

GARDEN & GUN

ATL CLUB GA

MENU

STARTERS

Pimento Cheese	14
Crudité, buttermilk crackers	
Fried Green Tomatoes	15
Whipped pimento cheese, pepper jelly	
Fried Shrimp	21
Cocktail sauce, cajun aioli	
Deviled Eggs	16
Demerara bacon	
Smoked Fish Dip	16
Old Bay Saltines	
Boiled Peanuts	10

SALADS

Fried Chicken Salad	24
Mixed-greens, tomato, dried cherries, goat cheese, pecans, buttermilk dressing	
Caesar Salad	18
Croutons, hard-boiled egg, bacon, anchovies	

ENTREES

Shrimp & Grits	26
Creole sauce, mascarpone polenta	
Fried Chicken Sandwich	21
Honey mustard coleslaw, tomato, pickle, mayo, fries	
*Club Burger	20
American cheese, lettuce, tomato, pickle, onion, comeback sauce, mayo, fries	
Buttermilk Fried Catfish	26
Chow Chow, tartar sauce, fries	
Smoked Prime Rib Sandwich	29
Carmelized onions, horseradish, fries	
Korean Braised Short Rib	36
Potato purée, brussels sprouts	
Blackened Halibut BLT	32
Bacon, lettuce, fried green tomatoes, avocado, cajun aioli, fries	

SIDES

Macaroni & Cheese	8
Side Salad	6
Brussels Sprouts	9
Truffle Parmesan Fries	8
Potato Purée	7
Pimento Polenta	7

*RAW BAR

Oysters On The Half Shell
Cocktail Sauce, Lemon, Mignonette

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
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*

GARDEN & GUN

ATL **CLUB** GA

CLUB COCKTAILS

Proper Old-Fashioned 14
Blade and Bow bourbon, Agnostura bitters,
brown sugar, lemon

Bee's Knees 13
Gin, honey, lemon

Kentucky Tea 13
Bourbon, peach schnapps, tea, lemon

Mezchinehead 13
Mezcal, honey ginger, lime,
pineapple, Cynar

Southern Belle 13
Vodka, lemon juice, juniper hibiscus
syrup, egg whites

Line Drive 13
Tequila, coconut, Suze, lime,
spicy agave syrup

BOTTLES & CANS

Allagash White	7
Blue Moon	7
Coors Light	7
Creature Comforts Bibo	8
Stella Artois	8
Jack's Hard Cider	7

DRAFT

Scofflaw Basement, IPA	8
Creature Comforts	
Classic City Lager	8
Tropicália IPA	8
Seasonal Selection	10

SPARKLING

Faire la Fête Brut Rosé	14	56
Languedoc-Roussillon, France		

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

Laurent-Perrier La Cuvée	-	90
Champagne, France		

WHITE & ROSÉ

Fleurs de Prairie Rosé	13	52
Provence, France		

Mucho Más White	11	44
Castilla-La Mancha, Spain		

Barone Fini Pinot Grigio	12	48
Valdadige, Italy		

San Simeon Sauvignon Blanc	14	56
Paso Robles, California		

Wakefield Riesling	12	48
Clare Valley, Australia		

Saracina Chardonnay	12	48
Santa Maria Valley, California		

Tarpon Cellars Cambaro White	12	48
Clarksburg, AVA		

RED

Mucho Más Red	11	44
Castilla-La Mancha, Spain		

Benton-Lane Pinot Noir	14	56
Willamette Valley, Oregon		

Katherine Goldschmidt Cabernet Sauvignon	15	60
Alexander Valley, California		

Bove Marso Montepulciano	14	56
Abruzzo, Italy		

Leviathan, Red Blend	16	64
California		

*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*