

GARDEN & GUN CLUB

STARTERS

Smoked Fish Dip	14
Baked saltines	
Pimento Cheese	13
Buttermilk crackers, crudité	
Cornmeal-Fried White Shrimp	16
(Add fries +\$2)	
Fried Green Tomatoes	18
Jumbo lump crab salad, smoked tomato mayonnaise	
Steak Tartare Toast	14
Truffled deviled egg, capers, lemon aioli	
Boiled Peanuts	6

SALADS

Buttermilk-Fried Chicken Salad	16
Tomato, goat cheese, pecans, greens	
Shrimp Louie	18
Grilled shrimp, greens, cucumber, dill, tomato, hard-boiled egg, avocado, Benedictine dressing (Sub lobster +\$10)	
Club Salad	8
Butter beans, tomato, grated hard-boiled egg, grated Parmesan	

LARGE PLATES

Club Burger**	16
American cheese, pickles, comeback sauce, iceberg lettuce, fries	
Fish and Grits	26
Daily catch, sautéed turnip greens, miso grits, ginger soy butter	
Country Fried Pork Chop	22
Peppercorn gravy, potato purée, roasted acorn squash	
Lobster Roll	24
Toasted bun, drawn butter, truffle fries	
Buttermilk-Fried Chicken Sandwich	15
Honey mustard coleslaw, house-made pickles, tomato, fries	
Seared Diver Scallops	27
Carolina Gold rice risotto, sweet peas, citrus salad	
Roasted Vegetable Curry	17
Steamed Carolina Gold rice, cilantro	

CLUB COCKTAILS

Proper Old-Fashioned . . . 13
Blade and Bow bourbon,
Angostura bitters, brown sugar, lemon

Mint Julep . . . 11
Maker's Mark bourbon,
crushed ice, mint, sugar

Bee's Knees . . . 12
Treaty Oak antique gin,
honey, lemon

The Debutante . . . 14
The 1970 vodka, Cocchi Rosa,
lemon, oleosaccharum

Paper Plane . . . 14
1792 bourbon, Nonino amaro,
Aperol, lemon

Kentucky Tea . . . 12
Elijah Craig bourbon,
peach schnapps, tea, lemonade

Southern Whiskey Sour . . . 13
Rittenhouse rye, lemon, red wine

Lemonade Stand . . . 13
Homemade limoncello,
cherry Heering, Champagne

SIDES

French Fries	5
(Add truffle, Parmesan +\$2)	
Macaroni and Cheese	7
Bacon, saltine crumbs	
Potato Purée	7
Truffle, chives	
Roasted Vegetables	7
Garlic cream, local honey	
Sautéed Turnip Greens	7

** MAY BE COOKED TO ORDER