

GARDEN & GUN

ATL CLUB GA

BRUNCH MENU

STARTERS

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

SIDES

Toast	4
Bacon	5
Eggs Two Any Style	5
Sliced Tomatoes	6
Breakfast Potatoes	7
Cheese Grits	7
Truffle Fries	8

ENTREES

Greek Yogurt Parfait Berry Compote, Homemade Pecan Granola	8
Biscuits & Gravy Homemade Buttermilk Biscuits, Pepper Gravy	12
French Toast Sorghum Butter, Berry Compote	18
Club Burger* American Cheese, Lettuce, Tomato, Pickle, Onion, Comeback Sauce, Mayonnaise, Fries (add fried egg \$2 or bacon \$4)	20
Fried Green Tomato & Grits Cheese Grits, Pepper Jelly, Poached Eggs, Hollandaise	20
Chicken Biscuit Pimento Cheese, Pepper Jelly, Breakfast Potatoes (avail. with ham)	21
Fried Chicken Salad Mixed Greens, Tomato, Dried Cherries, Goat Cheese, Pecans, Buttermilk Dressing	22
"Hot Brown" Fried Chicken Texas Toast, Bacon, Pepper Gravy, Fried Egg	22
Classic Benny Smoked Ham, Homemade English Muffins, Poached Eggs, Hollandaise, Breakfast Potatoes	24
Southern Croque Madame Pepper Gravy, Smoked Ham, Cheddar Cheese, Fried Egg, Mixed Green Salad	24
Shrimp & Grits Creole Sauce, Mascarpone Polenta, Andouille Sausage	26
Short Rib Hash Breakfast Potatoes, Caramelized Onions, Green Aji Sauce, Poached Egg	30
Smoked Salmon Benedict House-Smoked Salmon, Homemade English Muffin, Poached Eggs, Dill Hollandaise, Breakfast Potatoes	30

COFFEE

Espresso	3
Cappuccino	3
Americano	3.50
Latte Sub. Almond Milk (.50)	4

RAW BAR*

Salmon Poke . . . \$22 Yuzu Ponzu, Avocado Mousse, Tempura Nori
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.

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ATL **CLUB** GA

CLUB COCKTAILS

Bloody Mary 10

Titos Vodka, Sisters Sauce

Mimosa 10

Duc De Valmer Blancs Brut, Orange Juice
(Carafe avail. \$30)

Bee's Knees 13

Beefeater Gin, Honey, Lemon

Proper Old-Fashioned 14

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

Hibiscus Margarita 14

Tequila, Cointreau, Lime, Hibiscus Syrup

Debutante 14

Cathead Vodka, Cocchi Rosa, Lemon,
Oleo Saccharum

Garden Party 15

Chateau Aloe Liqueur, Génepy, Lime,
Celery Bitters, Cucumber

Espresso Martini 18

Titos Vodka, Tia Maria, Espresso

BOTTLES & CANS

Allagash White 7

Blue Moon 7

Coors Light 7

Jack's Hard Cider 7

Creature Comforts Bibo 8

Classic City Lager 8

Scofflaw Basement IPA 8

Stella Artois 8

SPARKLING

Duc De Valmer Blanc De Blancs Brut 10 40

Burgundy, France

Faire La Fête Brut Rosé 14 56

Languedoc-Roussillon, France

WHITE & ROSÉ

Mucho Más White 11 44

Castilla-La Mancha, Spain

Barone Fini Pinot Grigio 12 48

Valdadige, Italy

Saracina Chardonnay 12 48

Santa Maria Valley, California

Wakefield Riesling 12 48

Clare Valley, Australia

Emmolo Sauvignon Blanc 13 52

Napa Valley, California

Fleurs De Prairie Rosé 13 52

Provence, France

Jermann Pinot Grigio 14 56

Friuli-Venezia, Italy

San Simeon Sauvignon Blanc 14 56

Paso Robles, California

RED

Mucho Más Red 11 44

Castilla-La Mancha, Spain

Benton-Lane Pinot Noir 14 56

Willamette Valley, Oregon

Bove Marso Montepulciano 14 56

Abruzzo, Italy

Caymus Suisan The Walking Fool Red Blend 15 60

Suisun Valley, California

Katherine Goldschmidt Cabernet Sauvignon 15 60

Alexander Valley, California

Leviathan, Red Blend 15 60

California

*DURING PEAK DINING HOURS GUESTS MAY BE LIMITED TO A 1.5 HOUR DINING LIMIT
AUTOMATIC GRATUITY OF 20% WILL BE APPLIED TO ALL PARTIES OF 6 OR MORE
PARTIES OF 6 OR MORE MUST PAY VIA A SINGLE CHECK.*