

# BREAKFAST AND BRUNCH

# SALTWOOD

CHARCUTERIE & BAR

SHARE ON SOCIAL  
@loewsatlanta

## SMOOTHIES & COLD PRESSED JUICES

Locally bottled by Arden's

<b>SUNRISE</b>	10
Pineapple, apple, mango, peach, strawberry	
<b>COMPLETE RECOVERY</b>	10
Apple, strawberry, banana, echinacea root	
<b>GREEN ENERGY MACHINE</b>	10
Cucumber, celery, apple, spinach, kale, ginger	
<b>YOGA 1</b>	10
Pineapple, apple, spinach, kale, ginger, lemon	

## SWEET & LIGHT

<b>BAKERY BASKET</b>	11
Butter croissant, chocolate croissant, pain au raisins	
<b>GREEK YOGURT PARFAIT</b>	13
Fresh berries, house-made granola, local honey	
<b>OATMEAL BRÛLÉE</b>	8
Brown sugar cane, berries	
<b>AVOCADO TOAST</b>	16
Eggs your way, roasted tomato, pickled red onion, micro greens	
<b>MORNINGSIDE</b>	19
Smoked salmon, bagel, tomato, red onion, cream cheese	
<b>GRIDDLED</b>	
<b>BUTTERMILK PANCAKES</b>	14
Plain, blueberry or chocolate chip	
<b>SPICED PEACH FRENCH TOAST</b>	15
Challah bread, vanilla batter, crème fraîche	

## ON THE SIDE

Breakfast potatoes	5
Seasonal fresh cut fruit	7
Cheese grits	5
Cage free egg	5
Applewood smoked bacon or turkey bacon	7
Chicken apple sausage or pork sausage	7

## BRUNCH PLATES

<b>SALTWOOD OMELET</b>	16
Bacon, onions, peppers, cheddar	
<b>EGG WHITE FRITTATA</b>	16
Goat cheese, medley vegetables	
<b>EGGS BENEDICT</b>	16
Cured bacon, tomato confit, lemon hollandaise	
<b>CHARCUTERIE AND CHEESE BOARD</b>	20
Condiments and bread	
<b>KALE SALAD</b>	14
Feta cheese, orange, quinoa, sunflower seeds	
<b>STEAK AND EGGS</b>	24
Tender beef shoulder, hollandaise, breakfast potatoes	
<b>BREAKFAST SANDWICH</b>	18
Scrambled eggs, chorizo, tomato, cheddar cheese, challah bread	
<b>BREAKFAST BURGER</b>	18
Two angus patties, applewood bacon, cheddar cheese, Bibb lettuce, cage free egg	

## BEVERAGES

Coffee	4
Espresso	4
Double Espresso	6
Café Latte	5
Cappuccino	5
Mocha	5
Macchiato	5
Tea Forté	5
Juice	5

**MARCUS JOSEPH | RESTAURANT CHEF**  
**SNOOK LEE | RESTAURANT GENERAL MANAGER**

Consuming raw or undercooked poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.

Loews Atlanta Hotel is passionately committed to serving and delivering the most fresh and healthy ingredients. We strive to use non-GMO sustainable products, partnering with local artisans and farms across the country to keep these promises.