

BRUNCH MENU		Astor Court		JAMES ELLIS	
11:30 AM - 2:00 PM				SOUS CHEF	
THE ST. REGIS ATLANTA					
John Jacob Astor IV’s vision was to cultivate a sense of luxury and refinement so that guests would feel comfortable, as if they were in his private residence. In keeping with this spirit, The St. Regis’ goal is to fulfill every desire – all of our offerings are made available at any time throughout the day, and we would be pleased to create any unlisted menu item you desire.					
STARTERS			ENTRÉES		
Berry Parfait 12 vanilla yogurt, fresh berries, house made granola, honey bee pollen enhance with Atlanta fresh Greek yogurt 14			St. Regis Omelet 20 Chef’s blend mushrooms, fine herbs, white truffle oil, Flat Creek Lodge edam cheese, crème fraîche		
Irish Steel Cut Oatmeal 14 banana brûlée, dried fruit			Athletic Club Omelet 20 egg whites, low-fat feta cheese, spinach, asparagus, tomato enhance with smoked turkey or house-smoked salmon 22		
NY Style Bagel & Cream Cheese 9 choice of plain, cinnamon-raisin, sesame, or everything bagel served with cream cheese and selected preserves enhance with house-smoked salmon and traditional accompaniments 19			Bespoke Eggs Benedict 24 poached eggs, English muffin and hollandaise sauce choice of crab cake, grilled steak or traditional Canadian bacon		
Shrimp & Grits Croquettes 14 Geechie Boy grits, gulf shrimp, pepper jack cheese, harissa emulsion			Burnt Ends Brisket Hash 25 brisket burnt ends, potatoes, peppers, onions, pepper jack cheese, two eggs any style		
“Everything” Potato Pancake 16 everything spiced potato pancake, smoked salmon, chives, crème fraîche			Malted Belgian Style Waffle 21 fresh strawberries, powdered sugar, Vermont maple syrup		
SOUPS & SALADS			Buttermilk Pancakes 21 whipped Chantilly cream, Vermont maple syrup		
Kale & White Bean Soup 13 roasted vegetable stock, baby kale, marinated tomatoes, fennel pollen			Local Cornmeal Hoecakes 24 vanilla bourbon caramel sauce, candied pecan streusel		
Smoked Tomato Soup 13 chorizo tortellini, Idiazabel cheese, garlic Georgia olive oil, basil			The Southern Gentleman 22 spiced dry-battered chicken breast, pear marmalade, house made buttermilk biscuit, Sage Country sausage gravy and one egg any style		
Young Iceberg Salad 17 candied bacon, heirloom tomato, Caveman blue cheese, pickled shallot, blue cheese dressing			West Paces Rise 25 wild caught shrimp, bacon and smoked mozzarella grits, grape tomato, smoked paprika cream		
Baby Romaine Salad 15 parmesana grana, oven-dried tomato, ciabatta, anchoiade, Caesar dressing			Florida Red Snapper 35 curried sweet potato ragout, lemon grass beurre blanc, chive essence		
Seafood Cobb Salad 19 mixed greens, tomato, charred corn, avocado, smoked bacon, Asher blue cheese, egg, pan-seared scallop, lump crab meat and poached jumbo shrimp choice of: white balsamic or buttermilk ranch dressing			Buckhead BLT 18 apple smoked bacon, bibb lettuce, tomato, fried egg, truffle cracked pepper aioli		
HAND-SPUN MILKSHAKES 8			Petite Filet Mignon 30 Clemson blue cheese, potato leek gratin, crispy Brussels sprout, port reduction substitute grilled portabello 20		
Classic Black & White creamy vanilla, rich chocolate syrup			Caroline’s Club 20 grilled chicken, bacon, avocado, melted local gouda, basil aioli, toasted H&F sourdough		
Strawberry creamy vanilla, fresh strawberries			St. Regis Pimento Burger 24 short rib & brisket grind, house pimento cheese, apple smoked bacon, caramelized garlic aioli		
			Sweet Potato Ravioli 22 sage brown butter, arugula, herb roasted walnuts, sherry vinegar		
			Salad & Pasta Enhancements grilled chicken breast 4, sautéed shrimp 7, oven-roasted salmon 8, Maine lobster 12		

Per state law, no alcohol will be served on Sundays before 12:30 p.m.

88 WEST PACES FERRY ROAD, ATLANTA, GEORGIA

Food items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

MENU UPDATED OCTOBER 2016 MM