

LUNCH
MON-SAT
11AM-5PM

SUN
3PM-5PM

FOUR SEASONS
HOTEL ATLANTA

FIELD & FARM

BRUSSELS SPROUTS <i>sherry gastrique / figs / citrus zest {GF, V}</i>	14
TRUFFLE FRIES <i>parmesan / truffle oil / garlic / rosemary / alabama barbecue sauce {GF}</i>	16
STRAWBERRY & ASHER BLUE CHEESE SALAD <i>mixed greens / pickled shallots / citrus honey dressing</i>	19
GEORGIA GREENS <i>tucker farm lettuces / radish / cucumber / snap peas / green goddess dressing {GF, VG}</i>	17
CASHEW HUMMUS <i>cashews / chickpeas / garlic / lime / za'atar flat bread / seasonal crudité {V}</i>	18
PROSCIUTTO FLATBREAD <i>burrata / goat cheese / parmesan / basil / arugula / heirloom tomato {VG}</i>	23
CHEESE AND CHARCUTERIE <i>fig preserves / honeycomb / spiced pickles</i>	38

Finishing Touches : atlantic salmon \$18 / grilled shrimp \$18 / chicken \$16

SANDWICHES & SUCH

CLARENCE'S CHICKEN SANDWICH <i>crispy chicken tenderloin / pickled jalapeño / lettuce / tomato / spiced aioli</i>	21
BAR MARGOT ANGUS BURGER <i>double patty / american cheese / bacon / charred red onions / pickles / dijonaise</i>	26
LOBSTER ROLL <i>lemon aioli / toasted brioche</i>	34
CRISPY OYSTER MUSHROOM SANDWICH <i>tomato-harissa chutney / arugula / pickled onion / vegan aioli</i>	20
<i>Sandwiches Choice Of : french fries / sweet potato fries / small organic salad</i>	
CRAB AND SHRIMP TOAST <i>french bread / avocado coulis / lemon aioli</i>	24
ROASTED CHICKEN <i>black truffle + potato puree / heirloom carrots / oyster mushrooms / salsa verde</i>	38
GRILLED ATLANTIC SALMON <i>whipped yukon potatoes / asparagus / chimichurri</i>	36
STEAK FRITES <i>chatel farms black wagyu / madeira + green peppercorn sauce / house frites</i>	40

DESSERTS

STRAWBERRY PAVLOVA	15
<i>lychee / greek yogurt ice cream - lavender {GF}</i>	
FUNNEL CAKE	14
<i>mango sorbet / peach jam</i>	
SOFT CHOCOLATE CAKE	16
<i>66% manjari chocolate cremeux / morello cherry sorbet</i>	
STRAWBERRY RHUBARB GALETTE	14
<i>strawberry foam / lemon hibiscus sorbet {V}</i>	
TROPICAL INSPIRATION TART	17
<i>citrus mousse / coconut cake / tropical cremeux / coconut ice cream</i>	

GF | Gluten Free

DF | Dairy Free

VG | Vegetarian

V | Vegan

We do not recommend raw food for take away service

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

*Groups of 6 or more will require an automatic gratuity charge of 20% applied to bill

BEVERAGES

COCKTAILS

AVANT GARDEN 20

st. germain elderflower / salted cucumber / hibiscus / brut rose

PRIMA FUEGA 20

mi campo tequila / yellow chartreuse / raspberry / habanero / lime

MEDICINE MAN 19

four roses bourbon / vida mezcal / ginger / lemon

GIN MARGOT 21

*monkey 47 gin / preserved lime / salted lime mist / basil
fever tree tonic*

BELLE'S BERRY 18

absolut elyx / southern belle farms strawberry / lemon verbena / brut rose

LADY VICTORIA 16

*ketel one vodka / cocchi americano / rosemary / lemon
-non-alcoholic option available- 12*

HIGHWAY ONE 18

conniption kinship gin / chamomile / eucalyptus / egg white / bitters

TERMINUS 22

rittenhouse rye / cocchi di torino / rivulet pecan / burned orange / tobacco

BEER 8

STELLA ARTOIS
pilsner / belgium
5%

HEINEKEN
pale lager
5%

SWEETWATER 420
pale ale
5.7%

GUINNESS
dark irish dry stout
4.2%

MILLER LITE
american light pilsner
4.2%

BUD LIGHT
pale lager
5%

CORONA
pale lager
4.6%

LAGUNITAS
ipa
6.2%

COORS LIGHT
lager
4.2%

BUD WEISER
pale lager
5%

WICKED HAZY
ipa
6.8%

NON-ALCOHOLIC SELECTONS 6

HEINEKEN 00
non-alcoholic

WINE BY GLASS

SPARKLING

Faire La Fete / Brut Rose / Limoux 15
Zardetto / Prosecco / Veneto Italy 13

WHITE WINE

Pieropan / Garganega / Soave DOC 18
Craggy Range / Sauvignon Blanc / Marlborough 16
Flowers / Chardonnay / Sonoma 20
Louis Latour / Chardonnay / Mâconnais 20

RED WINE

Ysios / Tempranillo / Rioja 27
Duckhorn / Merlot / Napa Valley 28
Ravel & Stitch / Cabernet Sauvignon / Central Coast 21
Kokomo / Zinfandel / Dry Creek Valley 19
Cristom / Pinot Noir / Willamette Valley 29
Vina Cabos Felino / Malbec / Mendoza 21

ROSE WINE

Mirabeau / Still Rose / France 13