



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	16
English Peas, Parmesan, Mint	
Buttermilk Fried Shrimp	24
Sriracha Mayonnaise, Cocktail Sauce	
Jumbo Lump Crab Cake	23
Green Aji Sauce, Chow Chow Salad	

SALADS

Fried Chicken Salad	22
Mixed Greens, Tomato, Dried Cherries, Goat Cheese, Pecans, Buttermilk Dressing	
Tomato and Burrata Salad	19
Pesto, Sorghum, Arugula	
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	
Smoked Salmon Dip	16
Old Bay Saltines	
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.*

SNACKS

Truffle Deviled Egg	4.50
Fried Oyster, Crystal Mayonnaise	
Popcorn with Ranch Seasoning	6
Boiled Peanuts	8

ENTREES

Roasted Vegetable Bowl	23
Carolina Gold Rice, Yellow Curry, Fried Egg	
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*	26
Lemon Caper Butter, Warm Herbed Farro, Brussels Sprouts	
Diver Scallops Risotto*	38
English Peas, Saltine Gremolata	
Crispy Fried Pork Schnitzel	27
Leek Vinegar, Potato Purée, Arugula, Parmesan	
Smoked Prime Rib Sandwich	36
House Seasoned Fries	
Ahi Poke Bowl*	28
Yellowfin Ahi Tuna, Ponzu, Butterbeans, Avocado, Cucumber, Farro Salad, Sriracha Mayonnaise, Green Onion, Fried Shallots	

SIDES

House Seasoned Fries	9	Roasted Vegetables	13
		Yellow Curry	
Cheese Grits	9	Truffle Potato Purée	13
Pimento Cheese			
Brussels Sprouts	9	Petite Salad	12
		Mixed Greens, Parmesan, Cherry Tomatoes, Deviled Egg, Mustard Vinaigrette	
Risotto	14		
Lemon, Parmesan			

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.

BOURBON, RYE, AND TENNESSEE WHISKEY

Angel's Envy Bourbon	16	IW Harper	11
Angel's Envy Rye	26	Jefferson's Ocean: Aged at Sea	24
Basil Hayden	14		
Basil Hayden Dark Rye	14	Knob Creek Bourbon	11
Basil Hayden 10-year	40	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 10-year	60
		Michter's Rye	15
Blanton's	29	Michter's Small Batch	13
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
Booker's	31	Old Forester	10
Buffalo Trace	13	Old Forester 1920 Prohibition Style	16
Bulleit Bourbon	13	Peg Leg Porker 8-year	28
Bulleit Rye	15	Penelope Barrel Strength	25
Chicken Cock Bourbon	18	Redemption Bourbon	13
Chicken Cock Rye	25	Redemption Rye	13
Eagle Rare 10-year	16	Rittenhouse Rye	10
E.H. Taylor, Jr.	25	Rowan's Creek	14
Elijah Craig Small Batch	12	Russell's Reserve	13
Espy House	32	Suntory Hibiki	23
Four Roses	14	Weller Special Reserve	19
Frey Ranch Bourbon	14	Whistle Pig 10-year Rye	28
George Dickel 8-year	10	Whistle Pig 12-year	52
Horse Soldier Barrel Strength Bourbon	29		

Whistle Pig 18-year Double Malt	120	Wild Turkey Longbranch	23
Whistle Pig Boss Hog	150	Willet Pot Still Reserve	15
Whistle Pig Piggyback 6-year Rye	16	Willet Rye	20
Wild Turkey 101	12	Woodford Reserve	14
		Woodinville Bourbon	13
		Woodinville Rye	13

COCKTAILS

Lychee Martini 18

Procera 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

Featured Cocktail mkt.

Inquire with your server for details. Subject to availability.

SPARKLING

Duc de Valmer Brut Champagne Champagne, France	12 48
Faire La Fête Brut Rosé Languedoc-Roussillon, France	14 56
Pommery Champagne Brut Royal Champagne, France	1/2 btl 35

RED

Bove Marso Montepulciano Abruzzo, Italy	– 56
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
Caymus Suisun The Walking Fool Red Blend Suisun Valley, California	15 60
Katherine Goldschmidt Cabernet Sauvignon Alexander Valley, California	15 60
Château Côtes de Blaignan Bordeaux, France	13 52
Belle Glos Pinot Noir Napa Valley, California	16 60
The Vice Cabernet Sauvignon Napa Valley, California	22 88
Benton-Lane Pinot Noir Willamette Valley, Oregon	14 56

ROSÉ

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

WHITE

Sancerre Sancerre, France	mkt. mkt.
Tenuta Maccan Pinot Grigio Friuli, Italy	12 48
Weingut Bastgen Riesling Mosel, Germany	15 60
Faustino Rivero Ulecia Albariño Galicia, Spain	13 52
Whitehaven Sauvignon Blanc Marlborough, New Zealand	13 52
Saracina Chardonnay Mendocino, California	12 48
Gainey Sauvignon Blanc Santa Ynez Valley, California	12 48

DRAFT

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

BOTTLES & CANS

Blue Moon	7
Coors Light	7
Stella Artois	8
Michelob Ultra	7
Athletic IPA (Non-Alcoholic)	7

SHOP THE CLUB

Ask your server or host about purchasing our signature products.

Garden & Gun Signature Items

Logo Pint Glass	6
Garden & Gun Club Keychain	18
Garden & Gun Club Hat	40
Garden & Gun Club T-Shirt	40
G&G Signature Heritage Meshback Hat	40

Garden & Gun Books

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

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