

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 &
CONTINENTAL OFFERINGS

Market Fresh Fruit Medley Chef's selection	13
Melange of Berries raspberries, blueberries, blackberries, strawberries	15
Bakery Basket danishes, croissants, muffins	12
Smoked Salmon & Bagel everything, plain, or cinnamon bagel, cream cheese, tomato, capers, red onion	19
Selection of Dry Cereals ask your server for today's offerings choice of whole, skim, 2%, soy, or almond milk	9
Irish Steel Cut Oatmeal banana brûlée, dried fruit, brown sugar	12
Logan Mill Grits organic stone-ground grits, aged cheddar, butter	12
Berry Parfait vanilla yogurt, fresh berries, house made granola, honey bee pollen <i>enhance with Atlanta fresh greek yogurt 14</i>	12

BEVERAGES

Fresh Squeezed Citrus Juice orange or grapefruit	8
Heart "Beet" heart healthy elixir with red beets, cucumber, orange and carrot juice	14
Green Garden fuel for the digestive system, cucumber, kale, apple and pineapple juice	14
Paradise Power tropical blend with a ginger kick, carrot, pineapple and green apple	14
Juice du Jour chef's daily selection of unique juice blends to start the day	14
Coffee	6
Espresso, Cappuccino or Latte	7
Hot Tea premium loose leaf tea	6

EYE OPENERS

John Jacob Bellini white peach purée, sparkling wine	16
Lady Astor Mimosa fresh orange juice, sparkling wine	16
West Paces Mary signature bloody mary	16
Red Snapper the original bloody mary from the King Cole Bar	16

EGGS

Two Eggs & Co. prepared any style, Yukon gold potatoes, choice of breakfast meat	19
Athletic Club Omelet egg whites, low-fat feta cheese, spinach, asparagus, tomato <i>enhance with smoked turkey or house-smoked salmon 22</i>	18
St. Regis Omelet Chef's blend mushrooms, fine herbs, white truffle oil, Flat Creek Lodge edam cheese, crème fraîche	20
Bespoke Eggs Benedict poached eggs, English muffin and hollandaise sauce choice of crab cake, grilled steak or traditional Canadian bacon	24
Burnt Ends Brisket Hash brisket burnt ends, potatoes, peppers, onions, pepper jack cheese, two eggs any style	25

SPECIALTIES

Buttermilk Pancakes whipped Chantilly cream, Vermont maple syrup	21
Local Cornmeal Hoecakes vanilla bourbon caramel sauce, candied pecan streusel	24
Malted Belgian Style Waffle fresh strawberries, powdered sugar, Vermont maple syrup	21
West Paces Rise wild caught shrimp, bacon and smoked mozzarella grits, grape tomato, smoked paprika cream	25
The Southern Gentleman spiced dry-battered chicken breast, pear marmalade, house made buttermilk biscuit, Sage Country sausage gravy	25

SIDES

5

One Egg Any Style

Fruit Medley

Plain or Vanilla Yogurt

Smoked Bacon

Chicken-Apple Sausage

Yukon Gold Potatoes

Sliced Tomatoes

Steel Cut Oats

Southern Grits

Toast: White, Sour Dough, Wheat, Rye

Bagel: Plain, Sesame, Cinn-Raisin, Everything

Gluten-free bread is available upon request