

BREAKFAST

AVAILABLE FROM 6:00AM UNTIL 11:00AM
DIAL 2300 FOR ASSISTANCE

JUICES 12oz

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE	10
“FUN NIGHT, ROUGH MORNING” DATES, BLUEBERRY, SPINACH, COCONUT WATER	13
“GREEN GOODNESS” KALE, GREEN APPLE, PINEAPPLE, GINGER	12
ORANGE, APPLE, CRANBERRY, GRAPEFRUIT, TOMATO, CARROT, V-8, PINEAPPLE JUICE	8

BARISTA

	15 MIN
LAVAZZA COFFEE (REGULAR OR DECAF)	SMALL POT (2 MUGS) LARGE POT (3 MUGS)
ICED COFFEE	7
ESPRESSO	7
DOUBLE ESPRESSO	10
CAPPUCCINO, LATTE, OR MOCHA	(ADD A SHOT +4.00) 8
HOT CHOCOLATE	8
RISHI TEA	8
EARL GREY, ENGLISH BREAKFAST, CHAMOMILE MEDLEY, JASMINE GREEN, BLUEBERRY HIBISCUS, MASALA CHAI, JADE OOLONG, PEACH BLOSSOM, PEPPERMINT, TURMERIC GINGER	

GRIDDLE & MORE

OMG! FRENCH TOAST	18
TRIPLE CREAM CHEESE, SEASONAL BERRIES, BERRY COMPOTE, POWDERED SUGAR	
BELGIAN WAFFLE	16
SEASONAL BERRIES, WHIPPED CREAM, VERMONT MAPLE SYRUP	
TRIPLE STACK BUTTERMILK PANCAKES	18
VERMONT MAPLE SYRUP, WHIPPED CREAM, POWDERED SUGAR	
CORNMEAL PANCAKES	20
BLUEBERRY COMPOTE, LEMON CURD, POWDERED SUGAR	
HOUSE SMOKED SALMON	23
TOMATO, CAPER BERRIES, CUCUMBER, CREAM CHEESE, RED ONION, CHOICE OF BAGEL	
CHICKEN SCHNITZEL BISCUIT	17
HOUSE-MADE PIMENTO CHEESE, LOCAL HONEY, SERVED WITH HOME FRIES	
TOFU SCRAMBLE	17
TURMERIC TOFU, VEGAN CHEESE, TENDER BULGUR, SAUTEED KALE	

SIDES

	15 MIN
HASH BROWNS	7
HOME FRIES	7
PLAIN OR CHEDDAR GRITS	8
APPLEWOOD SMOKED BACON	10
TURKEY BACON	10
COUNTRY SAUSAGE LINKS	10
CHICKEN APPLE SAUSAGE	10

FRUITS AND GRAINS

PARK 75 SUPERFOOD FRUIT AND GRAIN	17
CHIA SEEDS, OATS, ALMOND MILK, GOJI BERRIES, SEASONAL BERRIES, PUMPKIN SEEDS	
SELECTION OF DRY CEREAL	11
BANANAS OR STRAWBERRIES	
GRANOLA PARFAIT	13
GRANOLA, HONEY-YOGURT, SEASONAL BERRIES	
STEEL CUT OATMEAL	13
RAISINS, BROWN SUGAR, SKIM MILK, BANANAS OR STRAWBERRIES	
RUBY RED GRAPEFRUIT	13
SLICED SEASONAL FRUIT	17

FROM THE BAKERY

FRESH BAKED BREAKFAST PASTRY	8
BAGELS	8
SESAME SEED, PLAIN, EVERYTHING, CINNAMON RAISIN, LOW FAT OR REGULAR CREAM CHEESE	
SELECTION OF TOAST	7
WHITE, WHEAT, MULTIGRAIN, SOURDOUGH, RYE, ENGLISH MUFFIN, GLUTEN FREE	

EGGS, EGGS, EGGS

TWO EGGS ANY STYLE	16
CHOICE OF HOME FRIES, HASH BROWNS OR GRITS	
THREE EGG OMELETTE	19
CHOICE OF FILLINGS TO INCLUDE: HERBS, MUSHROOMS, ONIONS, TOMATOES, BACON, PEPPERS, CHEDDAR CHEESE, GOAT CHEESE, HAM, SMOKED SALMON, SPINACH SERVED WITH HOME FRIES	
EGGS BENEDICT	24
CHOICE OF SMOKED SALMON OR CANADIAN BACON, ENGLISH MUFFIN, POACHED EGGS, HOLLANDAISE SERVED WITH HOME FRIES	
EGG WHITE FRITTATA	19
ASPARAGUS, HERBS, TOMATOES, POTATOES, LOW FAT MOZZARELLA	
LOBSTER AND EGGS	36
POACHED MAINE LOBSTER, SCRAMBLED EGGS, MASCARPONE, TARRAGON, SERVED WITH HOME FRIES	
CORNEB BEEF HASH AND POACHED EGGS	21
MEDIUM DICED CORNEB BEEF, CRISP POTATOES, PEPPERS, ONIONS, WHOLE GRAIN MUSTARD HOLLANDAISE	

ALL DAY

AVAILABLE FROM 11:00 AM TO 12:00 AM MIDNIGHT
A 22% SERVICE CHARGE AND \$5.00 ADMINISTRATION FEE WILL BE ADDED TO YOUR CHECK

SNACKS AND STARTERS

SOUP OF THE DAY	13
TODAY'S CHEF INSPIRED SOUP SELECTION	
HOMESTYLE CHICKEN NOODLE SOUP	12
VIDALIA ONION SOUP	13
SOURDOUGH TOAST, BROILED SWISS AND GRUYERE	
MAINE CRAB TOAST	17
AVOCADO MOUSSE, ROOFTOP GARDEN HERBS, RADISH	
SMOKED CHICKEN WINGS	18
TOSSED IN HOT SAUCE, ALABAMA WHITE SAUCE, CELERY, CARROT	
HEAD-ON GEORGIA SHRIMP COCKTAIL	25
SAVANNAH SHRIMP, COCKTAIL SAUCE, GRILLED LEMON	
CHARCUTERIE PLATE	36
CHEF'S SELECTION OF 3 CURED MEATS & 3 CHEESES, LAVASH, AND TRADITIONAL GARNISHES	
TODAY'S CRUDO	16
CHEF INSPIRED SEASONAL RAW CREATION	

PIZZA AND PASTA

MARGHERITA THIN CRUST PIZZA	
ROMA TOMATOES, FRESH MOZZARELLA, BASIL, PESTO	21
CANTINA ANDRIANO, PINOT GRIGIO, ALTO ADIGE, ITALY	11 / 53
MEAT LOVERS THIN CRUST PIZZA	
PEPPERONI, ITALIAN SAUSAGE, BLACK FOREST HAM, MOZZARELLA, TOMATO SAUCE	27
NIGHT ON PONCE, IPA, THREE TAVERNS, DECATUR	7
CHICKEN FETTUCCINE ALFREDO	28
TRADITIONAL PARMESAN CREAM SAUCE, BASIL, ORGANIC CHICKEN	
ICONOCLAST, CHARDONNAY, RUSSIAN RIVER	16 / 72
GARGANELLI PUTTANESCA	25
TRADITIONAL TOMATO-OLIVE SAUCE, BASIL, PARMESAN, (CHICKEN+10, SHRIMP+14)	
DOMAINE DU PRÉ SEMELÉ, SANCERRE, LOIRE VALLEY	17 / 77

ALL ITEMS ON THIS MENU ARE COOKED TO ORDER.SPECIAL REQUESTS GLADLY ACCOMMODATED. CONSUMING RAW OR UNDERCOOKED MEATS ,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SANDWICHES

LOCAL PULLED PORK BBQ SANDWICH	17
SMOKED GEORGIA PORK BUTT, FSHA BBQ SAUCE, APPLE-KALE SLAW, PRETZEL BUN	
HOUSE GROUND BEEF OR TURKEY BURGER	21
AMERICAN CHEESE, DIJONNAISE, CHARRED ONION, APPLEWOOD SMOKED BACON	
SIERRA NEVADA, IPA, ASHEVILLE, NORTH CAROLINA	7
LOBSTER BANH MI	M / P
VIETNAMESE BAGUETTE, POACHED LOBSTER, PICKLED - VEGETABLES, MAYO, CILANTRO, JALAPEÑO	
DOMAINE DU PRÉ SEMELÉ, SANCERRE, LOIRE VALLEY	17 / 77
CHICKEN SCHNITZEL CLUB	20
SOURDOUGH, BACON, PIMIENTO CHEESE, LETTUCE, TOMATO, AVOCADO SPREAD	
ROW ELEVEN PINOT NOIR, RUSSIAN RIVER VALLEY	18 / 81
SMOKED TURKEY AND APPLE	18
MULTIGRAIN, PESTO, LOCAL APPLE, ALFALFA SPROUTS	
GRILLED MUSHROOM PANINI	18
ARUGULA, ROASTED GARLIC AIOLI	

SALADS

BABY SPINACH SALAD	16
SEASONAL BERRIES, CUCUMBER, GOAT CHEESE, SPICED GEORGIA PECANS, TARRAGON VINAIGRETTE	
YOUNG KALE CAESAR	16
PARMESAN, CROUTONS, SUNFLOWER SEEDS, ANCHOVY DRESSING	
ASIAN COBB SALAD	16
CHILLED TERIYAKI CHICKEN, NAPA CABBAGE, CARROT, PEPPERS, TOASTED PEANUT, SESAME SOY VINAIGRETTE	
ANCIENT GRAIN SALAD	17
QUINOA, FREEKAH, ARUGULA, SEASONAL MELON, LIME-MINT VINAIGRETTE (ADD SPECK +10)	

ALL DAY

AVAILABLE FROM 11:00 AM TO 12:00 AM
DIAL 2300 FOR ASSISTANCE

ENTRÉES

AVAILABLE FROM 5:00 PM TO MIDNIGHT

GRILLED 6 OZ BEEF TENDERLOIN	48
HERB ROASTED MARBLE POTATOES, SEASONAL VEGETABLE, RED WINE DEMI SAUCE	
ICONOCLAST, CABERNET SAUVIGNON, NAPA VALLEY	18 / 81
CRISP SKIN ORGANIC CHICKEN	28
QUINCE, CHESTNUT, BRUSSELS SPROUTS	
ROW ELEVEN, PINOT NOIR, RUSSIAN RIVER VALLEY	20 / 90
GRILLED SCOTTISH SALMON	30
SEASONAL VEGETABLE RAGOUT, CHIMICHURRI , GEORGIA OLIVE OIL	
DOMAINE DU PRÉ SEMELÉ, SANCERRE, LOIRE VALLEY	17 / 77
GRILLED 12 OZ PORK CHOP	38
BUTTERMILK WHIPPED POTATOES, MARINATED KALE SALAD, DATES, ASHER BLEU CHEESE, PUMPKIN SEED VINAIGRETTE	
ICONOCLAST, CABERNET SAUVIGNON, NAPA VALLEY	18 / 81
FISH OF THE MOMENT	M / P
ASK OUR ROOM SERVICE COORDINATOR FOR TODAY'S OFFERING	
FRENCH FRIES	10
SERVED WITH GARLIC AIOLI AND KETCHUP	
BAKED POTATO	10
RUSSET POTATO ROASTED WITH BUTTER AND SEA SALT	
MASHED POTATOES	10
BUTTERMILK WHIPPED POTATOES	
SPICE ROASTED CAULIFLOWER	11
MOROCCAN SPICED WITH GOLDEN RAISINS, CAPERS, MINT	
CHEF'S GARDEN VEGETABLE OF THE MOMENT	14
CHEF INSPIRED DAILY VEGETABLE PREPARATION	
BROCCOLI, ASPARAGUS, OR SPINACH	10
AVAILABLE STEAMED, SAUTEED WITH GARLIC AND GEORGIA OLIVE OIL, OR CHAR-GRILLED	

DESSERTS

ALL 11 EACH

SALTED CHOCOLATE CHEESECAKE	BOURBON PB&J CAKE
PRETZEL GRAHAM CRACKER, TOFFEE POPCORN	STRAWBERRY JAM, CARAMEL SAUCE
PEACHES N' CREAM SHORTCAKE	ESPRESSO CREME BRULEE
WHITE CHOCOLATE CROQUANT, BLACKBERRY CREAM	CHOCOLATE SAUCE, CHANTILLY CREAM
BEST BLUEBERRY PIE	SELECTION OF HOUSE-MADE ICE CREAM
LEMON CURD	CHOCOLATE SHARD
	SELECTION OF HOUSE-MADE SORBET
	SEASONAL BERRIES, EDIBLE FLOWERS
	SELECTION OF HOUSE-BAKED COOKIES

KIDS MENU

BREAKFAST	SERVED WITH A CHOICE OF BEVERAGE
COLD CEREAL SELECTION	ALL 11 EACH
STRAWBERRIES OR BANANAS	

EGGS COOKED THE WAY YOU LIKE 'EM
BACON OR SAUSAGE

SILVER DOLLAR PANCAKES
BACON OR SAUSAGE

ALL DAY	SERVED WITH A CHOICE OF BEVERAGE AND DESSERT
	ALL 12 EACH

CHICKEN SOUP	
KRAFT® MACARONI & CHEESE	
HAMBURGER + FRENCH FRIES	DESSERTS
PEPPERONI + CHEESE BRICK OVEN PIZZA	CONFETTI RICE CRISPY TREAT
GRILLED CHEESE SANDWICH + FRENCH FRIES	CHOCOLATE BROWNIE + WHIPPED CREAM
CHICKEN TENDERS + FRENCH FRIES, HONEY MUSTARD, SERVED CRISPY OR GRILLED	ICE CREAM COOKIE CUP SUNDAE + CHOCOLATE SAUCE



15 MIN

BAR MARGOT DELIGHTS

DELIVERED IN 15 MINUTES
FOR SINGLE ITEM