11:30 AM - 2:00 PM

Astor Court

RUSSELL HAYS

EXECUTIVE 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	•
Berry Parfait vanilla yogurt, fresh berries, house made granola, honey bee pollen <i>enhance with Atlanta fresh Greek yogurt 14</i>	12
Irish Steel Cut Oatmeal banana brûlée, dried fruit	12
NY Style Bagel & Cream Cheese 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	9
Shrimp & Grits Croquettes Geechie Boy grits, gulf shrimp, pepper jack cheese, harissa emulsion	14
"Everything" Potato Pancake everything spiced potato pancake, smoked salmon, chives, crème fraîche	16
SOUPS & SALADS	•
Kale & White Bean Soup roasted vegetable stock, baby kale, marinated tomatoes, fennel pollen	13
Smoked Tomato Soup chorizo tortellini, Idiazabel cheese, garlic Georgia olive oil, basil	13
Young Iceberg Salad candied bacon, heirloom tomato, Caveman blue cheese, pickled shallot, blue cheese dressing	17
Baby Romaine Salad parmesana grana, oven-dried tomato, ciabatta, anchoiade, Caesar dressing	15
Seafood Cobb Salad 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	19
Salad & Pasta Enhancements	
grilled chicken breast 4, sautéed shrimp 7, oven-roasted salmon 8, Maine lobster 12	
• 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

•	ENTRÉES	•
	melet Iushrooms, fine herbs, white truffle oil, ge edam cheese, crème fraîche	20
asparagus, ton	v-fat feta cheese, spinach,	20
poached eggs,	gs Benedict English muffin and hollandaise sauce cake, grilled steak or traditional Canadian	24
brisket burnt e	Brisket Hash nds, potatoes, peppers, onions, eese, two eggs any style	25
	gian Style Waffle ries, powdered sugar, e syrup	21
Buttermilk whipped Chan	Pancakes tilly cream, Vermont maple syrup	21
	meal Hoecakes n caramel sauce, candied pecan streusel	24
spiced dry-bat	rn Gentleman tered chicken breast, pear marmalade, hc ilk biscuit, Sage Country sausage gravy ny style	25 ouse
	Rise rimp, bacon and smoked mozzarella grits, smoked paprika cream	25
Florida Red curried sweet p chive essence	l Snapper potato ragout, lemon grass beurre blanc,	35
Buckhead B apple smoked truffle cracked	bacon, bibb lettuce, tomato, fried egg,	18
crispy Brussels	Mignon cheese, potato leek gratin, s sprout, port reduction <i>ed portabello 20</i>	30
Caroline's (grilled chicken aioli, toasted H	, bacon, avocado, melted local gouda, bas	20 sil
short rib & bris	mento Burger .ket grind, house pimento cheese, apple , caramelized garlic aioli	24
Sweet Potat sage brown bu sherry vinegar	tter, arugula, herb roasted walnuts,	22
HAN	ND-SPUN MILKSHAKES 8	
Cre	Classic Black & White eamy vanilla, rich chocolate syrup	
	Strawbarry	

Strawberry creamy vanilla, fresh strawberries

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 JANUARY 2017 MM