

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, Cillantro

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}
angeline, 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
transmigration...DBL IPA {7}
schlitz - 16oz {6}
red hare long day lager {6}
guinness {7}

Bottled beers
* estrella damn daura {7}
3 taverns night on ponce {7}
stella artois {6}
miller high life pony {6}
sweetwater 420 {6}
yuengling lager {6}
dragon's milk {7}

Draft beers
{PINT POUR}
terrarin hopecutioner {7}
emergency drinking beer {7}
gate city, baltic porter {7}
scofflaw P.O.G. ipa {7}

* GLUTEN FREE

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
Smoked Bacon: +1.50

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