

GARDEN & GUN

ATL CLUB GA

BRUNCH MENU

STARTERS

Biscuits & Gravy	12
Homemade Buttermilk Biscuits, Pepper Gravy	
Coconut Chia Pudding	12
Berry Compote, Homemade Pecan Granola	
Lobster Roll Sliders	mkt.
Lobster Salad, Toasted Hawaiian Rolls	
Truffle Deviled Egg	4
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

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

ENTREES

French Toast	18
Sorghum Butter, Berry Compote	
Fried Green Tomato & Grits*	20
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)	
Quiche Du Jour	22
Mixed Greens Salad, <i>Changes Daily</i>	
Fried Chicken Salad	22
Mixed Greens, Tomato, Dried Cherries, Goat Cheese, Pecans, Buttermilk Dressing	
"Hot Brown" Fried Chicken	22
Texas Toast, Bacon, Pepper Gravy, Fried Egg	
Roasted Vegetable Curry	21
Fried Egg, Carolina Gold Rice	
Classic Benedict*	24
Smoked Ham, Homemade English Muffins, Poached Eggs, Hollandaise, Breakfast Potatoes	
Shrimp & Grits	26
Creole Sauce, Mascarpone Polenta, Andouille Sausage	
Crab Cake Benedict*	33
Homemade Crab Cakes, English Muffin, Poached Eggs, Lemon Chive Hollandaise, Breakfast Potatoes	

RAW BAR*

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

SIDES

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