



Atlanta Marriott Buckhead Hotel



3405 Lenox Road, Atlanta, GA 30326

## SOUPS & SMALL PLATES

**EVER CHANGING SOUP 6**

**CHICKEN AND SAUSAGE GUMBO 7**

**LAMB LOLLIPOPS 15**

*herb marinated and grilled, served with a lamb demi glaze and honey mustard mint sauce*

**SLIDERS CHOICE OF THREE 15**

**CRAB CAKE**—remoulade, lettuce, tomato artichoke relish

**BURGER**—wagyu beef, cheese, house made pickles

**PORK BELLY**—house bbq sauce, crisp red onions, house made pickles

**MEAT N' CHEESE BOARD 15**

*local cheese, cured meats, local honey, house made pates, head cheese, house pickles, toast points*

**COLOSSAL SHRIMP 15**

*phyllo wrapped jumbo gulf shrimp, cider glaze, wilted spinach, applewood smoked bacon*

**SOUL ROLL 10**

*collard greens, red beans and rice, wrapped like an egg roll, deep fried, served with herbed vinaigrette*

**ROASTED BONE MARROW 16**

*sea salt, fresh parsley salad with capers, grilled bread*

**MEZZE 12**

*black-eyed pea hummus, whipped pimento cheese, Chèvre with local honey, vegetable crudité and grilled flat bread*

**FRIED GREEN TOMATOES 8**

*on red pepper rouille, goat cheese, with a spicy tomato dipping sauce*

**STEAK BITES 15**

*cajun spiced and blackened beef tenderloin tips, mushrooms, green onions, served with a soy-butter dipping sauce*

**TRUFFLE FRIES 8**

*skin on fries tossed in grated parmesan cheese, truffle oil and parsley and served with a truffle aioli*

**BONE IN CHICKEN WINGS 12**

*tossed in buffalo wing sauce, lemon pepper or jerked*

## ARTISAN FLATBREADS

**MARGHERITA 11**

*fresh mozzarella, tomato, basil*

**MUSHROOM-WILD 12**

*mushroom blend, crumbled Chèvre tomato sauce, roasted garlic, basil oil*

**PEAR AND BLEU 12**

*poached pears, smoked bacon, bleu cheese, arugula, touch of honey, balsamic glaze*

## SIDES

**MS. DEBORAH'S ORIGINAL SKILLET CORNBREAD 4**

**BAKED MACARONI AND CHEESE 4**

**SEASONAL VEGETABLES 4**

**ROASTED GARLIC SMASHED POTATOES 4**

**LEMON PEPPER ASPARAGUS 6**

**SMOKED GOUDA CHEESE GRITS 6**

**SWEET POTATO FRIES 6**

**COLLARD GREENS WITH SMOKED TURKEY 6**

## MARKET GREENS

**HARVEST SALAD 9**

*mesclun lettuce, dried cranberries, candied pecans, crisp red onions, crumbled bleu cheese, roasted beets, herbed vinaigrette*

**ASIAN CHOP SALAD 9**

*baby bok choy, napa cabbage, shredded carrots, red onion, baby corn, broccoli, red bell pepper, wontons, roasted peanuts, sesame-soy vinaigrette*

**CAESAR SALAD 9**

*hearts of romaine, parmesan cheese, torn brioche croutons, prosciutto cracklings, caesar dressing*

**WEDGE 9**

*baby iceberg lettuce, candied applewood smoked bacon, blistered grape tomatoes, parmesan shard, smoked bleu cheese dressing*

**CAPRESE 9**

*house made mozzarella, grilled bread, heirloom tomatoes, herbed vinaigrette, balsamic glaze*

**Add Chicken 6, Salmon 8, Crab Cake 8, Steak Tips 8**

*\*all of our dressings are made from scratch*

## SANDWICHES

**MEDITERRANEAN CHICKEN SANDWICH 12**

*grilled chicken, arugula, roasted red bell pepper, mozzarella cheese, artichoke and tomato relish, basil aioli on focaccia bun*

**LENOX CLUB SANDWICH 12**

*thick sliced oven roasted turkey breast, avocado, lettuce, applewood smoked bacon, lemon chive aioli on toasted ciabatta bun*

**GRILLED PORTABELLO MUSHROOM 12**

*balsamic marinated and roasted portabella cap, served on toasted egg bun, with basil aioli, fresh mozzarella, roasted red pepper and mesclun greens*

**CRAB CAKE BLT 15**

*tomato—artichoke relish, Applewood smoked bacon, mixed greens, remoulade on a toasted egg bun*

**CLASSIC RUEBEN 14**

*house made corned beef with homemade sauerkraut on toasted marble rye with thousand island dressing and side of our pickles*

*Sandwich selections include your choice of french fries or house made chips*

## BURGERS

**LENOX BURGER 12**

*premium black angus beef with american cheese, lettuce, tomato and onions on a pretzel bun*

**TURKEY BURGER 14**

*all white ground turkey patty, grilled, served with avocado, lettuce and tomato on toasted egg bun with lemon-chive aioli*

**PIMENTO CHEESE BURGER 14**

*home made pimento cheese on a premium angus beef, served with grilled red onions and our house pickles*

**HICKORY BURGER 14**

*premium black angus beef burger with applewood smoked bacon, cheddar cheese, house bbq sauce, house pickles*

*each burger selection includes your choice of french fries or our house made chips*

*\*our premium angus burger is a blend of short rib, brisket and chuck roast.*

## MAIN ENTREE

**GEORGIA CRAB CAKES 29**

*wilted spinach and bacon, grilled artichoke, roasted red pepper rouille*

**RACK OF LAMB 34**

*herb marinated and grilled, served with spring peas carolina gold risotto, grilled asparagus, lamb demi-glaze and honey mustard mint sauce*

**JOYCE FARMS HERB ROASTED CHICKEN 22**

*all natural, herb marinated chicken, served on a stone ground grit cake, wild mushroom ragu and grilled asparagus*

**BRONZE SALMON 22**

*skin on wild atlantic salmon, seared until golden served on wild mushroom carolina gold risotto, smoked tomato broth, tomato petals and grilled asparagus*

**STEAK FRITES 24**

*grilled skirt steak with chimichurri sauce, mini wedge salad, sea salt fries*

**BABY BACK RIBS 24**

*house smoked and grilled, Chef Rich's Award Winning BBQ sauce, served with fries and slaw*

**SHRIMP N RED CORN GRITS 22**

*jumbo gulf shrimp in a creole sauce with andouille sausage on georgia grown stone ground grits with smoked gouda cheese*

**CHEESE AND TRUFFLE PASTA 19**

*lima beans, sun chokes, mushrooms, sundried tomato, fresh herbs tossed in a roasted garlic cream*

## HANDCUT BLACK ANGUS STEAKS

**6 OZ PETIT FILET MIGNON.....29**

**8 OZ FILET MIGNON.....36**

**12 OZ NEW YORK STRIP.....32**

**14 OZ RIBEYE STEAK.....38**

*each steak is topped with our signature steak butter and served with seasonal vegetables and roasted garlic smashed potatoes*

## DESSERTS

**PEACH COBBLER 7**

*home made with crumb topping*

**MOLTEN LAVA CAKE 7**

*chocolate sauce, whipped cream*

**TURTLE CHEESECAKE 7**

*caramel sauce, whipped cream*

**KEY LIME PIE 7**

*tangy key lime, graham cracker crust, whipped cream*

**REAL BANANA PUDDING 7**

*egg custard, bananas, nilla wafers, whipped cream*

**ATLANTA'S OWN HIGH ROAD Ice Cream or Sorbet 7**

*eating raw or partially cooked seafood, shellfish, oysters or meats has the potential to cause illness in certain people. Selected menu items may commonly be served at less than fully cooked temperatures, but we would be happy to prepare them to any degree of doneness that you prefer.*

**Richard B. Green | Executive Chef**

**Ahmed Aichaoui | Restaurant Sous Chef**