

ATLAS

BUCKHEAD

STARTERS

POTATO-LEEK CLAM CHOWDER

Sapelo Island Clams, Smoked Sturgeon, Amarosa Potatoes, Celery, Dill, Brioche

ROASTED BEET SALAD

Roasted Baby Beets, Celery Root, Crème Fraîche, Pickled Pearl Onions, Tart Cherries

ABUNDANT HARVEST'S YOUNG SPROUTS

Georgia Grown Sunflower Sprouts, Pea Shoots, Radish Sprouts, Housemade Buttermilk Ricotta, Dill, Toasted Sunflower Seeds, Black Pepper

APPLE AND CELERY SALAD

Mercier Orchards Apples, Tucker Farms Lettuce, Whey-Braised Farro, Toasted Maple Pecans, Celery, Fenugreek

LIGHTLY CURED HIRAMASA KINGFISH

Pineapple Consommé, Pomegranate, Mint, Spicy and Sweet Chili Peppers, Cilantro, Pearl Onions, Hearts of Palm

BRAISED LEG OF ALABAMA RABBIT

Hand-Cut Pappardelle, Swiss Chard, Chestnut Confit, Saffron Squash Purée, Farmer Jeff's Shiitakes, Parmesan, Espelette

SEARED NANTUCKET BAY SCALLOPS

Sunchoke-Almond Purée, Satsuma Mandarins, Grapes, Almond Brown Butter Vinaigrette

CRISPED ISLAND CREEK OYSTERS

Potato-Panko Crust, Pickled Peppers, Bacon-Avocado Mousse

TRUFFLE POTATO PIEROGI DUMPLINGS

Slow-Braised Australian Wagyu, Celery Root, Crisped Parmesan, Herb-Roasted Mushrooms

CITRUS-CURED SALMON

Buckwheat Blini, Trout Roe, Citrus, Dill, Mascarpone

GERRY KLASKALA
Consulting Chef

CHRISTOPHER GROSSMAN
Chef de Cuisine

JASON BABB
General Manager

MAIN COURSES

ROASTED WHITE OAK PASTURES CHICKEN

Roasted Butternut Squash, Crispy Leg, Wild Mushroom Farce, Kale Chips,
Hen of the Woods, Mushroom Jus

APPLEWOOD-GRILLED CERVENA VENISON TENDERLOIN

Roasted Parsnip Marrow Bone, Charred Brussels Sprouts, Barley Porridge,
Plum-Cherry Purée

PAN-ROASTED MONKFISH

Braised Swiss Chard, Flageolet Beans, Black Trumpet Mushrooms, Squid Ink Conchelli,
Roasted Lardons Vidalia Broth, Thyme, Aged Sherry Vinegar

GINGER-MARINATED BLACK BASS

Sugar Snaps, Bok Choy, Meyer Lemon Purée, Scallions, Puffed Wild Rice, White Sesame, Black Quinoa

35-DAY, DRY-AGED NEW YORK STRIP

Wagyu Calotte, Spinach Leeks, Poached Egg, Mornay, Tarragon Jus, Homestyle Potatoes

JAMISON FARM LAMB LOIN

Roasted Garlic Lamb Kielbasa, Lentils, Curry-Cauliflower Purée, Roasted Cauliflower, Tapenade

OAT-CRUSTED BLUE RIDGE TROUT

Dried Figs, Preserved Cranberries, Roasted Sweet Potatoes and Squash,
Red Mustard Greens, Pumpkin Seeds

CARAWAY-CRUSTED RABBIT LOIN

Persimmon, Warm German Potato Salad, Hakurei Turnip, Riesling-Braised Cabbage

HOT SMOKED MACKEREL

Picholine Olives, Citrus, Artichokes, Charred Broccolini

SIDES

Root Vegetables
Roasted Cabbage

Hakurei Turnips
Cauliflower

Mushrooms