EVERYTHING YOU WANT TO EAT & DRINK
BREAKFAST MENU
5AM-11AM

WAM Continental 20
Choice of sourdough, white, wheat, rye, or multi-grain toast, bagel English muffin, biscuit or seasonal breakfast pastry (GF option available)
Choice of cereal or yogurt & granola
Choice of fresh fruit plate or whole fruit

Breakfast Sandwich 16
Fried egg, Panko crusted chicken breast, bacon jam, pimento cheese, biscuit, breakfast potatoes - served spicy or sweet

Southern Breakfast 22
Two eggs any style, choice of Applewood smoked bacon, grilled ham, pork sausage or chicken apple sausage (2) - served with breakfast potatoes, stone ground grits and choice of toast

Create Your Own Omelet 18
Choice of whole eggs or egg whites 2
Choice of three ingredients: tomato, onion, mushroom, spinach, ham, bacon, sausage, chicken apple sausage, cheddar, Swiss or feta - served with breakfast potatoes and choice of toast

Smoked Salmon Benedict 18
Poached eggs, English muffin, Hollandaise, breakfast potatoes

Buttermilk Pancakes 16
Maple syrup, powdered sugar, choice of Applewood smoked bacon, grilled ham, pork sausage or chicken apple sausage (2)
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BREAKFAST MENU
5AM-11AM

Shrimp & Grits  20
Sunny side egg, stone ground grits, andouille sausage

Steel Cut Oatmeal  8
Golden raisins, brown sugar, candied pecans
Choice of skim, 2%, whole milk, almond milk (1) or soy milk (1)

Organic Granola & Yogurt  9
Atlanta fresh Greek 2% yogurt or non-fat yogurt, berries, candied pecans, organic granola

Bagel & Cream Cheese  6
Choice of plain, cinnamon raisin, blueberry or everything bagel - served with classic cream cheese or strawberry cream cheese

Smoked Salmon and Bagel  15
Choice of plain or everything bagel, cream cheese, capers and red onions

Brioche French Toast  18
Fresh berries, maple syrup, choice of Applewood smoked bacon, grilled ham, pork sausage or chicken apple sausage (2)

ON THE SIDE

Atlanta fresh Greek 2% yogurt or non-fat yogurt  6
Fruit cup  6
Mixed berries  6
Breakfast potatoes  6
Applewood smoked bacon, pork sausage or grilled ham  6
Chicken apple sausage  6
White, sourdough, multi grain, wheat or rye toast, bagel, pastry
English muffin or biscuit  6
Mini danish and croissant basket  7
Southern style grits  6

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ALL-DAY MENU
APPETIZERS
11AM-11PM

SOUP

Seasonal 9
Chef's choice preparation

SALADS

Add to any salad
Chicken 8
Seasonal Fish 10
Shrimp 10
Steak 14

Mixed Green Salad 9
Tomatoes, cucumber, carrots, radish, balsamic vinaigrette

Caesar Salad 9
Romaine, parmesan, croutons, Caesar dressing

House Made Hummus 10
raw and pickled veggies, naan

Crispy Chicken Wings 14
Choice of flavor: lemon pepper, honey buffalo or BBQ
Served with celery and blue cheese

Garden Panzanella Salad 14
Seasonal veggies, sweet herbs, corn bread, tomato vinaigrette
Add Blackened Shrimp or Chicken 4

Parmesan Truffle Fries 8
Pancetta, herb aioli

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Grilled 12 oz. Ribeye 36
Roasted asparagus, truffle fries, red wine demi-glace

Herb Roasted Chicken Breast 26
Shitake bacon, carolina gold rice, field peas, peppers and onions, hot sauce

Pork Belly Sugo 18
Fusili, aged parmesan

Shrimp and Grits 18
Cajun cream, andouille

Vegetarian Panini 16
Grilled portobello, caramelized onions, roasted red pepper, avocado spread, arugula, fries

The Burger 16
Short rib and brisket blend, white cheddar, bacon jam, lettuce, tomato, Holeman & Finch bun
Add fried egg 3
Served with fries, fruit or side salad

Turkey Panini 15
Roasted turkey, avocado, sprouts, tomato, fries

Meat Lovers Pizza 18
Pepperoni, Sausage

Veggie Pizza 16
Mushrooms, Peppers, Onions, Olives

Cheese Pizza 15

Chicken Tenders 14
Fries, honey mustard

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ALL-DAY
MENU
SIDES
11AM-11PM

Cajun Seasoned Fries  6
Parmesan Truffle Fries  8
Locally Sourced Vegetables  6
Seasonal Fruit and Berries  6
Side Mixed Greens Salad  6
Tomatoes, cucumber, carrots, radish, balsamic vinaigrette

SWEET
TREATS
11AM-11PM

Peach Cobbler
A La Mode  8
Selection of
Ice Cream and Sorbet  8
Seasonal Cheesecake  12

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JUST FOR KIDS

BREAKFAST BITES
5AM–11AM

One Egg  7
Choice of toast, fruit cup

Short Stack  7
Silver dollar pancakes, maple syrup, strawberries
Add chocolate chips  2

Breakfast Cereals  7
Frosted Flakes, Fruit Loops, Cheerios (GF), Chex (GF), Frosted Mini Wheats or Raisin Bran with sliced bananas or berries
Choice of skim, 2% or whole milk
Almond or soy milk  2

DESSERTS
11AM–11PM

Cookies & Milk  7
Selection of Ice Cream & Sorbets  6

Fruit Cup  7

Odwalla Juice Smoothie  6
Mango Tango, Superfood, Strawberry

LUNCH & DINNER BITES
11AM–11PM

All sandwiches come with choice of seasonal fruit, French fries or small salad

Grilled Cheese  7
Cheddar cheese, white bread

Grilled Chicken Breast  11
Seasonal vegetables

Sliders  12
Two mini burgers, cheddar cheese

PB&J  7
Choice of white or wheat bread, Grape or strawberry jam

Chicken Tenders  10
Honey mustard, BBQ sauce or ranch

Pasta Magnifico  9
Buttered, parmesan cheese

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ALL NIGHT BITES
11PM-5AM

The Burger 16
Short rib and brisket blend, white cheddar, bacon jam, lettuce, tomato, Holeman & Finch bun
Served with fries, fruit or side salad

Turkey Panini 15
Roasted turkey, avocado, sprouts, tomato, fries

Crispy Chicken Wings 14
Choice of flavor: lemon pepper, honey buffalo
Served with celery and blue cheese

Chicken Tenders 12
Fries, honey mustard

Mixed Green Salad 9
Tomatoes, cucumber, carrots, radish, balsamic vinaigrette

Caesar Salad 9
Romaine, parmesan, croutons, Caesar dressing
Add to any salad
Chicken 8
Shrimp 10

Seasonal Fruit and Berries 6

Cajun Seasoned Fries 6

Parmesan Truffle Fries 8

Late Breakfast 14
Roasted Potato and Andouille Hash, Sunny-Side Up Egg, Salsa Verde

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PETS’ MENU

TREATS

AVAILABLE
24 HOURS A DAY

12 oz Ribeye 30

7 oz Burger 12

Pet Cookie Treats 7

Smart Water
Small 5/Large 9

Sparkling Water 5

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**DRINKS**
**COFFEE, TEA & JUICE**
AVAILABLE
24HRS A DAY

**Large Coffee 10**
**Small Coffee 8**
Choice of skim, 2% or whole milk, cream, soy milk (1) or almond milk (1)

**Espresso 5**

**Cappuccino 6**
Choice of skim, 2% or whole milk, cream, soy milk (1) or almond milk (1)

**Hot Tea 5**
Rishi Tea, Chili Mango, Matcha Super Green, Strawberry Tulsi, Earl Grey, English Breakfast, Tumeric Ginger, Chamomile Medley, Peppermint, Jasmine

**Milk 4**
Choice of skim, 2% or whole milk, cream, soy milk (1) or almond milk (1)

**Odwalla Juice Smoothie 7**
Strawberry Monster C
Mango Tango
Super Food

**Chilled Juice 5**
Apple Juice
Cranberry Juice
V-8
Pineapple Juice
Grapefruit
Orange Juice
Super Juice – a house blend of fruits and vegetables pressed daily (9)

**Additional**
Smart Water Small 6/Large 9
Sparkling Water Small 4/Large 9
Tonic Water 8
Soda 4
Coca-Cola, Diet Coke, Sprite, Ginger-Ale, Coke Zero, Club Soda, Tonic
Iced Tea – Sweetened or Unsweetened Glass 4/Carafe 9
Hot Chocolate 5

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### DRINKS

**W Atlanta-Midtown**

<table>
<thead>
<tr>
<th><strong>Wine</strong></th>
<th><strong>Type</strong></th>
<th><strong>Varietals</strong></th>
<th><strong>Price</strong></th>
<th><strong>Per Bottle</strong></th>
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RAISE A GLASS
Let us mix your favorite cocktail, or sip one of our signature concoctions. Choose from a variety of premium spirits and mixers. Please dial 0 for our seasonal signature cocktails.

BY THE BOTTLE
All bottles are served with your choice of four 10 oz. bottles of mixers, two 12 oz. carafes of juice and a small bowl of savory snacks.

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Cognac</th>
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<tr>
<td>Titos 175</td>
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<td>Ketel One 200</td>
<td>Dusse VSOP 350</td>
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<td>Belvedere 250</td>
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<td>Grey Goose 250</td>
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<td>Ciroc 250</td>
<td>Tequila</td>
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<td>Patron Silver 250</td>
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<td>Don Julio 1942 400</td>
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<td>Hennessy VS 300</td>
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<td>Dusse VSOP 350</td>
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<tbody>
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<td>Bacardi 200</td>
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<td>Sailor Jerry 200</td>
<td>Ayama 1942 400</td>
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<table>
<thead>
<tr>
<th>Bourbon Whiskey/Scotch</th>
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<td>Bulleit 200</td>
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<td>Jack Daniels 200</td>
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<td>Crown Royal 250</td>
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<td>Johnnie Walker Black 250</td>
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<td>Macallan 12 300</td>
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<tr>
<td>Johnnie Walker Blue 500</td>
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