

FROM CHEF MARK

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

carmelized 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 {8/32}
pala, VERMENTINO, italy {11/44}
oyster bay, SAUVIGNON BLANC, new zealand {9/36}
jezebel, PINOT NOIR, oregon {11/44}
angeline, PINOT NOIR, russian river valley {12/48}
sivas, CABERNET SAUVIGNON, sonoma {11/44}
queens peak, CABERNET SAUVIGNON, sonoma {12/48}
felino, MALBEC, argentina {12/48}
frescobaldi-castiglioni, CHIANTI CLASSICO, italy {9/36}

BOURBON & WHISKEY

THE TRUTH {10}

our private label, “edgar’s truth” bourbon,citrus, fig, angostura bitters

CHAI TEA OLD FASHIONED {11}

rye, darjeeling “chai” tea, bitters

FIRM HANDSHAKE {10}

redemption rye whiskey, fernet, demerara syrup, bitters

RED HERRING {12}

chattanooga whiskey, housemade sweet vermouth, lemon oleo

IRISH AFTERNOON {10}

irish whiskey, lemon, chamomile, house made vermouth, blackstrap bitters

VODKA

FELLED FRUIT {10}

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

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}
monday night scotch ale {6}
emergency drinking beer {6}
gate city porter {6}
scofflaw P.O.G. ipa {6}

* GLUTEN FREE

RUM

WALNUT FLIP{10}

rum, caramelized walnut orgeat, amaro, whole egg

GIN

rites & rituals{11}

gin, yellow chartreuse, lime, sage EVOO, egg white, amaro, almond

UNEXPLAINABLY JUICY {10}

gin, lemon, black pepper, apricot

TEQUILA / MEZCAL

EL DIABLITO {11}

tequila reposado, lemon, cassis, ginger, benedictine

PEACE PIPE {12}

mezcal, thai chili lime cordial, green chartreuse

WALKING DEAD SEASON 5 {11}

mezcal, swedish punsch, vermouth, lemon, cacao, ancho chili

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