

# 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>Drip Coffee</b>	3.50
<b>Espresso</b>	3
<b>Americano</b>	3
<b>Macchiato</b>	3
<b>Latte</b>	4.50
Substitute Almond Milk (.50)	
<b>Cappuccino</b>	4.50

### 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 Bowl</b>	22
Carolina Gold Rice, Yellow Curry, Fried Egg	
<b>GGC Breakfast</b>	22
Scrambled Eggs, Breakfast Potatoes, Choice of Bacon or Ham, Toast	
<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>Crab Cake Benedict*</b>	36
Homemade Crab Cakes, Homemade English Muffins, Poached Eggs, Lemon Chive Hollandaise, Breakfast Potatoes	
<b>Prime Rib Hash*</b>	34
House Smoked Prime Rib, Caramelized Onions, Breakfast Potatoes, Poached Eggs, Green Aji Sauce	

### 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>House Seasoned Fries</b>	8
<b>Berry Bowl</b>	12
Assorted Fresh Berries	

### RAW BAR\*

<b>Ahi Tartare* . . . 25</b>	
<i>Yellowfin Ahi Tuna, Yuzu Ponzu, Avocado, Crispy Shallots</i>	
<b>Smoked Salmon Dip . . . 16</b>	
<i>Old Bay Saltines</i>	
<b>Shrimp Cocktail . . . 24</b>	
<b>Southern Oysters on the Half Shell* . . . mkt.</b>	
<b>Seafood Tower* . . . mkt.</b>	
<i>(add Lobster Salad...mkt.)</i>	

\*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 12

Prosecco, Orange Juice  
(Carafe \$35)

### Bloody Mary 12

Tito's Vodka, Sister's Sauce

### Lychee Martini 18

Proccera Gin, Lychee, Dry Vermouth, Lemon

### Proper Old-Fashioned 16

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

### Passionfruit Margarita 15

Tequila, Passionfruit Liqueur, Lime, Agave

### Kentucky Tea 16

Eagle Rare Bourbon, Peach Liqueur, Lemon, Tea

### Bee's Knees 16

Gin, St. George Spiced Pear Liqueur, Lemon Juice,  
Earl Gray Honey

### Rose Collins 15

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

### Espresso Martini 18

Vodka, Tia Maria Coffee Liqueur, Shot of Espresso,  
Spiced Demerara

## BOTTLES & CANS

**Blue Moon** 7

**Coors Light** 7

**Stella Artois** 8

**Michelob Ultra** 7

**Athletic IPA (NA)** 7

## DRAFT

**Classic City Lager** 8

*Creature Comforts*

**Basement IPA** 8

*Scofflaw*

**Tropicália IPA** 8

*Creature Comforts*

## SPARKLING

**Duc de Valmer Brut Champagne** 12 48

Champagne, France

**Faire La Fête Brut Rosé** 14 56

Languedoc-Roussillon, France

**Pommery Champagne Brut Royal** 1/2 btl 35

Champagne, France

## WHITE & ROSÉ

**Tenuta Maccan Pinot Grigio** 12 48

Friuli, Italy

**Saracina Chardonnay** 12 48

Mendocino, California

**Weingut Bastgen Riesling** 15 60

Mosel, Germany

**Whitehaven Sauvignon Blanc** 13 52

Marlborough, New Zealand

**Gainey Sauvignon Blanc** 12 48

Santa Ynez Valley, 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

**Belle Glos Pinot Noir** 16 60

Napa Valley, California

**Château Côtes de Blaignan** 13 52

Bordeaux, France

**The Vice Cabernet Sauvignon** 22 88

Napa Valley, California

GUESTS MAY BE SUBJECT TO A 1.5 HOUR DINING LIMIT DURING PEAK HOURS. PARTIES OF FIVE OR MORE MUST PAY VIA A SINGLE CHECK.  
AN AUTOMATIC 20% GRATUITY CHARGE WILL BE APPLIED FOR ALL PARTIES OF FIVE OR MORE GUESTS.