



GARDEN & GUN  
ATL CLUB GA

**MENU**

**STARTERS**

- Pimento Cheese**, buttermilk crackers, crudités 13
- Fried Brussels Sprouts**, apple cider gastrique, chili oil 16
- Fried Green Tomatoes**, whipped pimento cheese, ranch dressing 15
- Fried Shrimp**, cocktail sauce, spicy aioli, comeback sauce 18
- Smoked Trout Deviled Eggs**, smoked trout mousse, caviar 18

**SALADS**

- Mixed Greens Salad** 14  
Salt-roasted carrots, pickled red onions, green goddess dressing, hazelnuts
- Kale Salad** 14  
Cornbread croutons, pickled apple, Parmesan, citrus vinaigrette peaches
- Caesar Salad** 15  
Romaine, croutons, cured duck

**SIDES**

- Parmesan Fries** 7  
(Sub truffle fries, +\$2)
- Baked Macaroni and Cheese** 7
- Mashed Potatoes** 7
- Braised Collard Greens** 7
- Side Salad** 5

**ENTREES**

- Shrimp and Grits** 24  
White shrimp, coconut Creole cream sauce, bacon
- Roasted Chicken** 26  
Sweet potato mash, lemon and herb chicken jus, Dr Pepper BBQ sauce
- Club Burger** 20  
American cheese, pickles, iceberg lettuce, tomato, onion, mayo, comeback sauce, Parmesan fries
- Braised Beef Short Rib** 34  
Orange-honey-glazed baby carrots, fondant potatoes
- Braised Pork Belly** 24  
Smoked cauliflower puree, roasted brussels sprouts, pickled cabbage, gooseberry glaze
- Butternut Squash Tortellini** 18  
Roasted butternut squash, sage brown butter, plum, mushroom, hazelnut crumb
- Connecticut-Style Lobster Roll** MP  
Lobster tail, shallot, herbs, Parmesan ranch fries
- Fish of the Day\*** MP

**RAW BAR\***  
ALL ITEMS AT MARKET PRICE

- Oysters on Half Shell  
*lemon, cocktail sauce, mignonette*
- Shrimp Cocktail
- Crab Claws
- Seafood Tower
- Crudo of the Day
- Lobster Salad

\*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

#### Thyme Will Tell, 15

Vodka, thyme simple syrup, lemon juice, egg white,  
Cidre de Normandie brut

#### Rabbit Will Run, 13

Barton 1792 small-batch bourbon, Cocchi Vermouth di Torino,  
St. George Spiced Pear Liqueur, demerara sugar, bitters

#### Vieux Carré, 14

WhistlePig PiggyBack rye, Carpano Antica Formula vermouth,  
Bénédictine, cognac, bitters

#### Hemingway Daiquiri, 12

Diplomático Planas rum, Luxardo maraschino liqueur,  
lime, grapefruit

#### Oaxaca Toddy, 12

Mezcal, St. Elizabeth Allspice Dram, lemon, honey, mole bitters

### BEER

#### DRAFT

Scofflaw Basement IPA 7

Creature Comforts 7

Classic City Lager

Creature Comforts 7

Tropicália IPA

Seasonal Selection 10

#### BOTTLES AND CANS

Blue Moon 7

Coors Light 7

Stella Artois 8

Allagash White 7

Creature Comforts Bibo 8

Stone Peak Conditions 8

Stone Arrogant Bastard 10

Seasonal Selection 10

*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 Languedoc-Roussillon, France	14	56
Duc de Valmer Blanc de Blancs Brut Burgundy, France	10	40
Laurent-Perrier La Cuvée Champagne, France	-	90

**WHITE**

	<i>Gl</i>	<i>Btl</i>
Barone Fini Pinot Grigio Valdadige, Italy	12	48
San Simeon Sauvignon Blanc Paso Robles, California	12	48
Wakefield Riesling Clare Valley, Australia	12	48
Saracina Chardonnay Santa Maria Valley, California	15	60
Tarpon Cellars Cambaro White Clarksburg AVA	16	64
Grieve 2018 Sauvignon Blanc Napa, California	-	135

**WINE****ROSÉ**

	<i>Gl</i>	<i>Btl</i>
Fleurs de Prairie Provence, France	13	52

**RED**

	<i>Gl</i>	<i>Btl</i>
Bellacosa Cabernet Sauvignon Languedoc-Roussillon, France	12	48
Benton-Lane Pinot Noir Willamette Valley, Oregon	14	56
Katherine Goldschmidt Cabernet Sauvignon Alexander Valley, California	15	60
Bove Marso Montepulciano Abruzzo, Italy	14	56

RESERVE WINE LIST AVAILABLE UPON REQUEST.



## SHOP THE CLUB

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

<b>Garden &amp; Gun Club T-Shirt</b>	<b>28</b>
<b>Garden &amp; Gun Club Hat</b>	<b>30</b>
<b>Garden &amp; Gun Pint Glass</b>	<b>6</b>

*ADDITIONAL MERCHANDISE AVAILABLE AT [GGFIELDSHOP.COM](http://GGFIELDSHOP.COM)*

GardenandGunClub.com

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