

# GARDEN & GUN

ATL CLUB GA

## BRUNCH MENU

### STARTERS

<b>Biscuits &amp; Gravy</b>	12
Homemade Buttermilk Biscuits, Pepper Gravy	
<b>Lobster Roll Sliders</b>	mkt.
Lobster Salad, Toasted Hawaiian Rolls	
<b>Truffle Deviled Egg</b>	4.50
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)	

### RAW BAR\*

<b>Ahi Tartare . . .</b>	<b>25</b>
<i>Yellowfin Ahi Tuna, Yuzu Ponzu, Avocado, Crispy Shallots</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>	

### ENTREES

<b>French Toast</b>	19
Sorghum Butter, Berry Compote	
<b>Fried Green Tomato &amp; Grits*</b>	22
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>Fried Chicken Salad</b>	22
Mixed Greens, Tomato, Dried Cherries, Goat Cheese, Pecans, Buttermilk Dressing	
<b>Roasted Vegetable Curry</b>	22
Fried Egg, Carolina Gold Rice	
<b>Quiche Du Jour</b>	23
Mixed Greens Salad, <i>Changes Daily</i>	
<b>“Hot Brown” Fried Chicken</b>	23
Texas Toast, Bacon, Pepper Gravy, Fried Egg	
<b>Classic Benedict*</b>	26
Smoked Ham, Homemade English Muffins, Poached Eggs, Hollandaise, Breakfast Potatoes	
<b>Shrimp &amp; Grits</b>	26
Creole Sauce, Mascarpone Polenta, Andouille Sausage	
<b>Salmon Cake Benedict*</b>	33
Fried Salmon Cakes, Homemade English Muffins, Poached Eggs, Herbed Hollandaise, Breakfast Potatoes	
<b>Prime Rib Hash*</b>	35
House-Smoked Prime Rib, Breakfast Potatoes, Caramelized Onions, Poached Eggs, Sriracha Mayonnaise	

### SIDES

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

**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  
*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** 13 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

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

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

**Sancerre** mkt. mkt.  
Sancerre, 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.