

GARDEN & GUN CLUB

GAME DAY MENU

STARTERS

- Pimento Cheese** 13
Buttermilk crackers, crudités
- Fried Cauliflower** 14
Chermoula, pine nuts
- Crab Salad**
Pickled red onion, saltines
- Fried Green Tomatoes** 16
Curry ketchup, comeback sauce
- Boiled Peanuts** 6

SALADS

- Kale Salad** 14
Cornbread croutons, pickled apple,
citrus vinaigrette
- Sprouts Salad** 12
Whipped feta, sorghum,
candied pecans

ENTREES

- Shrimp and Grits** 24
White shrimp, Creole cream
sauce, bacon
- Club Burger** 20
American cheese, pickles,
iceberg lettuce, tomato, onion,
mayo, comeback sauce, french fries
- Buttermilk Fried Chicken Sandwich** 20
Honey mustard, coleslaw, pickles,
tomato, mayo, french fries
- Shrimp Po'boy** 16
Roasted cabbage, pickled coleslaw,
spicy aioli
- Bratwurst** 16
Sauerkraut, mustard,
pickled jalapeño, crispy potatoes
- Turkey Club** 12
Avocado, provolone, tomato,
bacon, cucumber, onion

CLUB COCKTAILS

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

Bee's Knees, 12
Gin, honey, lemon

The Debutante, 14
The 1970, Cocchi Rosa,
lemon, oleo-saccharum

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

Chiquita Daiquiri, 14
Plantation pineapple rum,
Banane du Brésil, lime

Paloma, 15
Tequila, grapefruit, lime,
agave, soda

SIDES

- French Fries** 7
(Sub truffle fries +\$2)
- Macaroni and Cheese** 7
Toasted panko
- Side Salad** 5

MENU SUBJECT TO CHANGE BASED ON AVAILABILITY.
PARTIES OF SIX OR MORE WILL HAVE 20% GRATUITY INCLUDED ON FINAL BILL.
ALL PARTIES WILL HAVE A 1½ HOUR DINING WINDOW ON GAME DAYS.

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BEER

DRAFT		BOTTLES AND CANS	
Scofflaw Basement IPA	7	Blue Moon	7
Creature Comforts Classic City Lager	7	Coors Light	7
Creature Comforts Tropicália	7	Stella Artois	8
Seasonal Selection	10	Allagash White	7
		Bell's Two Hearted Ale	7
		Creature Comforts Bibo	8
		Long Drink	8

WINE

SPARKLING	<i>Gl</i>	<i>Btl</i>	ROSÉ	<i>Gl</i>	<i>Btl</i>
Faire la Fête Brut Rosé Languedoc-Roussillon, France	14	56	Commanderie de la Bargemone Rosé Provence, France	13	52
Duc de Valmer Blanc de Blancs Brut Burgundy, France	10	40	Mirabeau en Provence Rosé Mirabeau, France	12	48
Jacquart Brut Mosaique Champagne, France	-	82			
WHITE	<i>Gl</i>	<i>Btl</i>	RED		
Jermann Pinot Grigio D'Isonzo, Italy	12	48	Domaine Lafage Tessellae GSM Languedoc-Roussillon, France	12	48
La Torretta Pinot Grigio Veneto, Italy	12	48	Bove Marso Montepulciano d'Abruzzo Abruzzo, Italy	12	48
The Better Half Sauvignon Blanc Marlborough, New Zealand	12	48	Branham Estate Resolution Cabernet Sauvignon Napa Valley, California	13	52
Dönnhoff Riesling Oberhausen an der Nahe, Germany	12	48	Elouan Pinot Noir Umpqua Valley, Oregon	13	52
Presqu'île Chardonnay Santa Maria Valley, California	13	52	Leviathan Red Blend Napa Valley, California	15	60

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