

## 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	•
vanilla yogu	Start Power Bowl  urt, fresh berries, house made granola, us, honey bee pollen	12		Omelet I mushrooms, fine herbs, white truffle oil, odge edam cheese, crème fraîche	20
	th Atlanta fresh Greek yogurt	14		Club Omelet	20
	el Cut Oatmeal lée, dried fruit	16		low-fat feta cheese, spinach,	20
NV Ctula	Ragal & Craam Chassa	9	enhance wit	h smoked turkey or house-smoked salmor	22
choice of pl bagel serve	Bagel & Cream Cheese lain, cinnamon-raisin, sesame, or everything and with cream cheese and selected preserves th house-smoked salmon and traditional ments		poached eg	Eggs Benedict gs, English muffin and hollandaise sauce ab cake, grilled steak or traditional Canadi	24 ian
<b>Tuna Pol</b> Gulf of Mex		24	brisket burr	ds Brisket Hash t ends, potatoes, peppers, onions, cheese, two eggs any style	25
				elgian Style Waffle perries, powdered sugar, aple syrup	21
•	SOUPS & SALADS			k Pancakes antilly cream, Vermont maple syrup	21
	Salad Enhancements		Sweet Grass	hicken Salad Sandwich 5 Dairy Thomasville Tomme, alfalfa sprouts 5, multigrain croissant	<b>20</b>
gr	illed chicken breast 4, sautéed shrimp 7, oven-roasted salmon 8			Pickled Shrimp Rolls e smoked mayonnaise, black radish	22
tomato con	Favorite Salad fit, shaved shallots, roasted shiitake mushroo y vinaigrette	<b>18</b> ms,	Clemson blu crispy Bruss	et Mignon ue cheese, potato leek gratin, els sprout, port reduction rilled portabello	30 20
•		1.4	_	·	
	oed, red bell pepper, cucumber, traditional saic, sea salt & basil cream	14	short rib & b	<b>Pimento Burger</b> prisket grind, house pimento cheese, apple on, caramelized garlic aioli	24
Bibb lettuc	Everything Green Salad e, baby zucchini, french beans, sugar snap pe fine herbs, cotija cheese, avocado dressing	<b>18</b> as,			
chickpeas, I	and Kale Power Bowl black-eyed peas, alfalfa sprouts, cherry cucumber, avocado, edamame, sweet potato,	18	◆ BEV	ERAGES & EYE OPENERS	; •
miso vinaig		18	Fresh Squ orange or g	neezed Citrus Juice rapefruit	8
Sweet Gras	s Dairy Lil' Moo cheese, herbs, H&F olive tuile less dressing		<b>Coffee</b> Seattle Fon	é coffee roasters	6
				Capuccino or Latte r almond milk	7
H.	AND-SPUN MILKSHAKES 8		<b>John Jaco</b> white peach	<b>b Bellini</b> purée, sparkling wine	16
	Classic Black & White			or Mimosa e juice, sparkling wine	16
	creamy vanilla, rich chocolate syrup  Strawberry		West Pace signature bl		16
	creamy vanilla, fresh strawberries	<u>/</u> /	Red Snap the original	<b>per</b> bloody mary from the King Cole Bar	16

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