

LUNCH 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.					
PREMIER			SIGNATURE		
Crispy Brussels Sprout 8 white truffle, parmesan, red wine mignonette			Petite Filet Mignon 30 Clemson blue cheese, potato leek gratin, crispy Brussels sprout, port reduction substitute grilled portabello 20		
Shrimp & Grits Croquettes 14 Geechie Boy grits, gulf shrimp, pepper jack cheese, harissa emulsion			Sweet Potato Ravioli 22 sage brown butter, arugula, herb roasted walnuts, sherry vinegar		
Roasted Cauliflower 8 crispy cilantro, red eye spice, bourbon barrel aged Worcestershire reduction			Florida Red Snapper 35 curried sweet potato ragout, lemon grass beurre blanc, chive essence		
Kale & White Bean Soup 13 roasted vegetable stock, baby kale, marinated tomatoes, fennel pollen			St. Regis Pimento Burger 24 short rib & brisket grind, house pimento cheese, apple smoked bacon, caramelized garlic aioli		
Smoked Tomato Soup 13 chorizo tortellini, Idiazabel cheese, garlic Georgia olive oil, basil			Pan Roasted Chicken Breast 31 house peppercorn dumplings, local mushroom ragout, Marsala jus		
MOREOVER			Buckhead BLT 18 apple smoked bacon, bibb lettuce, tomato, fried egg, truffle and cracked pepper aioli		
Golden Beet Carpaccio 16 baby arugula, shaved red onion, crispy caper, smoked ricotta, Georgia olive oil			Caroline’s Club 20 grilled chicken, bacon, avocado, melted local gouda, basil aioli, toasted H&F sourdough		
Baby Iceberg Salad 17 candied bacon, heirloom tomato, Caveman blue cheese, pickled shallot, blue cheese dressing			Grilled Chilean Verlasso Salmon 32 farro risotto, shaved fennel salad, pomegranate, tarragon essence		
Young Romaine Salad 15 parmesana grana, oven-dried tomato, ciabatta, anchoiade, Caesar dressing			Jumbo Shrimp & Grits 32 Cochon andouille sausage, Logan Turnpike Mill grits, smoked paprika cream		
Toasted Farro Salad 17 roasted root vegetables, baby kale, goat cheese truffle, candied pecan, fig balsamic dressing			Salad & Pasta Enhancements grilled chicken breast 4, sautéed shrimp 7, oven-roasted salmon 8, Maine lobster 12		
Seafood Cobb Salad 19 mixed greens, diver scallop, jumbo shrimp, crab, heirloom tomato, bacon, blue cheese, charred corn, hardboiled egg choice of: white balsamic or buttermilk ranch dressing					
HAND-SPUN MILKSHAKES 8			BEVERAGES & EYE OPENERS		
Classic Black & White creamy vanilla, rich chocolate syrup			Juices 8 fresh squeezed orange and grapefruit		
Strawberry creamy vanilla, fresh strawberries			Coffee 6 Seattle Fonte coffee, french press, espresso, cappuccino, latte, mocha		
			John Jacob Bellini 16 white peach purée, sparkling wine		
			Lady Astor Mimosa 16 fresh orange juice, sparkling wine		
			West Paces Mary 16 signature bloody mary		
			Red Snapper 16 the original bloody mary from the King Cole Bar		

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 of 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