



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	
Arancini	17
Lemon Parmesan Arancini, Whipped Herbed Ricotta, Sweet English Peas, Local Honey	
Buttermilk Fried Shrimp	24
Sriracha Mayonnaise, Cocktail Sauce	
Cucumber Gazpacho	22
Chilled Cucumber Soup, Jumbo Lump Crab Salad, Avocado, Mint Dill Oil	
Crispy Salmon Cake	20
Kalamata Olive Garlic Mayonnaise, Pickled Cucumbers, Arugula	

SALADS

Fried Chicken Salad	22
Mixed Greens, Tomato, Dried Cherries, Goat Cheese, Pecans, Buttermilk Dressing	
Tomato and Burrata Salad	19
Local Tomatoes, Pecan Pesto, Arugula, Shaved Red Onions, Sorghum, Toasted Pecans	
G&G Club Salad	19
Mixed Greens, Benedictine Dressing, Bacon, Avocado, Egg, Butterbeans, Tomato, Pimento Cheese	

RAW BAR*

Ahi Tartare . . . 25
Yellowfin Ahi Tuna, Yuzu Ponzu, Avocado, Crispy Shallots
Crab Mayonnaise . . . 23
Jumbo Shrimp Cocktail . . . 24
Southern Oysters on the Half Shell . . . mkt.
Seafood Tower . . . mkt.
<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.*

SNACKS

Truffle Deviled Egg	4.50
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	
Shrimp & Grits	26
Creole Sauce, Mascarpone Polenta, Andouille Sausage	
Pan-Seared Salmon*	28
Cauliflower Parsnip Puree, Butterbean Succotash, Salsa Verde	
Diver Scallops Risotto*	38
Seared Scallops, Carolina Gold Rice Risotto, Parmesan, Sweet English Peas, Lemon Gremolata	
Country Fried Pork Chop	26
6 Ounce Pork Chop, Pepper Gravy, Potato Puree, Fried Brussels Sprouts	
Smoked Prime Rib Sandwich	35
Caramelized Onions, Garlic Horseradish Aioli, Fries	
Ahi Poke Bowl*	28
Yellowfin Ahi Tuna, Ponzu, Butterbeans, Avocado, Cucumber, Farro Salad, Sriracha Mayonnaise, Green Onion, Fried Shallots	

SIDES

Truffle Parmesan Fries	8	Roasted Vegetables	10
Cheese Grits	9	Yellow Curry, Garlic Chips	
Pimento Cheese		Petite Salad	12
Brussels Sprouts	9	Mixed Greens, Mustard Vinaigrette, Cherry Tomatoes, Parmesan,	
Macaroni & Cheese with Smoked Ham	9	Deviled Egg	

*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

Angel's Envy Bourbon	16	George Dickel 8-year	10
Angel's Envy Rye	26	IW Harper	11
Basil Hayden	14	Jefferson's Ocean: Aged at Sea	24
Basil Hayden Dark Rye	14	Knob Creek Bourbon	11
Black Maple Hill	21	Knob Creek Rye	11
Black Maple Hill Rye	22	Larceny	10
Blade & Bow Kentucky Straight Bourbon Whiskey 22-year	170	Maker's Mark	11
Blade & Bow Kentucky Straight Bourbon Whiskey	14	Michter's 10-year	36
Blanton's	29	Michter's Rye	15
Blue Run Emerald	29	Michter's Small Batch	13
Blue Run High Rye	40	Nikka Whiskey Miyagiko	25
Blue Run Reflection	26	Nikka Whiskey Yoichi 10-year	60
Booker's	31	Noah's Mill	14
Buffalo Trace	13	Old Forester	10
Bulleit Bourbon	13	Old Forester	16
Bulleit Rye	15	1920 Prohibition Style	
Castle & Key - G&G Society Private Blend	14	Peg Leg Porker 8-year	28
Chicken Cock Bourbon	18	Penelope Barrel Strength	25
Chicken Cock Rye	25	Redemption Bourbon	13
Eagle Rare 10-year	16	Redemption Rye	13
E.H. Taylor, Jr.	25	Rittenhouse Rye	10
Elijah Craig Small Batch	12	Rowan's Creek	14
Espy House	32	Russell's Reserve	13
Four Roses	14	Suntory Hibiki	23
Frey Ranch Bourbon	14	Weller Special Reserve	19
		Whistle Pig 10-year Rye	28
		Whistle Pig 12-year	52

Whistle Pig 18-year DBL Malt	120	Wild Turkey	11
Whistle Pig Beholden 21-year	250	Wild Turkey Longbranch	23
Whistle Pig Piggyback 6-year Rye	16	Willet Pot Still Reserve	15
Wild Turkey 101	10	Willet Rye	20
		Woodford Reserve	14
		Woodinville Bourbon	13
		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

Kentucky Tea 14

Buffalo Trace, Peach Schnapps, Lemon, Tea

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

Jackets Required 16

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

Featured Cocktail mkt.

Inquire with your server for details. Subject to availability.

SPARKLING

Billecart-Salmon Rosé Champagne, France	-	150
Duc De Valmer Blanc De Blancs Brut Burgundy, France	10	40
Faire La Fête Brut Rosé Languedoc-Roussillon, France	14	56
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
Belle Glos Pinot Noir Napa Valley, California	16	60
Far Niente En-Route Les Pommiers Pinot Noir Russian River Valley, California	-	64
Louis M. Martini Cabernet Sauvignon Napa Valley, California	-	70
Caymus Suisun Grand Durif Suisun Valley, California	-	90
Bella Union Napa Valley, California	-	150

ROSÉ

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

WHITE

Sancerre Sancerre, France	mkt.	mkt.
Barone Fini Pinot Grigio Valdadige, Italy	13	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 20 oz. Tumbler by Garden & Gun	30
Garden & Gun Club T-Shirt by Garden & Gun	30
G&G Signature Heritage Meshback Hat by Garden & Gun	40

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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