

LUNCH  
MONDAY - SATURDAY  
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 COBBLER .....                                  | 17 |
| <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 / salted cucumber / hibiscus / Rotari rosé*

### MOUNTAIN OF YOUTH 20

*Don Fulano Fuerte / Blended Family blueberry / Aperol ancho lime*

### CARNAVAL DE MELANCIA 18

*High West Bourbon / watermelon Campari / limonada Watermelon*

### GIN MARGOT 22

*Castle & Key "Rise" / limoncello / lime oleo Fever Tree Mediterranean tonic*

### REINA ROSA 40

*Komos rosa / Cocchi Rosa / lemon / lavender honey meringue*

### MARGOT MARTINI 30

*Procera "Blue Dot" / Cocchi Vermouth di Torino Extra Dry botanical saline*

### MEDICINE MAN 19

*Old Forester / Siete Misterios mezcal / ginger / lemon*

### CALL ME COLTRANE 18

*Belvedere / Cocchi Americano / lemon smoked guava*

### SOUTHERN PARADISE 18

*Monkey 47 gin / Chinola / banana-oat-vanilla syrup / lemon meringue*

### OLD THYMER 22

*Michter's rye / Spanish vermouth / amaro / peach Sauternes*

### JIVE TALK 25

*Almond infused Diplomatico rum / Cointreau / pineapple coconut / orange*

### THE LEGEND 60

*Herradura Legend / demerara syrup / Bolivian pink salt cinnamon*

## 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%*

### SWEETWATER 420

*Extra Pale Ale / Georgia  
5.7%*

### GUINNESS

*Dry Stout / Ireland  
4.2%*

### CORONA

*Pale Lager / Mexico  
4.6%*

### MILLER LITE

*Pilsner / Georgia  
4.2%*

### HEINEKEN 0.0

*Non-alcoholic  
0.0%*

## WINE BY GLASS

### SPARKLING

*Almacita / Brut Rosé / Uco Valley 15  
Zardetto / Prosecco / Veneto 15*

### CHAMPAGNE

*Laurent Perrier "La Cuvée" / Brut / Reims 30  
Veuve Clicquot / Brut 35  
Moët and Chandon / Brut Rosé 40  
Ruinart / Blanc de Blanc 50  
Ruinart / Brut Rosé 65  
Dom Perignon / Brut 75*

## WINE BY GLASS

### WHITE WINE

*Zenato / Pinot Grigio / Delle Venezie 15  
Domaine Durand / Sauvignon Blanc / Sancerre 22  
Palliser Estate "Pencarrow" / Sauvignon Blanc / Martinborough 18  
Neyers Vineyards / Chardonnay / Carneros 22  
Domaine Céline & Frédéric Gueguen / Chardonnay / Côtes Salines 18*

### RED WINE

*Bethel Heights "Estate" / Pinot Noir / Willamette Valley 23  
Luigi Giordano "Cavanna" / Nebbiolo / Barbaresco 25  
Tornatore / Nerello Mascalese / Etna Rosso DOC 18  
Château Pavie "Esprit de Pavie" / Merlot Blend / Bordeaux 22  
Neyers Vineyards "Vista Notre" / Zinfandel / Napa Valley 19  
Harvey & Harriet / Cabernet Blend / San Luis Obispo 20  
Weatherford / Cabernet Sauvignon / Napa Valley 22*

### ROSE WINE

*Planeta / Nero d'Avola & Syrah / Sicilia 15*