

19 NORTH



BREAKFAST BUFFET

\$1.00 dollar donated adults 19 kids 9.00

ALL AMERICAN

two eggs any style with crisp hash browns, choose bacon, ham steak, sausage or Canadian bacon and toast, bagel or muffin. Includes juice and coffee 15

GOOD START

oatmeal, cold cereal or housemade granola with fresh berries or bananas, skim milk and choice of toast, bagel or muffin. Includes juice and coffee 14

3-EGG OMELETS

CLASSIC HAM AND AGED CHEDDAR hash browns 12

EGG WHITE, SPINACH tomato, goat cheese, hash browns 13

THE WINDWARD aged cheddar, ham, onion, sweet peppers, hash browns 14

19 NORTH bacon, potatoes, mushrooms, aged cheddar, hash browns 14

ENHANCEMENTS

crisp bacon / sausage 4
ham steak 4
hash browns 5
southern style grits 5
oatmeal, brown sugar,
raisins, milk (440 cal.) 5
yogurt and granola parfait,
choice of berries (500 cal.) 8
cereal, choice of berries or
sliced banana, milk 8
fresh fruit plate 9

BEVERAGES

fresh orange, grapefruit juice apple,
cranberry, pineapple, V8 or tomato juice 4
Starbucks coffee - regular or decaffeinated 3.00
hot tea 2.50
milk, chocolate milk, hot chocolate 3.00
Espresso 2
cappuccino, latte 4
soft drink 3

19 North partners with local farms to allow our guest to experience all that the regional area has to offer.

These are some of the farms we partner with:

Springer Mountain Farms, Mt. Airy GA, Nora Mills, Helen GA, Soho Bakery, Sandy Springs GA, and BJ's Farms, Athens GA

Atlanta Marriott Alpharetta | 5750 Windward Parkway, Alpharetta, GA 30005 | 770-754-9600

19 NORTH



CRUNCHY FRENCH TOAST

corn flake crusted, strawberries, bananas lite syrup (495 cal.) 12

EGG WHITE FRITTATA

turkey sausage, avocado, tomato (350 cal.) 13

FAST FARE

scrambled eggs, diced ham, hash browns 11

EGGS BENEDICT

two poached eggs*, toasted English muffin Canadian bacon, hollandaise sauce 12

JUMBO LUMP CRAB HASH

poached eggs*, mushrooms, spinach, Old Bay hollandaise sauce 16

BROKEN YOLK SANDWICH

two eggs*, bacon, cheddar, tomato on toasted sourdough, hash browns 13

BUTTERMILK PANCAKES

whipped butter, warm maple syrup 11

CARAMELIZED BANANA PANCAKES

walnuts, whipped butter, warm maple syrup 12

STEAK N' EGGS

wild mushroom bacon hash 16

19 NORTH



SNACKS & SHAREABLES

House-made Kettle Chips & Onion Dip 7
Local Cheese Plate 13
House Brisket Smoke Stack 15
Smoked Brisket Mac & Cheese 12
House Smoked Flash Fried Wings 15
Bourbon peach bbq or blueberry habanero

Savannah Honey Fried Chicken 13
Blackened Redfish Tacos 16
Spiced Jalapeño Chicken Lettuce Wraps 16
Garden Hummus 7
Fried Green Tomatoes 12

LIGHTER FARE

Local Root Vegetable Salad
Kale, croutons and red wine vinaigrette 16

Cobb Salad
Romaine, tomato, hardboiled egg, avocado, smoked bacon, grilled chicken, bbq ranch 16

Quinoa Kale Salad
Dried cranberries, toasted almonds, lemon vinaigrette 17

Baby Spinach Salad
Noble Ranch Applewood smoked bacon, Caly Road Goat Cheese 16

Add Protein to a Dish
Marinated Grilled Chicken 5
Florida Pink Shrimp 7
Grilled Salmon 8
Grilled Skirt Steak 6

HAND HELDS

Turkey BLT
Roasted turkey, toasted sourdough, lemon aioli 15

Fried Green Tomato Sandwich
Arugula, pickled peaches, lemon aioli 16

Springer Mountain BBQ Chicken Sandwich
Noble Ranch Applewood smoked bacon, aged cheddar, buttermilk ranch 16

Bourbon BBQ Brisket Sandwich
House-made Coleslaw 16

19 North Burger
Aged cheddar, Noble Ranch Applewood smoked bacon, toasted sesame bun 17

Smoked Beef Sandwich
House made pickles, thyme au jus 16

FORK & KNIFE

Loch Duart Salmon
Green beans, fingerling potatoes, mustard vinaigrette 19

Springer Mountain Farms Chicken
Carrot apple fritter, sweet tea glaze 18

Bone-in NY Strip
Olive oil smashed fingerlings, thyme au jus 30

Shrimp and Grits
Nora mills stone ground hot tomato jalapeño cheddar grits, Florida pink shrimp, Southern Comfort pan gravy 22

Filet Mignon
Seasonal Vegetables 34

Market Catch
Seasonal Vegetables Market Price

Creole Penne Pasta
Spicy root vegetable, mushroom and tomato 14
Add Florida Pink Shrimp 7
Add Springer Farm Chicken 6

Niman Ranch Pork Chop
Southern mac and cheese, country green beans 22

19 North partners with local farms to allow our guest to experience all that the regional area has to offer.

These are some of the farms we partner with:

*Springer Mountain Farms, Mt. Airy GA, Nora Mills, Helen GA, Soho Bakery, Sandy Springs GA, and BJ's Farms, Athens GA
Atlanta Marriott Alpharetta | 5750 Windward Parkway, Alpharetta, GA 30005 | 770-754-9600*

BEVERAGES

Regional Draft Beers \$7.50

Copperhead Amber
Hop Dang Diggity
Dry County
Tropicalia
Sneaky Wheat
Three Taverns

Bottled Import Beers \$6.50

Corona Extra Corona Light
Dos XX
Guinness Draught Can
Heineken Heineken Lite
Modelo
Stella Artois

Bottled Domestic Beers \$5.50

Blue Moon Belgian White
Budweiser Bud Light
Coors Light
Michelob Ultra
Miller Lite
O'Doul's
Sam Adams Boston or Seasonal
Sierra Nevada Pale Ale

Bottled Craft Beers \$6.60

Angry Orchard Cider,
Sweetwater 420 Atlanta Extra Pale Ale
Terrapin Athens India Pale Ale

Wine By the Glass

Sparkling Wines

La Marca, Extra Dry, Prosecco, Veneto, Italy, NV.....\$11

House Wines

Mangnolia Grove: Chardonnay, Cabernet, Merlot and Pinot Grigio\$9

White/Blush Wines

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington.....\$10
CasaSmith, Pinot Grigio, "ViNO", Ancient Lakes, Washington.....\$10
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy.....\$12
Giocato, Pinot Grigio, Slovenia.....\$10
Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand.....\$10
Fernlands, Sauvignon Blanc, Marlborough, New Zealand.....\$11
Meiomi, Chardonnay, Monterey, Sonoma, California.....\$16
Chateau St. Jean, Chardonnay, North Coast, California.....\$10
Sonoma Cutrer, Chardonnay, Russian River Ranches, Sonoma, California.....\$10
Spellbound, Chardonnay, California.....\$12
Tucker Becksoffer wines "Hogwash" Grenache Rose, California.....\$12

Red Wines

Chalk Hill, Pinot Noir, Sonoma Coast, California.....\$14
Purple Hands, Pinot Noir, Willamette Valley.....\$21
J.Lohr Estates, Merlot, "Los Osos", Paso Robles, California\$13
Margarett's Vineyard, Merlot, Mendocino, California.....\$10
The Hess Collection, Cabernet Sauvignon, North Coast, California.....\$15
Aquinias, Cabernet Sauvignon, North Coast, California.....\$12
Franciscan Estate, Cabernet Sauvignon, Napa Valley, California.....\$18
Nine Line, Red Blend, Lodi, California.....\$15
Emancipation, Rhone Varietal Red Blend, Lodi, California.....\$13
Alamos, Malbec, Mendoza, Argentina.....\$10

10.19

A 20% service charge will be added to groups of 6 or more.

Cocktails -

All our juices are fresh squeezed

1858 \$10
RM Rose Peach Lemon Whiskey, Dillard
Muddled Mint
Simple Syrup

Alpharetta \$12
Old 4th Ward Gin, Atlanta
Muddled Blackberries
Fresh Lemon & Lime Juice
Simple Syrup

Milton \$14
Richland Rum, Richland
Mango Iced Tea, Hapeville
Fresh Lemon Juice
West Indian Orange Bitters

Windward Manhattan \$11
Bourbon
Bitters
Sweet Vermouth

400 \$13
Partida Blanco Tequila
Jalapeno Honey, Hapeville
Fresh Lime Juice

Cucumber Martini \$15
Hendricks Gin
Chateau
Fresh Lime Juice

Espresso Martini \$15
Espresso
Vanilla Vodka
Cream

Grapefruit Martini \$15
Grey Goose Vodka
St. Germaine Liquor
Rosemary Simple Syrup
Fresh Grapefruit Juice

Orange Cream Martini \$15
Vanilla Vodka
Cointreau
Orange Juice

Martini of the Month \$15

BOTTLED WINE



Sparkling Wines

La Marca, Extra Dry, Prosecco, Veneto, Italy, NV.....	\$40
Segura Viudas, Brut, Cava, “Aria”, Catalonia, Spain, NV.....	\$39
Mumm Napa, Brut, “Prestige Chef de Caves”, Napa Valley, California, NV.....	\$89

White/Rose/Blush Wines

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington.....	\$35
Fernando Pighin & Figli, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy.....	\$45
CasaSmith, Pinot Grigio, “ViNO”, Ancient Lakes, Washington.....	\$35
Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand.....	\$34
Provenance Vineyards, Sauvignon Blanc, Rutherford, California.....	\$69
Terra d’Oro, Chenin Blan/Viognier, Clarksburg, California.....	\$41
Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California.....	\$60
Chateau St. Jean, Chardonnay, North Coast, California.....	\$30
Kenwood Vineyards, Chardonnay, “Six Ridges”, Russian River Valley, Sonoma County, California.....	\$58
Sonoma Cutrer, Chardonnay, “Russian River Ranches”, Sonoma Coast, California.....	\$37
Rombrauer, Chardonnay, Carneros, California.....	\$125
Cakebread Cellars, Chardonnay, Napa Valley, California.....	\$115

Red Wines

La Crema, Pinot Noir, Sonoma Coast, California.....	\$69
Erath, Pinot Noir, Oregon.....	\$103
Mohua Wines, Pinot Noir, Sonoma Coast, Sonoma County, California.....	\$52
Chalk Hill, Pinot Noir, Sonoma Coast, California.....	\$52
Alamos, Malbec, Mendoza, Argentina.....	\$35
Canoe Ridge Vineyard Merlot, “The Expedition”, Horse Heaven Hills, Washington.....	\$38
J.Lohr Estates, Merlot, “Los Osos”, Paso Robles, California.....	\$48
Raymond Vineyards, Merlot, “Reserve Selection”, Napa Valley, California.....	\$92
Austin Hope, Red Blend, “Troublemaker”, Central Coast, California, Blend 10.....	\$50
Estancia, Cabernet Sauvignon, Paso Robles, California.....	\$40
Aquinas, Cabernet Sauvignon, North Coast, California.....	\$47
Columbia Crest, Cabernet Sauvignon, “H3”, Horse Heaven Hills, Washington.....	\$40
The Hess Collection, Cabernet Sauvignon, North Coast, California.....	\$56
Franciscan Estate, Cabernet Sauvignon, Napa Valley, California.....	\$69
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California.....	\$90
Jordan, Cabernet Sauvignon, Alexander Valley, California.....	\$150