

LUNCH



MENU

Atlanta Marriott Buckhead Hotel



3405 Lenox Road, Atlanta, GA 30326

STARTERS

EVER CHANGING SOUP 6

COLOSSAL SHRIMP 15

phyllo wrapped cider glaze, wilted spinach, applewood smoked bacon

SOUL ROLL 10

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

MEZZE 12

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

FRIED GREEN TOMATOES 10

on red pepper rouille, goat cheese, spicy tomato dipping sauce

CAPRESE 12

house made mozzarella, heirloom tomatoes, olive oil, grilled bread

CAESAR OR HOUSE SALAD 5

Herbed Vinaigrette, Caesar or Balsamic

SLIDERS CHOICE OF THREE 15

CRAB CAKE—remoulade, lettuce, tomato and artichoke relish

BURGER—wagyu beef, american cheese, house made pickles

PORK BELLY—bbq sauce, crisp red onion, house made pickles

MIXED GREENS

HARVEST SALAD 9

mesclun lettuce, dried cranberries, candied pecans, crisp red onion, 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, crushed peanuts, sesame-soy vinaigrette

CAESAR SALAD 9

hearts of romaine, parmesan cheese bowl, torn brioche croutons, prosciutto cracklings, tossed in caesar dressing

WEDGE SALAD 9

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

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

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

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 PORTOBELLO MUSHROOM 12

served on toasted egg bun, with pesto, fresh mozzarella, roasted red pepper and balsamic mesclun greens

CRAB CAKE BLT 15

tomato and artichoke relish, applewood smoked bacon, mixed greens, remoulade on a toasted egg bun

CLASSIC RUEBEN 14

house made corned beef piled high with homemade sauerkraut on toasted marble rye with thousand island dressing and a 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 toasted pretzel bun

PIMENTO CHEESE BURGER 14

premium black angus beef with home made pimento cheese, grilled red onions and our house pickles on a pretzel bun

HICKORY BURGER 14

premium black angus beef with applewood smoked bacon, cheddar cheese, house bbq sauce and pickles on a pretzel bun

TURKEY BURGER 14

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

each burger 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.*

SIGNATURE ENTREES

FISH & CHIPS 15

cornmeal crusted catfish, deep fried and served with fries, coleslaw, tartar

JOYCE FARMS HERB ROASTED CHICKEN 22

free range and organic herb marinated chicken, served on a stone ground grit cake, wild mushroom ragu, grilled asparagus

STEAK FRITES 22

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

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 & TRUFFLE PASTA 19

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

SIDES

MS. DEBORAH'S ORIGINAL

SKILLET CORNBREAD 4

SEASONAL VEGETABLES 4

ROASTED GARLIC SMASHED POTATOES 4

LEMON PEPPER ASPARAGUS 6

SMOKED GOUDA CHEESE GRITS 6

SWEET POTATO FRITES 6

COLLARD GREENS WITH

SMOKED TURKEY 4

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 might prefer.

Richard B. Green | Executive Chef

Ahmed Aichaoui | Restaurant Sous Chef