

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	12
vanilla yogurt, fresh berries, house made granola, honey bee pollen <i>enhance with Atlanta fresh Greek yogurt 14</i>	
Irish Steel Cut Oatmeal	12
banana brûlée, dried fruit	
NY Style Bagel & Cream Cheese	9
choice of plain, cinnamon-raisin, sesame, or everything bagel served with cream cheese and selected preserves <i>enhance with house-smoked salmon and traditional accompaniments 19</i>	

SOUPS & SALADS

Gazpacho	14
tomato based, red bell pepper, cucumber, traditional garnish mosaic, sea salt & basil cream	
Russell's Favorite Salad	18
tomato confit, shaved shallots, roasted shiitake mushrooms, Jerez sherry vinaigrette	
Almost Everything Green Salad	18
Bibb lettuce, baby zucchini, french beans, sugar snap peas, asparagus, fine herbs, cotija cheese, avocado dressing	
Quinoa and Kale Power Bowl	18
chickpeas, black-eyed peas, alfalfa sprouts, cherry tomatoes, cucumber, avocado, edamame, sweet potato, miso vinaigrette	
Heriloom Tomato Salad	18
Sweet Grass Dairy Lil' Moo cheese, herbs, H&F olive tuile, green goddess dressing	

Salad Enhancements

grilled chicken breast 4, sautéed shrimp 7, oven-roasted salmon 8, Maine lobster 12

BEVERAGES & EYE OPENERS

Juices	8
fresh squeezed orange and grapefruit	
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	

ENTRÉES

St. Regis Omelet	20
Chef's blend mushrooms, fine herbs, white truffle oil, Flat Creek Lodge edam cheese, crème fraîche	
Athletic Club Omelet	20
egg whites, low-fat feta cheese, spinach, asparagus, tomato <i>enhance with smoked turkey or house-smoked salmon 22</i>	
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	
Malted Belgian Style Waffle	21
fresh strawberries, powdered sugar, Vermont maple syrup	
Buttermilk Pancakes	21
whipped Chantilly cream, Vermont maple syrup	
The Southern Gentleman	25
spiced dry-battered chicken breast, pear marmalade, house made buttermilk biscuit, Sage Country sausage gravy and one egg any style	
West Paces Rise	25
wild caught shrimp, bacon and smoked mozzarella grits, grape tomato, smoked paprika cream	
Truffle Chicken Salad Sandwich	20
Sweet Grass Dairy Thomasville Tomme, alfalfa sprouts, Bibb lettuce, multigrain croissant	
Southern Pickled Shrimp Rolls	22
house-made smoked mayonnaise, black radish	
Petite Filet Mignon	30
Clemson blue cheese, potato leek gratin, crispy Brussels sprout, port reduction <i>substitute grilled portabella 20</i>	
St. Regis Pimento Burger	24
short rib & brisket grind, house pimento cheese, apple smoked bacon, caramelized garlic aioli	

HAND-SPUN MILKSHAKES

8

Classic Black & White
creamy vanilla, rich chocolate syrup

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 or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.