

In-Room Dining

Local flavor right to your room

Classic Continental	\$23
Seasonal fruit and berries, assorted pastries, coffee or tea, orange or grapefruit juice	
Egg Frittata	\$17
Seasonal vegetables, goat cheese	
Peachtree Corner Breakfast	\$26
Two eggs any style, pork or chicken sausage or bacon, breakfast potatoes, seasonal fruit, coffee or tea	
Bagel and Lox	\$18
Smoked salmon, toasted bagel, red onion, capers, roasted tomatoes	
Greek Yogurt Parfait	\$10
Fresh berries, house-made granola	
Bakery Basket	\$11
Croissant, Danish, muffin	
Steel Cut Oatmeal	\$12
Golden raisins, brown sugar	

Breakfast 7am-11am

Arden's Garden Smoothies and Cold Pressed Juice	\$10
Yoga 1 Cold Pressed Juice - pineapple, cucumber, spinach, kale, ginger	
Green Energy Cold Pressed Juice - cucumber, celery, apple, spinach, kale, ginger	
Sunrise Fruit Smoothie - pineapple, apple, mango, peach, strawberry	
Buttermilk Pancakes	\$14
Vermont maple syrup	
Breakfast Sides	
Seasonal Fruit	\$7
Breakfast Potatoes	\$5
Applewood Smoked Bacon	\$6
Pork or Chicken Sausage	\$6
Breakfast Beverages	
Coffee	\$4.5
Tea Forte Hot Tea	\$4.5
Fresh Squeezed Orange or Grapefruit Juice	\$6

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Saltwood Charcuterie Board \$22
Artisanal cured meats and cheeses, grilled bread, assorted condiments

Smoked BBQ Chicken Wings \$22
Sweet and savory spice rub, Southside Lager BBQ sauce

Chicken Tenders \$18
French fries, honey mustard, ranch or BBQ sauce

French Onion Soup \$12
Sweet caramelized onions, croutons, gruyere cheese

Southern Caesar Salad \$14
Cornbread crouton, aged cheddar, prosciutto, 6 minute egg

Autumn Green and Pear Salad \$16
Fall greens, fennel, cranberry, gorgonzola cheese, poached pear, pear wine dressing

Add To Any Salad
Chicken Breast 8
Sixty South Salmon 12

American Burger \$18
Two angus patties, Vermont cheddar, candied bacon, Saltwood sauce

BBQ Smoked Salmon Flatbread \$19
Garlic & herb spread, pickled onions, crispy capers

All Day Menu 11am-11pm

Friday & Saturday 11am-12am

Braised Short Rib Flatbread \$19
Smoked gouda spread, pickled red onions, confit tomatoes, Saltwood BBQ sauce, arugula

Turkey Club \$15
Toasted multigrain bread, bacon, avocado, Bibb lettuce, avocado spread

Saltwood Grilled Chicken Sandwich \$17
Smoked jalapeno aioli, cheddar cheese, BBQ candied bacon

Chicken Piccata \$26
Saffron angel hair pasta, lemon-butter sauce, wilted arugula

Blackened Sixty South Salmon \$30
Orange & vanilla beurre blanc, grilled broccolini, spiced sweet potato puree

Grilled 12oz New York Strip Steak \$38
Broccolini, three-cheese potato gratin

Crab & Bacon Macaroni & Cheese \$17
Three-cheese sauce, crab, bacon

Chocolate Cake \$10
Mango sauce

Cheesecake \$10
Raspberry sauce

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Sandwiches

Served with choice of kettle chips or fruit

Chicken Salad Sandwich **\$15**

Roasted tomatoes, arugula, ciabatta bread

Veggie Wrap **\$14**

Roasted zucchini, squash, eggplant, red pepper, hummus, tomato wrap

Smoked Turkey **\$15**

Kale, tomato, bacon, garlic aioli, croissant

Baby Romaine Caesar Salad **\$12**

Garlic & herb croutons, shaved Parmesan cheese

Chocolate Cake **\$10**

Mango sauce

Cheesecake **\$10**

Raspberry sauce

Overnight Menu 11pm-7am Friday & Saturday 12am-7am

Beverages

Soft Drinks	\$5
Freshly Brewed Harney & Son Iced Tea	\$5
Wine By The Glass	\$14
Domestic Beer	\$6
Craft and Imported Beer	\$8

Wines by the Bottle

Sparkling

Pommery, Brut Royal, Champagne, Reims	\$125
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White

Bernard Reverdy, Sauvignon Blanc, Sancerre	\$68
A to Z Wineworks, Pinot Gris, Oregon	\$52
The Calling, Chardonnay, Sonoma Coast	\$78

Red

Cristom, Mt. Jefferson Cuvee, Pinot Noir, Willamette	\$102
Starmont Vineyards, Merlot, Carneros	\$88
Owen Roe, Abbot's Table, Blend, Columbia Valley	\$84