



GARDEN & GUN  
ATL CLUB GA

## MENU

by executive chef Ann Kim

### STARTERS

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

### SALADS

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

### SIDES

<b>Truffle Parmesan Fries</b>	8
<b>Macaroni &amp; Cheese with Smoked Ham</b>	9
<b>Cheese Grits</b>	9
Pimento Cheese	
<b>Brussels Sprouts</b>	9
<b>Roasted Vegetables</b>	10
Yellow Curry, Garlic Chips	

### SNACKS

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

### ENTREES

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

### RAW BAR\*

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

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

**RED**

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

**ROSÉ**

<b>Fleurs De Prairie Rosé</b> Provence, France	13	52
<b>Rose Gold Rosé</b> Provence, France	15	60

**WHITE**

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

**DRAFT**

<b>Creature Comforts Classic City Lager</b>	8
<b>Scofflaw Basement IPA</b>	8
<b>Creature Comforts Tropicália IPA</b>	8

**BOTTLES & CANS**

<b>Blue Moon</b>	7
<b>Coors Light</b>	7
<b>Stella Artois</b>	8
<b>Edmund's Oast "Cereal for Dinner"</b>	8
<b>Seasonal Selection</b>	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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