

Peachtree Sporting Club — Full Menu (English Source)

Scraped from peachtreesportingclub.com/menu — 2026-06-04

207 Peachtree Street NE, 3rd Floor, Atlanta, GA 30303 · (470) 305-1503

THE TEE BOX (STARTERS)

GRAND SAMPLER TRIO — \$15

A table-starting spread of crispy PSC wings, warm pretzel bites, and golden fried pickles — the perfect first pour, first bite, first win of the day.

SMOKEHOUSE FLATBREAD — \$14

Smoked chicken layered over bubbling five-cheese flatbread with jalapeños, red onion, and a smoky BBQ drizzle that hits sweet, savory, and just the right amount of heat.

FRIED GREEN TOMATOES — \$12

Southern-fried green tomatoes, crisp on the outside and tender within, finished with creamy goat cheese crumbles and a sweet-savory strawberry bacon jam.

CHIPS & QUESO — \$9

Crispy fried tortilla chips served with warm white queso and fresh pico de gallo — creamy, salty, bright, and made for endless dipping.

BAKED PRETZEL BITES — \$10

Warm, buttery pretzel bites served with velvety beer cheese queso and Dijon honey mustard for the perfect salty-sweet bite.

FRIED PICKLES — \$6

Briny pickle chips fried golden and crisp, served hot with house ranch for dipping.

PSC SIGNATURE WINGS — 6 pc \$12 / 12 pc \$22 / 24 pc \$38

Crisp, juicy wings tossed in your choice of bold Buffalo, bright lemon-pepper glaze, or creamy Alabama white sauce, served with cool ranch or blue cheese, celery, and carrots. Available boneless.

CHEESE ONLY FLATBREAD — \$11

A hot, melty flatbread blanketed in a rich cheese blend and baked until golden, bubbly, and impossible not to share.

HOMEMADE FRIED CHEESE BITES — \$13

Hand-battered mozzarella fried until golden and molten, served plain or Buffalo-tossed with your choice of ranch, blue cheese, or marinara.

BUFFALO POW POW CAULIFLOWER — \$10

Fire-roasted cauliflower tossed in a bold Buffalo finish and served with cool ranch — smoky, spicy, crisp-edged, and unexpectedly addictive.

LOADED "TATER" TRIO — \$13

A crave-worthy pile of crispy potato squares, curly fries, and golden straight-cut fries loaded with smoked pulled pork, peach BBQ drizzle, fresh pico de gallo, and cool crema fresca.

ON THE GREEN (SALADS)

THE WEDGE — \$13

A crisp iceberg wedge dressed with smoky bacon, red onion, and creamy blue cheese dressing — cool, crunchy, rich, and classic.

HOUSE CAESAR SALAD — \$10

Chopped romaine tossed with house Caesar dressing and focaccia croutons for a fresh, savory, satisfying clubhouse staple. Add fried shrimp, smoked chicken, or salmon.

THE FAIRWAY (HANDHELDS)

Served with our signature Tater Trio of crispy potato squares, curly fries, and golden straight-cut fries.

THE SMASH-IT BURGER — \$16

Two smashed Angus patties stacked with melted American cheese, crispy bacon, and pickles on a toasted bun — juicy, salty, and built for serious burger people.

NASHVILLE HOT CHICKEN SANDWICH — \$15

Buttermilk fried chicken with Nashville heat, cool southern slaw, and comeback sauce on a toasted brioche bun — crispy, spicy, creamy, and loud in all the right ways.

SOUTHWEST CHICKEN CLUB WRAP — \$12

Chicken, crisp bacon, shredded lettuce, tomato, and smoky chipotle aioli wrapped tight in a warm tortilla — fresh, savory, and packed with flavor in every bite.

THE "2 IRON RIPPER" — \$13

A grilled brioche hot dog topped with Carolina gold mustard, stone-ground mustard, and a sharp Szechuan kick — bold, snappy, and anything but ordinary.

PEACHTREE PATTY MELT — \$17

USDA Angus beef layered with pimento cheese, smoky bacon jam, and fried green tomato on buttery Texas toast — a Southern clubhouse melt with swagger.

THE HAPPY G — \$18

Thin-shaved ribeye piled onto a toasted baguette with melted white American cheese, creamy horseradish, and rich au jus for dipping — indulgent, messy, and worth it.

THE BIRDIE PO' BOY — \$15

Crispy fried shrimp tucked into a toasted baguette with southern slaw and Old Bay mayo — coastal, crunchy, and finished with a little Southern bite.

CENTER COURT (SHAREABLES)

BLACKENED SHRIMP TACOS — \$14

Blackened shrimp layered with southern slaw, pico de gallo, and cilantro-lime crema on warm tortillas — smoky, bright, and built for a perfect bite.

CHEESE QUESADILLA — \$12

A golden-griddled tortilla filled with melted cheese and served with pico de gallo, shredded lettuce, and sour cream. Add chicken or pulled pork.

MINI PEACHTREE BURGERS — \$11

Mini USDA beef burgers topped with melted American cheese on soft toasted buns — simple, juicy, and dangerously snackable.

FRIED SHRIMP BASKET — \$13

Golden fried shrimp served with cocktail sauce, lemon, and the tater trio — crisp, tender, and made for dipping.

DIRTY BIRD SLIDERS — \$12

Buffalo chicken sliders with cool southern slaw on mini brioche buns — spicy, creamy, crunchy, and made to disappear fast.

MAIN CLUBHOUSE (ENTRÉES)

STEAK AND FRITES — \$30

Three tender filet medallions served with crisp golden fries — a polished clubhouse classic with rich, steakhouse energy.

PEACH-GLAZED SALMON — \$21

Salmon finished with a glossy peach glaze and served with quinoa pilaf, peach salsa, and seasonal vegetables — bright, elegant, and unmistakably Southern.

SIDES

MAC & CHEESE — \$5

Creamy cheddar mac finished with a golden, bubbling crust.

SOUTHERN SLAW — \$4

Cool, creamy southern slaw with a crisp, refreshing bite.

DAILY SEASONAL VEGETABLE — \$4

Fresh seasonal vegetables prepared daily.

BASKET TATER TRIO — \$4

A crispy mix of potato squares, curly fries, and golden straight-cut fries served hot and ready for dipping.

QUINOA PILAF — \$4

Light, savory quinoa pilaf with a clean, satisfying finish.

THE OUTFIELD (DESSERTS)

MILK & CHOCOLATE POT DE CRÈME — \$9

A silky chocolate custard layered with homemade caramel, sea salt, and vanilla whipped cream — rich, smooth, and unapologetically decadent.

SEASONAL PIE À LA MODE — \$8

Seasonal pie served warm with whipped cream, vanilla ice cream, and a caramel drizzle.

BAG "O" DONUTS — \$7

Warm cinnamon-sugar donut bites served with mixed berry jam — soft, sweet, and made for dipping.

CHOCOLATE BROWNIE À LA MODE — \$8

A warm chocolate brownie crowned with vanilla ice cream — rich, fudgy, melty, and made to linger over.