



Sheraton
Atlanta
HOTEL

sweet OR savory



Starters

SMOKEY CREAM OF TOMATO SOUP Garlic bread crouton	6
COUNTRY HAM & BEAN SOUP Fresh herbs pesto	6
FRINGS AND FRICKLES Fried pickles and onions, banana pepper rings and spicy sauce	7
APPLE WOOD BACON WRAPPED SHRIMP Granny smith apple slaw	11
JUMBO LUMP CRAB CAKES Creamed corn and pepper jelly	12
FRIED GREEN TOMATO AND GOAT CHEESE STACK Roasted red pepper and lemon garlic basil sauce	8
HOUSE SMOKED SALMON Garlic crostini, spinach and artichoke cream cheese	11
BEEF & GRAVY FRY PIE Short rib, mashed potato, mushrooms, pie crust, chili sauce and beef gravy	8
SOUTHERN FRIED WINGS Smoked hot pepper jam, sweet and sour slaw	10
SMOKY BBQ CHICKEN QUESADILLA Chicken, red onion, roasted corn, gouda cheese and bbq salsa	10
RED EYE RIBLETS Coffee and spice rubbed ribs, brown sugar bbq and crispy onions	10

Salads

HEIRLOOM TOMATO SALAD Garlic crostini, pine nuts, fresh mozzarella cheese, basil and pink lemonade vinaigrette	11
BABY ROMAINE CAESAR SALAD Smoked bacon, parmesan, oven-dried tomato and garlic croutons	10
SCRATCH SALAD Arugula, country ham, aged goat cheese, spiced pecans, sourwood honey dressing	8
GEORGIA COBB SALAD Chicken, red onion, bacon, grape tomatoes, goat cheese, grapes, cucumber, toasted pecan, chopped greens and apple vinegar pepper dressing	12

Casual Creations

All sandwiches come with fries and apple slaw

SOUTHERN BLT Apple wood smoked bacon, fried green tomato, goat cheese, lettuce, roasted garlic lemon mayo	11
GROWN UP GRILLED CHEESE Smoked gouda, white cheddar, aged goat, fresh mozzarella cheeses, ripe tomato and fresh basil served with a creamy tomato soup dipping sauce	13
TRADITIONAL BURGER Local organic beef, choice of cheese, lettuce, ripe tomato	13
COUNTRY BURGER Local organic beef, country ham, onion rings, brown sugar bbq sauce, choice of cheese, lettuce and ripe tomato	14
GROUPEL SANDWICH Cornmeal fried grouper or grilled, lettuce, tomato, avocado and spicy tartar sauce	16
MUSHROOM SHORT RIB SANDWICH Aged goat cheese, caramelized onion, mushrooms and horseradish sauce	16

Main Courses

CHICKEN N' DUMPLINGS Lemon sage seared chicken breast, sweet potato gnocchi, wild mushrooms and sage sauce	21
PAN SEARED STRIPED BASS Corn chow-chow, black-eyed rice pilaf and lemon butter sauce	26
SHRIMP N' GRITS Andouille sausage, peppers, onions and shrimp bisque	24
BARBEQUE SPICE CRUSTED SCALLOP Warm bacon potato salad, garlic sautéed spinach, sweet spicy bbq sauce	27
APPLE CIDER ROSEMARY PORK SHANK Tender slow roasted pork, white cheddar macaroni and roasted granny smith apples	23

Steaks & Chops

All steaks are served with bacon, white cheddar and chive loaded mashed potatoes, garlic tomato green beans and demi glac

COUNTRY FRIED LAMB RACK	28
FILET MIGNON	32
ATL FILET OSCAR 8OZ FILET MIGNON Topped with our signature crab cake and sauce hollandaise	36
NEW YORK STRIP	28
BONE-IN RIB EYE	29
JACK & COKE BRAISED BEEF SHORT RIB	26



**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness*

For your convenience, a 19% gratuity will be added to parties of 5 or more.