

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?



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

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}
freelander, 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

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

BOURBON & WHISKEY

THE TRUTH {10}

bourbon,citrus, fig,
angostura bitters

GREAT BALLS OF FIRE {12}

rye, cayenne, cinnamon, bitters

FIRM HANDSHAKE {10}

dickel rye whiskey, fernet,
demerara syrup, bitters

KENTUCKY NUT JOB{12}

bourbon, lemon, pistacchio orgeat,
yellow chartruese, orange

EASY RIDER {11}

irish whiskey, lemon, hops,
fennel, honey, egg white

VODKA

FELLED FRUIT {10}

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

RUM

RUMPELSTILTSKIN {12}

aged rum, housemade pumpkin
spice, bitters, sage

RUM PHOSPHATE {11}

aged rum, lemon, allspice,
bitters, acid phosphate

GIN

UN PROPRIO MARTINI{12}

no substitutions!

AUTUMN DAISY {11}

gin, lemon, pomegranite,
apple cider

TEQUILA / MEZCAL

PEARFECTO {11}

tequila reposado, amaretto, lemon,
housemade spiced pear, allspice
dram

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