

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

Fruit Medley or Melange of Berries	13
Chef's selection of raspberries, blueberries, blackberries, strawberries	
Smoked Salmon & Bagel	19
everything, plain, or cinnamon bagel, cream cheese, tomato, capers, red onion	
Irish Steel Cut Oatmeal	16
banana brûlée, dried fruit, brown sugar	
Logan Mill Grits	12
organic stone-ground grits, aged cheddar, butter	
Healthy Start Power Bowl	12
vanilla yogurt, fresh berries, house made granola, hemp hearts, honey bee pollen	
<i>enhance with Atlanta fresh Greek yogurt</i>	

BEVERAGES

Fresh Squeezed Citrus Juice	8
orange or grapefruit	
Heart "Beet"	14
heart healthy elixir with red beets, cucumber, orange and carrot juice	
Green Garden	14
fuel for the digestive system, cucumber, kale, apple and pineapple juice	
Paradise Power	14
tropical blend with a ginger kick, carrot, pineapple and green apple	
Coffee	6
Seattle Fonté coffee roasters	
Espresso, Capuccino or Latte	7
whole, 2% or almond milk	
Hot Tea	6
premium loose leaf tea	

EYE OPENERS

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	

EGGS & SPECIALTIES

Two Eggs & Co.	19
prepared any style, Yukon gold potatoes, choice of breakfast meat	
Athletic Club Omelet	18
egg whites, low-fat feta cheese, spinach, asparagus, tomato	
<i>enhance with smoked turkey or house-smoked salmon</i>	
St. Regis Omelet	20
Chef's blend mushrooms, fine herbs, white truffle oil, Flat Creek Lodge edam cheese, crème fraîche	
Bespoke Eggs Benedict	24
poached eggs, English muffin and hollandaise sauce	
choice of crab cake, grilled steak or traditional Canadian bacon	
Burnt Ends Brisket Hash	25
brisket burnt ends, potatoes, peppers, onions, pepper jack cheese, two eggs any style	
Buttermilk Pancakes	21
whipped Chantilly cream, Vermont maple syrup	
Malted Belgian Style Waffle	21
fresh strawberries, powdered sugar, Vermont maple syrup	

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

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.