

**FROM OUR CHEF MICHAEL**

Welcome to Proof & Provision, Atlanta's community drinkery. Before we get down to business, we want to fill you in on something that's important to us; with very few exceptions, everything here at P&P has been made, lovingly, by us. Sure, we've outsourced some stuff (i.e. bread, cheese and dry-cured charcuterie) but wherever we can, we proudly serve housemade, handcrafted products. Now, who needs a drink?



PROOF AND PROVISION

EST. 2012

**A WORD ABOUT OUR FRIENDS, FARMERS & BELOVED ARTISANS:**

Here at P&P, we are proud of what we do and of the community that we belong to, and we love supporting folks who put passion into their work. So with no further ado, here are some shout-outs to our friends: DECIMAL PLACE FARM (FRESH GOAT CHEESE) • EMILY G'S JAM (WE BET YOU CAN FIGURE THIS ONE OUT) • GREENDALE FARM (COW'S MILK CHEESE) • GREEN OLA ACRES (PRODUCE) • H&F BREAD CO. (BREAD) • PINE STREET MARKET (CHARCUTERIE & SALAMI) • SPOTTED TROTTER (CHARCUTERIE & SALAMI)

**SOMETHING TO SNACK ON {6}**

**NEXT LEVEL DEVILED EGGS**

"ask your server about this week's specialty"

**BLACK EYED PEA HUMMUS**

grilled naan bread

**ROASTED CAULIFLOWER**

roasted jalapeno queso sauce

**HARDWOOD-SMOKED ALMONDS**

rosemary salt

**MEATS & CHEESES**

{11}

selection of locally-sourced cured meats and cheeses

**A BIT MORE THAN A SNACK {7}**

**SMOKED CHICKEN WINGS**

cajun dry rubbed, blue cheese bacon dressing

**TRADITIONAL CAESAR**

parmigiano reggiano, garlic brioche croutons

**FRENCH ONION SOUP**

gruyere cheese, garlic crostini

**HOT PRETZEL**

cheese sauce

**SMOKED JERKY**

chipotle & soy marinated flank steak

**MOSTLY SANDWICHES {10}**

**SANDWICH OF THE MONTH** "ask your server about the inventive creation we've come up with"

**GRILLED CAPOCOLLO SANDWICH** farmhouse cheddar, peach marmelade, arugula

**SHAVED PRIME RIB** gruyere cheese, sauteed peppers & onions, rosemary roasted garlic jus

**"THE" GRILLED CHEESE** fontina, cheddar, swiss, pecorino spread, jalapeno corn bread (bourbon barrel-aged bacon: +\$3)

**THE TRUTH CHICKEN AND WAFFLE SLIDERS** bourbon soaked brown sugar bacon, jalapeno maple syrup, arugula

**FRENCH BREAD PIZZAS {10}**

**FOUR CHEESE**

fontina, gruyere, mozzarella, cheddar

**PIMENTO CHEESE & BACON**

bourbon barrel-aged bacon, pickled jalapeño

**FONTINA & COTTO SALAMI**

old world cotto from the "Spotted Trotter"

**BUFFALO CHICKEN**

caramelized onions, mozzarella, blue cheese crumbles, ranch

**FROM THE VAULT**

zingara, PROSECCO, italy {10/40}  
 charles ellner, CHAMPAGNE BRUT NV, france {16/64}  
 raeburn, CHARDONNAY, russian river valley {12/48}  
 angelini, PINOT GRIGIO, italy {9/36}  
 aichenberg, GRUNER-VELTLINER, austria {11/44}  
 whitehaven, SAUVIGNON BLANC, new zealand {10/40}  
 jezebel, PINOT NOIR, oregon {11/44}  
 angeline, PINOT NOIR, russian river valley {12/48}  
 frelander, CABERNET SAUVIGNON, california {12/48}  
 oberon, CABERNET SAUVIGNON, sonoma {13/52}  
 felino, MALBEC, argentina {12/48}  
 frescobaldi-castiglioni, CHIANTI CLASSICO, italy {9/36}

**COLD BREWS**

**CANNED BEERS**

transmigration...DBL IPA {6}  
 schlitz - 16oz {4}  
 red hare long day lager {5}  
 guinness {6}

**BOTTLED BEERS**

\*estrella damn daura {6}  
 3 taverns night on ponce {6}  
 stella artois {6}  
 miller high life pony {2}  
 sweetwater 420 {5}  
 yuengling lager {4}  
 dragon's milk {6}

**DRAFT BEERS**

{PINT POUR}  
 terrapin sound czech pilsner {6}  
 emergency drinking beer {6}  
 gate city, baltic porter {6}  
 scofflaw P.O.G. ipa {6}

\* GLUTEN FREE

**BOURBON & WHISKEY**

**THE TRUTH {10}**

our private label, "edgar's truth" bourbon, citrus, fig, angostura bitters

**BOOK OF ELI {12}**

elijah craig bourbon, campari, aperol, housemade vermouth

**FIRM HANDSHAKE {10}**

dickel rye whiskey, fernet, demerara syrup, bitters

**OLD FASH'D SARSAPARILLA {12}**

medley bros., sarsaparilla, sassafrass, molasses, black walnut bitters

**IRISH IN CIDER {11}**

irish whiskey, homemade cinnamon liqueur, apple cider liqueur, lemon

**VODKA**

**FELLED FRUIT {10}**

black cherry vodka, fresh lime, pineapple shrub, aperol, cherry bark and vanilla bitters

**RUM**

**VELVET GLOVE {11}**

rum, aperol, lemon, beet, bitters, cascabel pepper

**GIN**

**THE OTHER SIDE {11}**

gin, green chartreuse, lime, mint, wheatgrass, egg white, bitters

**FITZGERALD {11}**

old tom gin, lemon, bitters

**TEQUILA / MEZCAL**

**EL IMPOSTOR {11}**

tequila reposado, lemon, alpine herbal, hibiscus, bitters

**GOLDEN CHILD {11}**

tequila reposado, housemade vermouth, orange tea, hibiscus

**BURNING BUSH {11}**

mezcal, bonal, strawberry balsamic shrub, lime, cucumber, habanero

**GIVE IT A KICK**

**TRY A COCKTAIL {10}**

with our housemade ginger beer:

**MOSCOW MULE** - vodka -

**GIN GIN MULE** - gin -

**KENTUCKY MULE** - bourbon -

**MEZCAL MULE** - mezcal -

**DARK 'N' STORMY** - rum -

**IRISH MULE** - whiskey -

**BARRELLED**

**DAILY OFFERING {12}**

ask about our bartenders' daily barrelled offering

**PUNCH**

**P & P'S PUNCH {6}** "ask about our bartenders' daily brew"



THE GEORGIAN TERRACE

BY SOTHERLY HOTELS