

LUNCH MENU

11:30 AM - 2:00 PM

Astor Court

THE ST. REGIS ATLANTA

RUSSELL HAYS

EXECUTIVE SOUS CHEF

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.

PREMIER

Crispy Brussels Sprouts

white truffle, parmesan, red wine mignonette

8

Roasted Cauliflower

crispy cilantro, red eye spice, bourbon barrel aged Worcestershire reduction

8

Kale & White Bean Soup

roasted vegetable stock, baby kale, marinated tomatoes, fennel pollen

13

Gazpacho

tomato based, red bell pepper, cucumber, traditional garnish mosaic, sea salt & basil cream

14

MOREOVER

Russell’s Favorite Salad

tomato confit, shaved shallots, roasted shiitake mushrooms, Jerez sherry vinaigrette

18

Almost Everything Green Salad

Bibb lettuce, baby zucchini, french beans, sugar snap peas, asparagus, fine herbs, cotija cheese, avocado dressing

18

Quinoa and Kale Power Bowl

chickpeas, black-eyed peas, alfalfa sprouts, cherry tomatoes, cucumber, avocado, edamame, sweet potato, miso vinaigrette

18

Heriloom Tomato Salad

Sweet Grass Dairy Lil’ Moo cheese, herbs, H&F olive tuile, green goddess dressing

18

SALAD ENHANCEMENTS

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

SIGNATURE

Petit Filet Mignon

Clemson blue cheese, potato leek gratin, crispy Brussels sprout, port reduction
substitute grilled portabello

30

20

St. Regis Pimento Burger

short rib & brisket grind, house pimento cheese, apple smoked bacon, caramelized garlic aioli

22

35

Pan Roasted Chicken Breast

house peppercorn dumplings, local mushroom ragout, Marsala jus

35

24

Grilled Chilean Verlasso Salmon

farro risotto, shaved fennel salad, pomegranate, tarragon essence

24

31

Jumbo Shrimp & Grits

Cochon andouille sausage, Logan Turnpike Mill grits, smoked paprika cream

31

20

Truffle Chicken Salad Sandwich

Sweet Grass Dairy Thomasville Tomme, alfalfa sprouts, Bibb lettuce, multigrain croissant

20

22

Southern Pickled Shrimp Rolls

house-made smoked mayonnaise, black radish

22

BEVERAGES & EYE OPENERS

Juices

fresh squeezed orange and grapefruit

8

6

Coffee

Seattle Fonte coffee, french press, espresso, cappuccino, latte, mocha

6

16

John Jacob Bellini

white peach purée, sparkling wine

16

16

Lady Astor Mimosa

fresh orange juice, sparkling wine

16

16

West Paces Mary

signature bloody mary

16

16

Red Snapper

the original bloody mary from the King Cole Bar

16

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

MENU UPDATED JUNE 2017 MM