

## Starters

### **Crispy Fried Okra 10**

Cajun spiced, lemongrass sambal

### **Roasted Cauliflower 10**

Crispy cilantro, red-eye spice, bourbon barrel-aged Worcestershire reduction

### **Golden Beet Gazpacho 14**

Yellow tomato, goat cheese, brioche croutons

### **Avocado Bowl\* 18**

Tiger shrimp ceviche, mango pico de gallo, crisp tortilla

## Salads

### **Baby Green Romaine Salad 16**

Boquerones, green olive tapenade crostini, parmesan wafer, creamy parmesan dressing

### **Fattoush Salad 18**

Tomato, bell pepper, red onion, shaved radish, crispy pita, smokey chickpeas, sumac dressing

### **Southwest Quinoa Power Bowl 18**

Grilled corn, black beans, pico de gallo, avocado, cotija cheese, micro cilantro, chipotle lime dressing

### **Grilled Peach & Burrata Salad 22**

Savannah honey compressed peach, burrata, prosciutto Americano, balsamic reduction

### **Salad Enhancements**

blackened shrimp\* 12, grilled chicken breast 10,

pan-seared steelhead trout\* 14

## Breakfast Specialties

*All eggs served with Rösti potatoes, roasted Provençal tomato and asparagus*

### **Wellness Omelet\* 20**

Egg whites, spinach, roasted tomato and onion, herb whipped ricotta

Enhance with smoked salmon or smoked turkey 2

### **Eggs Benedict\* 22**

Medium poached eggs, English muffin, Niman Ranch Canadian bacon, hollandaise

OR

Medium poached eggs, smoked salmon, spinach, English muffin, dill hollandaise

### **Avocado Toast\* 20**

63°C egg, roasted tomatoes, alfalfa sprouts, extra virgin olive oil, sea salt, hummus, sourdough, roasted Provençal tomato and asparagus

### **Short Rib Hash\* 24**

Two eggs any style, red bliss potatoes, roasted peppers and onions, spinach, pepper jack cheese

### **Buttermilk Pancakes or Belgian Waffle 18**

Berries, Vermont maple syrup

### **French Toast 18**

Challah, Grand Marnier, berries, candied walnuts, Vermont maple syrup

## Entrées

### **Truffle Chicken Sandwich 22**

Thomasville Tomme, alfalfa sprouts, bibb lettuce, applewood smoked bacon, grilled focaccia

### **The Burger\* 25**

Sweet Grass Dairy "Heat", bacon, crispy fried onions, lettuce, tomato, bread & butter pickles, St. Regis secret sauce

### **Chicken Fried Shrimp 30**

Confit garlic and Pepper Jack grits, balsamic baby heirloom tomatoes, smoked tomato aioli, herb oil

### **Blackened Steelhead Trout\* 34**

Quinoa ratatouille, lemon beurre blanc, herb salad

### **Tallow Poached Filet Mignon\* 36**

Prepared medium rare, herb whipped potatoes, shaved asparagus salad, sauce Bordelaise

## Sweet Endings

### **Bourbon Pecan Praline Cake 14**

Spiced pecans, burnt butter crumble, toffee cream, praline ice cream

### **Georgia Peach 14**

Lemongrass bavaroise, peach compote, spiced sable cookie, coconut sponge, lemon verbena

### **Chocolate Textures 14**

Brownie, milk and white chocolate mousse, dark chocolate cremeux, cacao nibs

## Beverages & Eye Openers

### **Fresh Squeezed Citrus Juices 8**

Orange or grapefruit

### **Coffee 6**

Regular and decaf Seattle Fonté coffee roasters

### **Espresso, Cappuccino, Latte 8**

Whole, 2%, soy or almond milk

### **Hot Tea 6**

A selection of premium loose-leaf teas

### **John Jacob Bellini 16**

White peach nectar, sparkling wine

### **Lady Astor Mimosa 16**

Freshly squeezed orange juice, sparkling wine

### **West Paces Mary 16**

St. Regis Atlanta's signature Bloody Mary

### **Red Snapper 16**

The original Bloody Mary from the King Cole Bar

*\*PER STATE LAW, NO ALCOHOL WILL BE SERVED ON SUNDAYS BEFORE 12:30 P.M.\**

## Hand-Spun Milkshakes

### **Classic Black & White 8**

Creamy vanilla, rich chocolate syrup

### **Strawberry 10**

Creamy vanilla, fresh strawberries