

Barrel-aged cocktails meet Southern comfort food favorites at Edgar's Proof & Provision that blends classic and modern to create one of the most sought-after settings for craft cocktails and casual dining in Atlanta.



For Private Events Please Contact:

The Georgian Terrace Hotel Atlanta's Modern Classic  
659 Peachtree Street NE | Atlanta, GA 30308  
404-897-5049  
(www.thegeorgianterrace.com)

Let's Get Started

FROM THE VAULT

COLD BREW

CARAMELIZED ONION SOUP 9  
Melted Gruyere, Parmigiano Reggiano

WARM CAROLINA CRAB DIP 16  
Buttered Saltines

PRALINE BACON 14  
Thick Cut, Toasted Pecans, Brown Sugar & Pepper

WARM JUMBO PRETZEL 12  
Local Beer - Cheddar Fondue

SOUTHERN CHARCUTERIE & CHEESE 26  
Local Meat, Seasonal Jam, Crostini

CLASSIC CAESAR 8  
Add Steak 8 Chicken Breast 6 or Salmon 7

DEVILLED EGGS 12 (GF)  
Bourbon - Bacon Jam, Chives

HUMMUS & OLIVES 12  
Crispy Vegetables, Toasted Pita

NEW ORLEANS BBQ SHRIMP 18  
Creole Butter, "Sopping Toast"

CHICKEN WINGS 14  
Buffalo, Nashville Hot or Lemon Pepper  
Blue Cheese or Buttermilk Ranch Sauce

STICKY PORK RIBS 20  
Toasted Georgia Peanuts,  
Chili, Garlic, Lemongrass, Cilantro

zingara, PROSECCO, italy {10/35}  
raeburn, CHARDONNAY, russian river valley {13/45}  
angelini, PINOT GRIGIO, italy {9/32}  
aichenberg, GRUNER-VELTLINER, austria {11/40}  
whitehaven, SAUVIGNON BLANC, new zealand {11/40}  
jezebel, PINOT NOIR, oregon {12/44}  
angelina, PINOT NOIR, russian river valley {12/44}  
freelander, CABERNET SAUVIGNON, california {12/48}  
oberon, CABERNET SAUVIGNON, sonoma {15/55}  
felino, MALBEC, argentina {13/45}  
frescobaldi-castiglioni, CHIANTI CLASSICO, italy {10/36}

Canned beers      Bottled beers  
transmigration...DBL IPA {7}      \* estrella damn daura {7}  
schlitz - 16oz {6}      3 taverns night on ponce {7}  
red hare long day lager {6}      stella artois {6}  
guinness {7}      miller high life pony {6}  
Draft beers      sweetwater 420 {6}  
**{PINT POUR}**      yuengling lager {6}  
terrapiin hopsecutioner {7}      dragon's milk {7}  
emergency drinking beer {7}      \* **GLUTEN FREE**  
gate city, baltic porter {7}  
scofflaw P.O.G. ipa {7}

Bourbon & Whiskey 12

Mint Chocolate Dessert  
Chocolate Bitters, Rye Whiskey,  
Walnut Orgeat, Mint leaf garnish

Basil Mash  
Whiskey Mash, Benedictine,  
Raspberry Basil Syrup  
Lemon Juice, Basil Garnish

Blackberry Bourbon Sour  
Roses Bourbon, Blackberry syrup,  
Lemon Juice, Rosemary Garnish

Firm Handshake  
Dickel Rye Whiskey, Fernet,  
Demerara Syrup, Bitters

The Truth  
Edgar's Bourbon, Lemon, Line, OJ  
Bitters, Pomergranite

Vodka 12

Felled Fruit  
Black Cherry Vodka, Fresh  
Lime, Pineapple Shrub  
Aperol, Cherry Bark and  
Vanilla Bitters

Rum 12

RUMPELSTILTSKIN  
Aged Rum, Housemade Pumpkin  
Spice, Sage

RUM PHOSPHATE  
Aged Rum, Lemon, Alspice,  
Bitters, Acid Phosphate

Gin 12

Hot Tequila Cosmo  
Jalapeno Tincture, Cranberry  
Juice, Herradura Silver  
Lemon Juice, Lemon twist

Cucumber Crisp  
Gin,Cucumber, Lime Juice, Bolivar  
Bitters

Tequila / Mezcal 12

Pearfecto  
Tequila Reposado, Amaretto,  
Lemon, House Made spiced  
pear, allspice dram

Burning Bush  
Mezcal, Bonal, Strawberry  
Balsamic Shrub, Lime, cucumber,  
habanero

Give it a Kick 12

TRY A COCKTAIL  
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 12

Ask Our Bartenders' About  
Today's Barrel Offering

SANDWICHES & SUCH

all sandwiches come with a side of fries

"ALMOST FAMOUS" BURGER 18  
Short Rib - Brisket Blend, Doux South Pickels,  
Gouda, Toasted Potato Bun

FRIED GREEN TOMATO "BLT" 15  
Pimento Cheese, Smoked Bacon, Bibb  
Lettuce, Multigrain Bread

CHICKEN QUESADILLA 12  
Pepper-Jack Cheese, Sour Cream,  
Guacamole, Salsa

PASTRAMI REUBEN 15

Sauerkraut, Swiss Cheese, Russian Dressing,  
Marble Rye

GRILLED CHEESE 14  
Fontina, Cheddar, Swiss, Pecorino, Sourdough

BOURBON PORK 14  
BBQ Pulled Pork, Potato Bun,  
House Made Pickles, Slaw

SWEET ENDINGS

KEY LIME PIE 8  
Graham Cracker Crust, Blackberry Compote

CHIPWICH 8  
Vanilla Bean Ice Cream, Chocolate Chip Cookies

In accordance with the State of Georgia health regulations, please be advised: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, poultry, pork or shellfish may reduce the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician for more information.



Punch

P & P 's punch {8} "Daily Brew"



THE GEORGIAN TERRACE

BY SOTHERLY HOTELS

GROUPS OF 6 OR MORE ARE SUBJECT TO ONE CHECK & 18% GRATUITY