

GARDEN & GUN CLUB

STARTERS

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

SALADS

- Buttermilk-Fried Chicken Salad**
Tomato, pecans, greens, goat cheese, mustard vinaigrette
- Shrimp Louie**
Cucumber, tomato, dill, hard-boiled egg, avocado, Benedictine dressing (sub lobster +\$10)
- Club Salad**
Butter beans, tomato, greens, grated hard-boiled egg, grated parmesan, buttermilk dressing

SIDES

- French Fries**
(Sub truffle fries, +\$2)
- Macaroni and Cheese**
Bacon, saltine crumbs
- Potato Purée**
Truffle, chives
- Roasted Vegetables**
Lemon cream, local honey
- Sautéed Turnip Greens**

LARGE PLATES

- 15 **Club Burger**** 18
American cheese, pickles, iceberg lettuce, tomato, onion, mayo, comeback sauce, fries
- 13 **Fish and Grits** 27
Daily catch, sautéed turnip greens, miso grits, ginger-soy butter
- 17 **Country Fried Pork Chop** 23
Peppercorn gravy, potato purée, roasted acorn squash
- 19 **Lobster Roll** 26
Toasted bun, drawn butter, truffle fries
- 15 **Buttermilk Fried Chicken Sandwich** 16
Honey mustard coleslaw, house-made pickles, tomato, mayo, fries
- 6 **Seared Diver Scallops** 27
Carolina Gold rice risotto, sweet peas, citrus salad
- 16 **Roasted Vegetable Curry** 17
Steamed Carolina Gold rice, cilantro

* CONSUMING RAW OR UNDERCOOKED FOOD ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

** THESE ITEMS MAY BE COOKED TO ORDER.

GUESTS MAY BE SUBJECT TO A TWO-HOUR DINING LIMIT DURING PEAK HOURS. PARTIES OF SIX OR MORE MUST PAY VIA A SINGULAR CHECK.

AN AUTOMATIC 20% GRATUITY CHARGE WILL BE APPLIED FOR ALL PARTIES OF EIGHT OR MORE GUESTS.

CLUB COCKTAILS

- Proper Old Fashioned, 13
Blade and Bow bourbon, Angostura bitters, brown sugar, lemon
- Mint Julep, 14
Maker's Mark bourbon, crushed ice, mint, sugar
- Kentucky Tea 12
Elijah Craig bourbon, peach liqueur, tea, lemon
- Black Manhattan 14
Rye, amaro, bitters
- Bee's Knees 12
Gin, honey, lemon
- The Debutante 14
The 1970 vodka, Cocchi Rosa, lemon, oleosaccharum
- Lemonade Stand 13
Homemade limoncello, Luxardo cherry liqueur, Champagne
- Garden Party 15
Chateau, génépy, lime, bitters, cucumber
- Paloma 15
Tequila, grapefruit, lime, agave, soda
- Pillbox Hat 14
Gin, Bruto Americano, St. Germain, lemon
- Chiquita Daiquiri 14
Plantation pineapple rum, Banane du Brésil, lime
- Spritz of the Week 12
Champagne, soda

BEER

- 13 **DRAUGHT**
Rotating seasonal selection MKT
- BOTTLES AND CANS**
- Blue Moon 5
- Coors Light 5
- Stella 6
- Allagash White 5
- Bell's Two Hearted Ale 6
- Creature Comforts Bibo 6
- Long Drink 6

