



GARDEN & GUN
ATL CLUB GA

MENU

by executive chef Ann Kim

STARTERS

| | |
|--|----|
| Fried Oyster Po'Boy Slider | 8 |
| Bahn Mi Slaw, Sriracha Mayonnaise | |
| Pimento Cheese | 13 |
| Crudités, Buttermilk Crackers | |
| Fried Green Tomatoes | 14 |
| Whipped Pimento Cheese, Pepper Jelly | |
| Truffle Deviled Eggs | 18 |
| Tempura Oyster, Crystal Butter | |
| Jumbo Lump Crab Cake | 21 |
| Green Aji Sauce, Chowchow | |
| Steak Tartare Toast | 21 |
| Egg Yolk Puree, Lemon Aioli | |
| Southern Artisanal Cheese Board | 24 |

SALADS

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|---|----|
| Butternut Squash | 15 |
| Arugula, Pepitas, Cipollini Onion, Buttermilk Dressing, Cornbread Crumbs, Bacon | |
| Roasted Carrots & Parsnip | 15 |
| Brebis Cheese, Frisée, Sorghum, Mint | |
| Fried Chicken Salad | 22 |
| Mixed Greens, Tomato, Dried Cherries, Goat Cheese, Pecans, Buttermilk Dressing | |

SIDES

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| Truffle Parmesan Fries | 7 |
| Macaroni & Cheese with Smoked Ham | 8 |
| Cheese Grits | 8 |
| Pimento Cheese | |
| Collard Greens | 8 |
| Brussels Sprouts | 9 |

ENTREES

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|--|----|
| Club Burger* | 20 |
| American Cheese, Lettuce, Tomato, Pickle, Onion, Comeback Sauce, Mayonnaise, Fries | |
| Roasted Vegetable Curry | 20 |
| Carolina Gold Rice | |
| Fried Chicken Sandwich | 21 |
| Honey Mustard, Coleslaw, Tomato, Pickle, Mayonnaise, Fries | |
| White Beans & Rice | 22 |
| House-Smoked Sausage | |
| Smothered Pork Chops | 24 |
| Demi-Glace, Potato Puree, Butternut Squash | |
| Shrimp & Grits | 26 |
| Creole Sauce, Mascarpone Polenta, Andouille Sausage | |
| Smoked Quail Country Captain | 26 |
| Bacon, Middlins Risotto | |
| Pan-Seared Salmon | 27 |
| Cauliflower Parsnip Puree, Brussels Sprouts, Miso Butter | |
| Coca-Cola-Braised Short Rib | 30 |
| Collard Greens, Jalapeño Cornbread | |

RAW BAR*

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|---|--|
| Salmon Poke . . . \$22 | |
| <i>Yuzu Ponzu, Avocado Mousse, Tempura Nori</i> | |
| Crab Mayonnaise . . . \$23 | |
| Jumbo Shrimp Cocktail . . . \$24 | |
| Southern Oysters on the Half Shell . . . mkt | |
| Seafood Tower . . . mkt | |

*THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GUESTS MAY BE SUBJECT TO A 1.5 HOUR DINING LIMIT DURING PEAK HOURS. PARTIES OF SIX OR MORE MUST PAY VIA A SINGLE CHECK. AN AUTOMATIC 20% GRATUITY CHARGE WILL BE APPLIED FOR ALL PARTIES OF SIX OR MORE GUESTS.

BOURBON, RYE, AND TENNESSEE WHISKEY

| | | | |
|---------------------------------|----|--|----|
| 1792 | 11 | IW Harper | 9 |
| Angel's Envy Bourbon | 15 | IW Harper 15-year | 20 |
| Angel's Envy Rye | 26 | Jefferson's Ocean: Aged at Sea | 24 |
| ASW Duality | 14 | | |
| Basil Hayden | 13 | Knob Creek Bourbon | 10 |
| Basil Hayden Dark Rye | 14 | Knob Creek Rye | 10 |
| Black Maple Hill | 21 | Larceny | 10 |
| Black Maple Hill Rye | 22 | Maker's Mark | 11 |
| Blade & Bow | 13 | Michter's Rye | 13 |
| Blue Run Cask Strength | 37 | Michter's Small Batch | 12 |
| Blue Run Emerald | 29 | Michter's Sour Mash | 12 |
| Blue Run High Rye | 40 | Nikka Whiskey Miyagiko | 25 |
| Blue Run Reflection | 26 | Nikka Whiskey Yoichi | 25 |
| Buffalo Trace | 9 | Noah's Mill | 14 |
| Bulleit Bourbon | 12 | Old Forester | 8 |
| Bulleit Rye | 13 | Old Forester 1920 Prohibition Style | 16 |
| Castle & Key Restoration Rye | 12 | Peg Leg Porker 8-year | 28 |
| Chicken Cock Bourbon | 18 | Rittenhouse Rye | 9 |
| Chicken Cock Rye | 25 | Rowan's Creek | 12 |
| Eagle 10 | 15 | Russel's Reserve | 13 |
| Elijah Craig Small Batch | 11 | Whistle Pig 10-year Rye | 26 |
| Espy House | 32 | Whistle Pig 12-year | 48 |
| Frey Ranch Bourbon | 14 | Whistle Pig 18-year DBL Mal | 86 |
| Freeland Spirit Bourbon | 14 | | |
| George Dickel 8-year | 9 | Whistle Pig | 21 |
| Heaven's Door Rye | 28 | Farmstock Rye | |
| Heaven's Door Bourbon | 16 | Whistle Pig | 15 |
| | | Piggyback 6-year Rye | |

| | | | |
|-----------------|----|--------------------------|----|
| Wild Turkey 101 | 8 | Willet Pot Still Reserve | 13 |
| Wild Turkey | 11 | Willet Rye | 20 |
| American Honey | | Woodford Reserve | 12 |
| Wild Turkey | 22 | Woodinville Bourbon | 13 |
| Longbranch | | Woodinville Rye | 13 |

CLASSIC COCKTAILS

Hemingway Daiquiri 12

Rum, Luxardo Maraschino, Grapefruit, Lime

Bee's Knees 13

Beefeater Gin, Lemon, Honey

Mint Julep 14

Makers Mark Bourbon, Mint, Sugar

Proper Old-Fashioned 14

Blade & Bow Bourbon, Angostura Bitters, Brown Sugar, Lemon

CLUB ORIGINALS

G&G Manhattan 12

Elijah Craig, Cocchi Di Torino, Bitters

Into The Woods 12

Rittenhouse Rye, Zirbenz Pine, Luxardo Maraschino, Lemon

Rabbit Will Run 13

1792 Bourbon, Cocchi Vermouth Di Torino, St. George Spiced Pear,
Demerara, Jerry Thomas Bitters

Debutante 14

Cathead Vodka, Cocchi Rosa, Lemon, Oleo Saccharum

Garden Party 15

Chateau Aloe Liqueur, G n py, Lime, Celery Bitters, Cucumber

Members Only 19

Castle & Key Restoration Rye – Garden and Gun Society Private Blend,
Amaro Montenegro, Lemon, Honey, Demerara

SPARKLING

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|--|----|----|
| Duc De Valmer Blanc De Blancs Brut Burgundy, France | 10 | 40 |
| Faire La Fête Brut Rosé Languedoc-Roussillon, France | 14 | 56 |
| Laurent-Perrier La Cuvée Champagne, France | - | 90 |

WHITE & ROSÉ

| | | |
|---|----|-----|
| Mucho Más White Castilla-La Mancha, Spain | 11 | 44 |
| Barone Fini Pinot Grigio Valdadige, Italy | 12 | 48 |
| Saracina Chardonnay Santa Maria Valley, California | 12 | 48 |
| Wakefield Riesling Clare Valley, Australia | 12 | 48 |
| Emmolo Sauvignon Blanc Napa Valley, California | 13 | 52 |
| Fleurs De Prairie Rosé Provence, France | 13 | 52 |
| Jermann Pinot Grigio Friuli-Venezia, Italy | 14 | 56 |
| San Simeon Sauvignon Blanc Paso Robles, California | 14 | 56 |
| Grieve 2008 Sauvignon Blanc Napa Valley, California | - | 135 |

RED

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|--|----|----|
| Mucho Más Red Castilla-La Mancha, Spain | 11 | 44 |
| Benton-Lane Pinot Noir Willamette Valley, Oregon | 14 | 56 |
| Bove Marso Montepulciano Abruzzo, Italy | 14 | 56 |

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|---|----|-----|
| Caymus Suisun The Walking Fool Red Blend Suisun Valley, California | 15 | 60 |
| Katherine Goldschmidt Cabernet Sauvignon Alexander Valley, California | 15 | 60 |
| Leviathan, Red Blend California | 16 | 64 |
| William Hill Merlot Central Coast, California | - | 50 |
| Bell Glos Pinot Noir Napa Valley, California | - | 60 |
| Far Niente En Route Pinot Nior Napa Valley, California | - | 64 |
| Louis M. Martini Cabernet Sauvignon Napa Valley, California | - | 70 |
| Caymus Red Schooner Transit No. 2 Barossa Valley, Australia | - | 90 |
| Caymus Suisun Grand Durif Suisun Valley, California | - | 90 |
| Almaviva 2018 Bordeaux Maipo Valley, Chile | - | 280 |

BOTTLES & CANS

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|---|----|
| Allagash White | 7 |
| Blue Moon | 7 |
| Coors Light | 7 |
| Jack's Hard Cider | 7 |
| Creature Comforts Bibo | 8 |
| Creature Comforts Classic City Lager | 8 |
| Scofflaw Basement IPA | 8 |
| Stella Artois | 8 |
| Tropicália IPA | 8 |
| Seasonal Selection | 10 |

SHOP THE CLUB

Ask your server or host about purchasing our signature products.

Garden & Gun Signature Items

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|---|----|
| Logo Pint Glass by Garden & Gun | 6 |
| Garden & Gun Club Hat by Garden & Gun | 30 |
| Garden & Gun Club T-Shirt by Garden & Gun | 30 |

Garden & Gun Books

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| <i>Good Dog: True Stories of Love, Loss, and Loyalty</i> by Garden & Gun | 25.99 |
| <i>The Southerner's Handbook: A Guide to Living the Good Life</i> by Garden & Gun | 28.99 |
| <i>S is for Southern: A Guide to the South, from Absinthe to Zydeco</i> by Garden & Gun | 45 |
| <i>The Southerner's Cookbook: Recipes, Wisdom, and Stories</i> by Garden & Gun | 45 |

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