

GARDEN & GUN CLUB

GAME DAY MENU

STARTERS

Pimento Cheese	13
Buttermilk crackers, crudités	
Fried Cauliflower	14
Chermoula, pine nuts	
Crab Salad	13
Pickled red onion, saltines	
Steak Tartare*	15
Egg yolk, garlic confit, toast	
Fried Green Tomatoes	15
Whipped pimento, confit garlic ranch	
Cassava Fries	10
Curry ketchup, comeback sauce	

SALADS

Fried Chicken Salad	16
Tomato, pecans, greens, goat cheese mustard vinaigrette	
Kale Salad	14
Cornbread croutons, pickled apple, citrus vinaigrette	
Sprouts Salad	12
Watercress, sunflower sprouts, arugula, whipped ricotta, sorghum, candied pecans	

ENTREES

Shrimp and Grits	22
White shrimp, Creole cream sauce, bacon	
Club Burger	20
American cheese, pickles, iceberg lettuce, tomato, onion, mayo, comeback sauce, french fries	
Fried Chicken Sandwich	20
Coleslaw, pickles, tomato, mayo, french fries	
Shrimp Po'boy	16
Roasted cabbage, pickled coleslaw, spicy aioli, french fries	
Bratwurst	16
Sauerkraut, mustard, pickled jalapeño, crispy potatoes	
Turkey Club	12
Avocado, provolone, tomato, bacon, cucumber, onion	
Lobster Roll	MP
Lobster tail, drawn butter, herbs, truffle fries	

CLUB COCKTAILS

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

Bee's Knees, 12
Gin, honey, lemon

Pocket Full of Posies, 14
Cathead Honeysuckle Vodka,
St. Germain, Creme de Violette,
honey, cucumber

Vieux Carré, 14
Whistle Pig PiggyBack rye,
Blade and Bow bourbon, Carpano
Antica, cognac, bitters

Hemingway Daiquiri, 12
Plantation white rum,
Luxardo Maraschino,
lime, grapefruit

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

SIDES

French Fries	7
(Sub truffle fries +\$2)	
Macaroni and Cheese	7
Toasted panko	
Side Salad	5
Boiled Peanuts	6

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	7	Coors Light	7
Classic City Lager		Stella Artois	8
Creature Comforts Tropicália	7	Allagash White	7
Seasonal Selection	10	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	RED		
Jacquart Brut Mosaique Champagne, France	-	82	Domaine Lafage Tessellae GSM Languedoc-Roussillon, France	12	48
WHITE	<i>Gl</i>	<i>Btl</i>	Bove Marso Montepulciano d'Abruzzo Abruzzo, Italy	12	48
La Torretta Pinot Grigio Veneto, Italy	12	48	Branham Estate Resolution Cabernet Sauvignon Napa Valley, California	13	52
The Better Half Sauvignon Blanc Marlborough, New Zealand	12	48	Elouan Pinot Noir Umpqua Valley, Oregon	13	52
Dönnhoff Riesling Oberhausen an der Nahe, Germany	12	48	Leviathan Red Blend Napa Valley, California	15	60
Presqu'île Chardonnay Santa Maria Valley, California	13	52			

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