



GARDEN & GUN  
ATL CLUB GA

**MENU**

by executive chef Sam Davis

**STARTERS**

- Pimento Cheese**, buttermilk crackers, crudité's 13
- Fried Cauliflower**, chermoula, pine nuts 14
- Fried Green Tomatoes**, curry ketchup, comeback sauce 15
- Steak Tartare\***, egg yolk, garlic confit, toast 18
- Crab Salad**, pickled red onion, saltines 16

**SALADS**

- Fried Chicken Salad** 16  
Tomato, pecans, greens, goat cheese, mustard vinaigrette
- Kale Salad** 14  
Cornbread croutons, pickled apple, citrus vinaigrette
- Sprouts Salad** 12  
Whipped feta, sorghum, candied pecans

**ENTREES**

- Shrimp and Grits** 22  
White shrimp, coconut Creole cream sauce, bacon
- Roasted Pork Loin** 26  
Fingerling potatoes, roasted peach and apricot, mustard jus
- Poached Fish of the Day\*** MP  
Squash puree, citrus vierge, spring vegetables
- Seasonal Vegetable Plate** 18  
Bok choy, chermoula, cauliflower, radish, puffed barley
- 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



**SIDES**

- French Fries** . . . . . 7  
(Sub truffle fries, +\$2)
- Macaroni and Cheese** . . . . . 7  
Toasted panko
- Roasted Fingerling Potatoes** . . . . . 7  
Caramelized onion, garlic confit
- Side Salad** . . . . . 5
- Boiled Peanuts** . . . . . 6

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

*AN AUTOMATIC 20% GRATUITY CHARGE WILL BE APPLIED FOR ALL PARTIES OF SIX 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

#### 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

#### Black Manhattan, 14

Rittenhouse rye, amaro, bitters

#### Chiquita Daiquiri, 14

Plantation pineapple rum, Banane du Brésil, lime

#### Garden Party, 15

Chateau, génépy, lime, bitters, cucumber

#### Paloma, 15

Tequila, grapefruit, lime, agave, soda

#### Pillbox Hat, 14

Gin, Bruto Americano, St. Germain, lemon

### BEER

#### DRAFT

Scofflaw Basement IPA 7

Creature Comforts 7

Classic City Lager

Creature Comforts Tropicália 7

Seasonal Selection 10

#### BOTTLES AND CANS

Blue Moon 7

Coors Light 7

Stella Artois 8

Allagash White 7

Bell's Two Hearted Ale 7

Creature Comforts Bibo 8

Long Drink 8

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

**WINE****SPARKLING**

Faire la Fête Brut Rosé  
Languedoc-Roussillon, France

Duc de Valmer Blanc de Blancs Brut  
Burgundy, France

Jacquart Brut Mosaïque  
Champagne, France

**WHITE**

Jermann Pinot Grigio  
D'Isonzo, Italy

La Torretta Pinot Grigio  
Veneto, Italy

The Better Half Sauvignon Blanc  
Marlborough, New Zealand

Dönnhoff Riesling  
Oberhausen an der Nahe, Germany

Presqu'île Chardonnay  
Santa Maria Valley, California

*Gl Btl*

14 56

10 40

- 82

*Gl Btl*

12 48

12 48

12 48

12 48

13 52

**WINE****ROSÉ**

Commanderie de la Bargemone Rosé  
Provence, France

Mirabeau en Provence Rosé  
Mirabeau, France

**RED**

Domaine Lafage Tessellae GSM  
Languedoc-Roussillon, France

Bove Marso Montepulciano d'Abruzzo  
Abruzzo, Italy

Branham Estate Resolution Cabernet Sauvignon  
Napa Valley, California

Elouan Pinot Noir  
Umpqua Valley, Oregon

Leviathan Red Blend  
Napa Valley, California

*Gl Btl*

13 52

12 48

*Gl Btl*

12 48

12 48

13 52

13 52

15 60



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