

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
<i>Finishing Touches : atlantic salmon \$18 / grilled shrimp \$18 / chicken \$16</i>	
GEORGIA GREENS <i>tucker farm lettuces / radish / cucumber / snap peas / green goddess dressing {GF, VG}</i>	17
<i>Finishing Touches : atlantic salmon \$18 / grilled shrimp \$18 / chicken \$16</i>	
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

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
<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>	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

COCONUT PANNA COTTA	16
<i>passion fruit / mango / exotic sorbet {GF, V}</i>	
PEACH en CROÛTE	16
<i>puff pastry / honey ice cream</i>	
NUTELLA CANDY BAR.....	17
<i>hazelnut / salted caramel / lemon sorbet</i>	
CHOCOLATE BREAD PUDDING.....	16
<i>vanilla anglaise / chocolate 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

GREAT ESCAPE 19

absolut elyx / berentzen apple liqueur / madeira wine cinnamon spiced cranberry / lime / honey

GIN MARGOT 22

gin / limoncello / lime / lime oleo / mediterranean tonic

REINA ROSSA 50

komos rosa / cocchi rosa / lemon / lavender honey simple / egg white

MEDICINE MAN 19

four roses bourbon / vida mezcal / ginger / lemon

CALL ME COLTRANE 18

vodka / cocchi americano / lemon smoked guava

SOUTHERN PARADISE 18

bulrush gin / chinola passion fruit liqueur / banana-oat-vanilla syrup lemon / egg white

OLD THYMER 22

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

JIVE TALK 25

diplomatico almond rum / cointreau tropical blend

ZERO-PROOF COCKTAILS

GARDEN PARTY 12

salted cucumber / hibiscus / lime / sparkling water

LIL' COLTRANE 12

smoked guava / rosemary / sparkling water

QUICK VACATION 12

cinnamon spiced cranberry / lime / honey / sparkling water

CHEERLEADER 12

pomegranate / ginger / lemon / sparkling water

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%

BUDWEISER

pale lager

5%

WICKED HAZY

ipa

6.8%

NON-ALCOHOLIC SELECTIONS 6

HEINEKEN 00

non-alcoholic

WINE BY GLASS

SPARKLING

Moët & Chandon / Rose Brut / Champagne 40

Rotari / Brut Rose / Trentino-Alto Adige 15

Laurent Perrier "La Cuvée" / Brut Champagne / Reims 30

Zardetto / Prosecco / Veneto Italy 15

WHITE WINE

Zenato / Pinot Grigio / Veneto 15

Greywacke / Sauvignon Blanc / Marlborough 19

Flowers / Chardonnay / Russian River Valley 25

Gueguen Cotes Salines / Chardonnay / Chablis 18

RED WINE

Espirit de Pavie / Bordeaux Blend / Bordeaux 26

Weatherford / Cabernet Sauvignon / Napa Valley 25

Cristom / Pinot Noir / Willamette Valley 26

Fattoria Poggerino / Sangiovese / Chianti Classico Reserva 25

Harvey & Harriet / Bordeaux Blend / San Luis Obispo 20

ROSE WINE

Planeta / Still Rosé / Sicilia 15