

FROM CHEF STEVE

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?

EST. 2012
PROOF AND PROVISION



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 {3}

DEVILED EGGS

a bit better than grandma's; with bacon

LAST SEASON'S PICKLED VEGETABLES

ask us what we've got

BLUE CHEESE COLESLAW

root vegetable cabbage, asher blue

HARDWOOD-SMOKED ALMONDS

rosemary salt

MEATS

2 FOR {7}

3 FOR {10}

4 FOR {12}

selection of locally-sourced and house-made sausages, pâtés and cured meats

CHEESES

2 FOR {7}

3 FOR {10}

4 FOR {12}

selection of locally-sourced cheeses

A BIT MORE THAN A SNACK {5}

CONFIT CHICKEN WINGS

6 of them with sweet and sour sauce

TRADITIONAL CAESAR

white anchovy, reggiano, brioche croutons

TOMATO SOUP

san marzano tomatoes, puff pastry

HOT PRETZEL

cheese sauce

SMOKED JERKY

chipotle & soy marinated flank steak

MOSTLY SANDWICHES {8}

GRIDDLED PROSCIUTTO SANDWICH farmhouse cheddar, fig jam, arugula

CHICKEN & PORK BRATWURST beer braised, bourbon aged sauerkraut, H&F hoagie

SHAVED PRIME RIB gruyere cheese, peppers & onions, dipping jus

"THE" GRILLED CHEESE fontina, pecorino spread, truffle butter (bourbon barrel-aged bacon: +\$3)

SOUTHERN CHICKEN BISCUIT tomato & jalapeno jam, pickled mayo

FRENCH BREAD PIZZAS {9}

FOUR CHEESE

fontina, asiago, buffalo mozzarella, parmesan

PIMENTO CHEESE & BACON

bourbon barrel-aged bacon, pickled jalapeño

FONTINA & COTTO SALAMI

old world cotto from the "Spotted Trotter"

THE WORKING GIRL

white anchovy, sundried tomato tapenade, fromage blanc

FROM THE VINE

jacval, rose, france, nv {8/40}
lamarca, prosecco, italy, nv {8/40}
cavalier dario, brachetto, italy nv {8/40}
leese fitch, chardonnay, california '10 {7/28}
cuvasion, chardonnay, napa '11 {8/32}
thomas george, sauvignon blanc, russian river '09 {12/48}
tiefenbruner, pinot grigio, italy '11 {10/40}
nxnw, riesling, washington '10 {9/36}
fleur de california, pinot noir, central coast '09 {9/36}
caricature, red blend, california {10/40}
killka, malbec, argentina '09 {11/44}
hecht & bannier, syrah, france '09 {14/56}
charles smith, cabernet, columbia valley '09 {10/40}

COLD BREWS

CANNED BEERS

16 oz. old milwaukee {3}
mama's little yella pils {5}
bitburger pilsner {4}

BOTTLED BEERS

session black lager {5}
hitachino nest white ale {8}
left hand milk stout (nitro) {5}
*estrella damn daura {6}
boulevard tank 7 farmhouse ale {6.5}
helles smoked lager {8}
stella artois {5}
schneider weisse hefe-weizen {7}
menabrea birra {5}
duvel {8}
miller high life pony {2}

DRAFT BEERS

{PINT POUR}

sweetwater ipa {5}
jemmy stout{6}
sprecker special amber lager {5}
brooklyn lager {6}

*GLUTEN FREE

BOURBON & WHISKEY

PROFESSOR'S SPECULATION {9}

riverboat rye whiskey, swedish punsch, splash of grapefruit

FIRM HANDSHAKE {10}

redemption rye whiskey, leopold's fernet, demerara syrup, bitters

HAIR OF THE WOLF {12}

isle of skye 8yr, royal combier, borghetti espresso liqueur, jemmy stout, splashes of chocolate & orange bitters

SOUTHERN 75 {8}

four roses bourbon, demerara syrup, lemon, sweetwater ipa

HELVETICA {12}

templeton rye whiskey, bitters

RUM

HEMINGWAY DAIQUIRI {8}

banks 5 island rum, luxardo maraschino, grapefruit, simple syrup, fresh lime

VODKA

ROSELYN {9}

mark one vodka, plymouth sloe gin liqueur, lemon, grapefruit, raspberry honey, bitters, splash of soda

GIN

GARDEN PARTY {10}

uncle vals gin, strega, lime bitters, maraschino, celery soda floater

TEQUILA

BRIGHT FLASH {8}

camarena, campari, lime, house grapefruit soda

EL BANDITO GUAPO {12}

tapatios reposado, leopold's cherry, cola-tamarind syrup, fresh lime, dash of cherry bitters, black pepper

BARREL-AGED

DICKEL MANHATTAN {12}

george dickel, carpano antica sweet vermouth, peychauds, angostura bitters

CAGLIOSTRO {13}

blue coat gin, hum botanical liqueur, carpano antica sweet vermouth

ROB ROY {10}

isle of skye, barolo chinato, bonal carpano antica, angostura bitters

PUNCH

SHUMAN'S PUNCH {6} ask about our bartenders' daily brew