey, Parmesan, Chili Flakes	
<b>Buttermilk Fried Shrimp</b>	24
Sriracha Mayonnaise, Cocktail Sauce	

### COFFEE

<b>Espresso</b>	3
<b>Cappuccino</b>	3
<b>Americano</b>	3.50
<b>Latte</b>	4
Substitute Almond Milk (.50)	

### ENTREES

<b>French Toast</b>	18
Sorghum Butter, Berry Compote	
<b>Fried Green Tomato &amp; Grits</b>	20
Cheese Grits, Pepper Jelly, Poached Eggs, Hollandaise	
<b>Chicken Biscuit</b>	21
Pimento Cheese, Pepper Jelly, Breakfast Potatoes (available with ham)	
<b>Club Burger*</b>	22
American Cheese, Lettuce, Tomato, Pickle, Onion, Comeback Sauce, Mayonnaise, Fries (add fried egg \$2 or bacon \$4)	
<b>Quiche Du Jour</b>	22
Mixed Greens Salad, <i>Changes Daily</i>	
<b>Fried Chicken Salad</b>	22
Mixed Greens, Tomato, Dried Cherries, Goat Cheese, Pecans, Buttermilk Dressing	
<b>"Hot Brown" Fried Chicken</b>	22
Texas Toast, Bacon, Pepper Gravy, Fried Egg	
<b>Roasted Vegetable Curry</b>	21
Fried Egg, Carolina Gold Rice	
<b>Classic Benedict</b>	24
Smoked Ham, Homemade English Muffins, Poached Eggs, Hollandaise, Breakfast Potatoes	
<b>Shrimp &amp; Grits</b>	26
Creole Sauce, Mascarpone Polenta, Andouille Sausage	
<b>Crab Cake Benedict</b>	33
Homemade Crab Cakes, English Muffin, Poached Eggs, Lemon Chive Hollandaise, Breakfast Potatoes	

### RAW BAR\*

<b>Smoked Salmon Dip . . .</b>	<b>21</b>
<i>Old Bay Saltines</i>	
<b>Crab Mayonnaise . . .</b>	<b>23</b>
<b>Jumbo Shrimp Cocktail . . .</b>	<b>24</b>
<b>Southern Oysters on the Half Shell . . .</b>	<b>mkt.</b>
<b>Seafood Tower . . .</b>	<b>mkt.</b>
<i>(add Lobster Salad...mkt.)</i>	

### SIDES

<b>Toast</b>	4
<b>Bacon</b>	5
<b>Eggs</b>	5
<i>Two Any Style</i>	
<b>Sliced Tomatoes</b>	6
<b>Breakfast Potatoes</b>	7
<b>Cheese Grits</b>	9
<b>Truffle Parmesan Fries</b>	8

\*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

**Mimosa 10**  
Duc De Valmer Blancs Brut, 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

**Bittersweet Symphony 15**  
Eagle Rare Kentucky Straight Bourbon  
Whiskey, CioCiaro Amaro, Cassis Noir

**Bee Chill 15**  
Gin, Egg White, Lemon, Earl Grey,  
Cinnamon Honey

**Espresso Martini 18**  
Titos Vodka, Tia Maria, Espresso

### BOTTLES & CANS

**Blue Moon 7**  
**Coors Light 7**  
**Stella Artois 8**  
**Seasonal Selection** price varies

### DRAFT

**Classic City Lager 8**  
*Creature Comforts*  
**Basement IPA 8**  
*Scofflaw*  
**Tropicália IPA 8**  
*Creature Comforts*

### SPARKLING

**Duc De Valmer Blanc De Blancs Brut 10 40**  
Burgundy, France

**Faire La Fête Brut Rosé 14 56**  
Languedoc-Roussillon, France

**Veuve Clicquot Brut Yellow Label 120**  
Champagne, France

### WHITE & ROSÉ

**Barone Fini Pinot Grigio 48**  
Valdadige, Italy

**Saracina Chardonnay 12 48**  
Mendocino, California

**Wakefield Riesling 48**  
Clare Valley, Australia

**Emmolo Sauvignon Blanc 13 52**  
Napa Valley, California

**Whitehaven Sauvignon Blanc 13 52**  
Marlborough, New Zealand

**Jermann Pinot Grigio 56**  
Friuli-Venezia, Italy

**San Simeon Sauvignon Blanc 14 56**  
Paso Robles, California

**Rose Gold Rosé 15 60**  
Provence, France

### RED

**Benton-Lane Pinot Noir 14 56**  
Willamette Valley, Oregon

**Caymus Suisan The Walking Fool Red Blend 15 60**  
Suisun Valley, California

**Katherine Goldschmidt Cabernet Sauvignon 15 60**  
Alexander Valley, California

**Leviathan, Red Blend 64**  
California

**Cuvelier Los Andes Malbec 17 68**  
Mendoza, Argentina

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.