

LUNCH
MON-SAT
11AM-5PM

FOUR SEASONS
HOTEL ATLANTA

FIELD & FARM

BRUSSELS SPROUTS <i>sherry gastrique / figs / citrus zest {GF, V}</i>	15
TRUFFLE FRIES <i>parmesan / truffle oil / garlic / rosemary / alabama barbecue sauce {GF}</i>	18
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>	19
POACHED BEET SALAD <i>goat feta / pecans / citrus / arugula / blis 9</i>	16
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>	22
BAR MARGOT ANGUS BURGER <i>double patty / american cheese / bacon / charred red onions / pickles / dijonnaise</i>	28
LOBSTER ROLL <i>lemon aioli / toasted brioche</i>	34
CRISPY OYSTER MUSHROOM SANDWICH <i>tomato-harissa chutney / arugula / pickled onion / vegan aioli</i>	20

Sandwiches Choice Of : french fries / sweet potato fries / small organic salad

CRAB AND SHRIMP TOAST <i>french bread / avocado coulis / lemon aioli</i>	28
SPRINGER MOUNTAIN CHICKEN ROULADE <i>potato puree / heirloom carrots / oyster mushroom / chimichurri</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>	36

DESSERTS

FUNNEL CAKE.....	15
<i>mango sorbet / peach jam</i>	
SOFT CHOCOLATE CAKE.....	16
<i>66% manjari chocolate cremeux / morello cherry sorbet</i>	
STRAWBERRY RHUBARB GALETTE.....	16
<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

MOUNTAIN OF YOUTH 20

herradura blanco tequila / blended family blueberry / aperol / ancho 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*

SUMMER, LATELY 18

bulrush gin / honeydew / lillet rose / local honey / lime / egg white

OLD THYMER 22

michter's rye / spanish vermouth / amaro / peach / sauternes

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
Kokomo / Chardonnay / Russian River Valley 25
Gueguen Cotes Salines / Chardonnay / Chablis 20

RED WINE

Meunier Rouge / Merlot + Cabernet France / France 26
Ravel & Stitch / Cabernet Sauvignon / Central Coast 21
Kokomo / Zinfandel / Dry Creek Valley 19
Ken Wright / Pinot Noir / Willamette Valley 26
Vina Cabos Felino / Malbec / Mendoza 21
El Vinculo / Tempranillo / La Mancha 22

ROSE WINE

Laurent Miquel "Père et Fils" / Still Rosé / France 13