



GARDEN & GUN
ATL CLUB GA

MENU

by executive chef Sam Davis

STARTERS

Pimento Cheese , buttermilk crackers, crudités	13
Fried Cauliflower , chermoula, pine nuts	14
Fried Green Tomatoes , whipped pimento, confit garlic ranch	15
Steak Tartare* , egg yolk, garlic confit, toast	15
Crab Salad , pickled red onion, saltines	16
Cassava Fries , curry ketchup, comeback sauce	10

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	

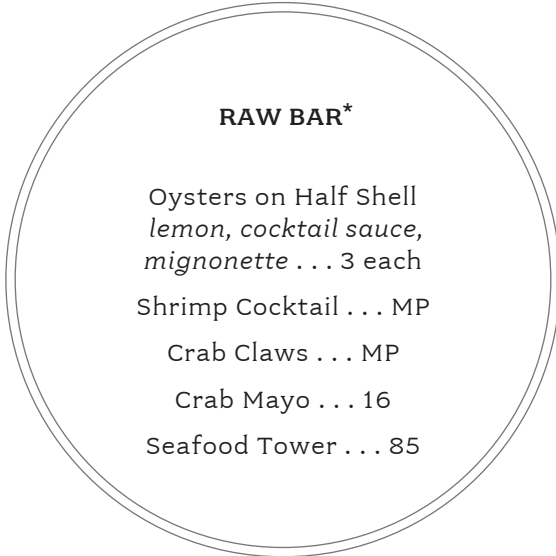
SIDES

French Fries	7
(Sub truffle fries, +\$2)	
Macaroni and Cheese	7
Toasted panko	
Roasted Potatoes	7
Caramelized onion, pickled mustard seed	
Seasonal Sautéed Vegetables	7
Side Salad	5
Boiled Peanuts	6

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

ENTREES

Shrimp and Grits	22
White shrimp, coconut Creole cream sauce, bacon	
Roasted Pork Loin	26
Roasted potatoes, roasted peach, mustard jus	
Club Burger	20
American cheese, pickles, iceberg lettuce, tomato, onion, mayo, comeback sauce, french fries	
Shrimp Po'boy	18
Roasted cabbage, pickled coleslaw, spicy aioli, french fries	
Lobster Roll	MP
Lobster tail, drawn butter, herbs, truffle fries	
Fish of the Day*	MP
Seasonal Vegetable Plate	18



RAW BAR*

Oysters on Half Shell
lemon, cocktail sauce, mignonette . . . 3 each

Shrimp Cocktail . . . MP

Crab Claws . . . MP

Crab Mayo . . . 16

Seafood Tower . . . 85

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

Pocket Full of Posies, 14

Cathead Honeysuckle vodka, St-Germain,
Crème de Violette, honey, cucumber

Kentucky Tea, 12

Elijah Craig bourbon, peach schnapps, tea, lemonade

Vieux Carré, 14

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

Hemingway Daquiri, 12

Plantation white rum,
Luxardo Maraschino, lime, grapefruit

Paloma, 15

Tequila, grapefruit, lime, agave, soda

BEER

DRAFT

Scofflaw Basement IPA	7
Creature Comforts Classic City Lager	7
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 Bibó	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

	<i>Gl</i>	<i>Btl</i>
Faire la Fête Brut Rosé	14	56
Languedoc-Roussillon, France		
Duc de Valmer Blanc de Blancs Brut	10	40
Burgundy, France		
Jacquart Brut Mosaïque	-	82
Champagne, France		

WHITE

	<i>Gl</i>	<i>Btl</i>
La Torretta Pinot Grigio	12	48
Veneto, Italy		
The Better Half Sauvignon Blanc	12	48
Marlborough, New Zealand		
Dönnhoff Riesling	12	48
Oberhausen an der Nahe, Germany		
Presqu'île Chardonnay	13	52
Santa Maria Valley, California		

RESERVE WINE LIST AVAILABLE UPON REQUEST.

WINE

ROSÉ

Gl Btl

Commanderie de la Bargemone Rosé
Provence, France

13 52

RED

Gl Btl

Domaine Lafage Tessellae GSM
Languedoc-Roussillon, France

12 48

Bove Marso Montepulciano d'Abruzzo
Abruzzo, Italy

12 48

Branham Estate Resolution Cabernet Sauvignon
Napa Valley, California

13 52

Elouan Pinot Noir
Umpqua Valley, Oregon

13 52

Leviathan Red Blend
Napa Valley, California

15 60



SHOP THE CLUB

Ask your server or the host about purchasing our signature products.

Garden & Gun Club T-Shirt	28
Garden & Gun Club Hat	30
Garden & Gun Pint Glass	6

ADDITIONAL MERCHANDISE AVAILABLE AT GGFIELDSHOP.COM

GardenandGunClub.com

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