



GARDEN & GUN
ATL CLUB GA

MENU

by executive chef Ann Kim

STARTERS

Lobster Roll Sliders	mkt.
Lobster Salad, Toasted Hawaiian Rolls	
Pimento Cheese	13
Crudités, Buttermilk Crackers	
Fried Green Tomatoes	14
Whipped Pimento Cheese, Pepper Jelly	
Pecan Pesto Arancini	15
Carolina Gold Rice, Cheddar, Tomato Cream, Local Honey	
Steak Tartare	23
Asian Pear, Sesame Oil, Grated Cured Egg Yolk, Pickled Celery, Toasted Levain Bread	
She-Crab Soup	24
Jumbo Lump Crabcake, Old Bay Oil, Parmesan Crostini	
Buttermilk Fried Shrimp	24
Sriracha Mayonnaise, Cocktail Sauce	

SALADS

Roasted Rainbow Carrots	15
Whipped Goat Cheese, Sorghum, Spiced Pepitas	
Warm Brussels Sprout Salad	16
Andouille Sausage, Carrots, Shaved Red Onions, Croutons, Parmesan, Spiced Peanut Dressing	
Fried Chicken Salad	22
Mixed Greens, Tomato, Dried Cherries, Goat Cheese, Pecans, Buttermilk Dressing	

SIDES

Truffle Parmesan Fries	8
Macaroni & Cheese with Smoked Ham	9
Cheese Grits	9
Pimento Cheese	
Brussels Sprouts	9
Roasted Vegetables	10
Yellow Curry, Garlic Chips	

SNACKS

Deviled Egg	4
Fried Oyster, Crystal Mayonnaise	
Popcorn with Ranch Seasoning	6
Boiled Peanuts	8

ENTREES

Roasted Vegetable Curry	21
Carolina Gold Rice	
Fried Chicken Sandwich	21
Honey Mustard Coleslaw, Tomato, Pickle, Mayonnaise, Fries	
Club Burger*	22
American Cheese, Lettuce, Tomato, Pickle, Onion, Comeback Sauce, Mayonnaise, Fries	
Pecan Pesto Gnocchi	24
Tomato Cream, Arugula, Shaved Parmesan	
Crispy Pork Schnitzel	26
Demi-Glace, Potato Puree, Leek Vinegar, Fennel Arugula Salad, Parmesan	
Shrimp & Grits	26
Creole Sauce, Mascarpone Polenta, Andouille Sausage	
Pan-Seared Salmon	27
Roasted Acorn Squash, Sauteed Brussels Sprouts, Miso Cream	
Short Rib Stew	33
King Trumpet Mushrooms, Cipollini Onions, Carolina Gold Rice	
Diver Scallops Risotto	34
Butternut Squash, King Trumpet Mushrooms, Basil Oil, Lemon Gremolata	

RAW BAR*

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

*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.

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

BOURBON, RYE, AND TENNESSEE WHISKEY

1792	11	Heaven's Door Bourbon	16
Angel's Envy Bourbon	16	Heaven's Door Rye	28
Angel's Envy Rye	26	IW Harper	11
ASW Duality	14	Jefferson's Ocean: Aged at Sea	24
Basil Hayden	14	Knob Creek Bourbon	11
Basil Hayden Dark Rye	14	Knob Creek Rye	11
Black Maple Hill	21	Larceny	10
Black Maple Hill Rye	22	Maker's Mark	11
Blade & Bow Kentucky Straight Bourbon Whiskey	14	Michter's Rye	15
Blanton's	29	Michter's Small Batch	13
Blue Run Cask Strength	37	Michter's Sour Mash	12
Blue Run Emerald	29	Nikka Whiskey Miyagiko	25
Blue Run High Rye	40	Nikka Whiskey Yoichi 10-year	60
Blue Run Reflection	26	Noah's Mill	14
Buffalo Trace	13	Old Forester	10
Bulleit Bourbon	13	Old Forester 1920 Prohibition Style	16
Bulleit Rye	15	Peg Leg Porker 8-year	28
Castle & Key - G&G Society Private Blend	14	Rittenhouse Rye	10
Chicken Cock Bourbon	18	Rowan's Creek	14
Chicken Cock Rye	25	Russell's Reserve	13
Eagle Rare 10-year	16	Weller Special Reserve	19
E.H. Taylor, Jr.	25	Whistle Pig 10-year Rye	28
Elijah Craig Small Batch	12	Whistle Pig 12-year	52
Espy House	32	Whistle Pig 18-year DBL Malt	120
Frey Ranch Bourbon	14	Whistle Pig Farmstock Rye	22
Freeland Spirit Bourbon	14		
George Dickel 8-year	10		

Whistle Pig Piggyback 6-year Rye	16	Willet Pot Still Reserve	15
Wild Turkey 101	10	Willet Rye	20
Wild Turkey	11	Woodford Reserve	14
Wild Turkey American Honey	11	Woodinville Bourbon	13
Wild Turkey Longbranch	23	Woodinville Rye	13

COCKTAILS

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

Mind Your Manners 14

Cathead Bitter Orange Vodka, Cointreau, Cocchi Rosa, Lemon

Bee Chill 15

Gin, Egg White, Lemon, Earl Grey, Cinnamon Honey

Bittersweet Symphony 15

Eagle Rare Kentucky Straight Bourbon Whiskey,
CioCiaro Amaro, Cassis Noir

Jackets Required 16

Castle & Key Restoration Rye – Garden & Gun Society Private Blend,
Amaro Montenegro, Lemon, Honey, Demerara

Espresso Martini 18

Titos Vodka, Tia Maria, Espresso

The Club Trolley 45

Smoked Old-Fashioned Tableside

Inquire with your server for details. Subject to availability.

SPARKLING

Duc De Valmer Blanc De Blancs Brut Burgundy, France	10	40
Faire La Fête Brut Rosé Languedoc-Roussillon, France	14	56
Laurent-Perrier La Cuvée Champagne, France	–	90
Veuve Clicquot Brut Yellow Label Champagne, France	–	120

RED

Benton-Lane Pinot Noir Willamette Valley, Oregon	14	56
Bove Marso Montepulciano Abruzzo, Italy	–	56
Caymus Suisun The Walking Fool Red Blend Suisun Valley, California	15	60
Katherine Goldschmidt Cabernet Sauvignon Alexander Valley, California	15	60
Leviathan, Red Blend California	–	64
Cuvelier Los Andes Malbec Mendoza, Argentina	17	68
Beronia Rioja Reserva Rioja, Spain	18	72
Belle Glos Pinot Noir Napa Valley, California	–	60
Far Niente En-Route Les Pommiers Pinot Noir Russian River Valley, California	–	64
Louis M. Martini Cabernet Sauvignon Napa Valley, California	–	70
Caymus Red Schooner Transit No. 2 Barossa Valley, Australia	–	90
Caymus Suisun Grand Durif Suisun Valley, California	–	90

ROSÉ

Fleurs De Prairie Rosé Provence, France	13	52
Rose Gold Rosé Provence, France	15	60

WHITE

Barone Fini Pinot Grigio Valdadige, Italy	–	48
Saracina Chardonnay Mendocino, California	12	48
Emmolo Sauvignon Blanc Napa Valley, California	13	52
Faustino Rivero Ulecia Albariño Galicia, Spain	13	52
Whitehaven Sauvignon Blanc Marlborough, New Zealand	13	52
San Simeon Sauvignon Blanc Paso Robles, California	14	56

DRAFT

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

BOTTLES & CANS

Blue Moon	7
Coors Light	7
Stella Artois	8
Edmund's Oast "Cereal for Dinner"	8
Seasonal Selection	price varies

SHOP THE CLUB

Ask your server or host about purchasing our signature products.

Garden & Gun Signature Items

Logo Pint Glass by Garden & Gun	6
Garden & Gun Club Hat by Garden & Gun	30
Garden & Gun Club T-Shirt by Garden & Gun	30

Garden & Gun Books

<i>Good Dog: True Stories of Love, Loss, and Loyalty</i> by Garden & Gun	26
<i>The Southerner's Handbook: A Guide to Living the Good Life</i> by Garden & Gun	29
<i>S is for Southern: A Guide to the South, from Absinthe to Zydeco</i> by Garden & Gun	45
<i>The Southerner's Cookbook: Recipes, Wisdom, and Stories</i> by Garden & Gun	45

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