

SHARED APPETIZERS

CHEESE BOARD

Seasonal Fruit Jams, Aged Five-Year Balsamic Reduction, Local Organic Honey, Artesian Bread 13/18

FRIED SPANISH CHIPIRONES

Fried Calamari, Lemon Aioli, Himalayan Salt 12

GAMBAS A LA PLANCHA

Jumbo Prawns, Gambas Butter, Grilled Ciabatta Bread 23

CHARCUTERIE PLATE

Cornichons, French Baguette, Mustard 18/23

ROASTED DUCK LEG

Duck Confit, French Fingerlings, Arugula Mix, Raspberry Gastrique 25

OLIVE MIX

Piquillo Peppers, Fresh Herbs, Spanish Olive Oil 9

SOUPS + SALADS

TRADITIONAL CAESAR SALAD

Romaine Hearts, Boquerón's Anchovies, Grape Tomatoes, Parmigiano Reggiano 11

Add Chicken 6

Add Shrimp 6

Add Salmon 8

HEIRLOOM TOMATO SALAD

Fresh Burrata Cheese, Artesian Mixed Greens, Basil Puree, Aged Balsamic 12

MIXED GREEN SALAD

Baby Mixed Greens, Grape Tomatoes, Minus Eight Vinaigrette 12

ROASTED TOMATO & BELL PEPPER SOUP

Vegetable Confit, Cheese Tortellini, Crème Fraîche, Basil Oil 10

SOUP OF THE MOMENT (Vegetarian) 9



D I N N E R

APPETIZERS

WILD MUSHROOM FLATBREAD

Baby Arugula, Parmesan Cheese, Roasted Pepper Piperade, Balsamic Reduction, Truffle Oil 13

STEAMED MUSSELS

Merguez Lamb Sausage, Grilled Baguette, Saffron Tomato Broth 14

FIG & PROSCIUTTO FLATBREAD

Herb Goat Cheese, Mizuna, Tupelo Honey, Roasted Garlic 15

SHRIMP COCKTAIL

Spicy Horseradish Cocktail Sauce 14

SEARED AHI TUNA*

Yellowfin Tuna, Avocado Papaya Relish, Asian Slaw, Crispy Wontons, Yuzu Foam 16

TOMATO BRUSCHETTA

Vine-Ripened Tomatoes, Persian Feta, Fresh Basil, Balsamic Reduction, Extra Virgin Olive Oil 14

SOUTHERN GRIT CAKE

Local Georgia Shrimp, Tasso Ham, Smoked Jalapeno Butter 16

ENTREES

SEARED SCALLOPS

Bacon and Corn Succotash, English Pea Puree, Citrus Vanilla Emulsion 32

16oz PRIME NY STRIP*

Watercress Melange, Parsnip Silk, Cabernet Jus 39

SEARED WILD SALMON*

Seasonal Vegetables, Tomato Caper Farro, Fresh Herbs, Lemon Beurre Blanc Sauce 27

PORCINI RAVIOLI

Wilted Arugula, Braised Leeks, Truffle Broth 23

GRILLED ANGUS BEEF TENDERLOIN*

Alsation Spaetzle, Morels, Black Trumpets, Fava Beans, Port Wine Reduction 35

GRILLED GEORGIAN TROUT

Wild Rice, Wilted Kale, Apple Wood Smoked Bacon, Charred Tomato Vinaigrette 25

SLOW COOKED AIRLINE CHICKEN BREAST

Sautéed Spinach, Potato Galette, Chicken Jus 24

VEGETABLE PLATE

Toasted Quinoa, Seasonal Vegetables, Citrus Fruits 22

SIDES

Sautéed Vegetables 6

Garlic Parmesan Fries 6

Yukon Potato Puree 6

Wilted Spinach 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your

BEVERAGES

ILLY COFFEE (Regular or Decaf) 5

ILLY ESPRESSO 5

ILLY CAPPUCCINO 5

JUICE (Orange, Cranberry or Grapefruit) 6

CHEF'S SMOOTHIE OF THE DAY 6

CHEF'S POWER SMOOTHIE 8

SEASONAL FRUIT PARFAIT 10

GLASS OF MILK (2%, Soy or Regular) 5

POT OF TEA (Regular or Decaf) 5

SELECTION OF SLICED LOCAL
FRESH FRUITS 8

CEREALS, YOGURTS & SIDES

HOUSE-MADE GRANOLA 10

SELECTION OF CEREALS 7

SOUTHERN ORGANIC STONE GROUND GRITS
Aged White Cheddar 10

IRISH STEEL-CUT OATMEAL

Spiced Peach Compote, Mixed Berry Compote 10

FRESH YOGURT

Plain, Vanilla or Greek (Low Fat) 7

FRESH SEASONAL BERRIES 8

JUICE (Orange, Cranberry or Grapefruit) 6

CHEF'S SIDES (Choice of Bacon, Pork Sausage or Breakfast
Potatoes) 6

SELECTION OF SLICED LOCAL FRESH FRUITS 8



B R E A K F A S T

FROM THE BAKERY

BAKERY BASKET

Butter Croissant, Chocolate Croissant, Brioche,
Danishes (Choice of 3) 10

ASSORTED TOAST

Whole Wheat, White, Rye, Eight Grain, Sourdough,
English Muffin 6

NEW YORK STYLE BAGEL with CREAM CHEESE

Plain, Raisin, Everything or Sesame Seed 9

LOX AND BAGELS

Smoked Salmon, Cream Cheese, Capers, Tomato, Onions 16

HEALTHY BREAKFAST

Freshly Squeezed Orange Juice, Coffee or Tea

Sliced Fresh Fruit, Seasonal Fruit Parfait or
Chef's Power Smoothie

Egg White Omelette, Fresh Herbs, Mushrooms, Spinach,
Artichokes, Sun-Dried Tomatoes 23

LE MERIDIEN CONTINENTAL

House-Baked Croissants, Pan Au Chocolate,
Mini Danishes, Muffins, Fresh Juice, Coffee or Tea 14

ORGANIC EGGS

CHEF'S SIGNATURE OMELETTE

Artichokes, Sun Dried Tomatoes, Spinach, Mushrooms,
Goat Cheese 16

BREAKFAST OMELETTE (Choice of 3)

Bacon, Sausage, Ham, Peppers, Onions, Spinach, Mushrooms,
Cheddar Cheese, Artichokes 15

EGGS ANY STYLE* (Choice of Scrambled, Fried or Poached)

All Organic Breakfasts are served with Asparagus, Fingerling
Potatoes, Smoked Bacon or Country Pork Sausage 14

BREAKFAST FAVORITES

EGGS BENEDICT*

Poached Eggs, Buttermilk Biscuit, Meyer Lemon and Black Truffle
Hollandaise, Crispy Prosciutto 16

CROQUE MADAME*

Brioche Toast Sandwich, Cheddar Cheese, Crispy Bacon, Shiracha
Emulsion 17

BUTTERMILK PANCAKES

Vermont Maple Syrup 14

BRIOCHE FRENCH TOAST

Fresh Berries, Vanilla Whipped Cream 15

MALTED BELGIUM WAFFLE

Mixed Berry Compote, Creme Chantilly 16

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eggs may increase your risk of food borne illness



LUNCH

APPETIZERS

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GAMBAS A LA PLANCHA

Jumbo Prawns, Gambas Butter, Grilled Ciabatta Bread 23

OLIVE MIX

Piquillo Peppers, Fresh Herbs, Spanish Olive Oil 9

SOUPS + SALADS

TRADITIONAL CAESAR SALAD

Romaine Hearts, Boquerón's Anchovies, Grape Tomatoes, Parmigiano Reggiano 11
Add Chicken 6
Add Shrimp 6
Add Salmon 8

HEIRLOOM TOMATO SALAD

Fresh Burrata Cheese, Artesian Mixed Greens, Basil Puree, Aged Balsamic 12

MIXED GREEN SALAD

Baby Mixed Greens, Grape Tomatoes, Minus Eight Vinaigrette 12

CHOP HOUSE SALAD

Grilled Chicken, Avocado, Hard Boiled Egg, Point Reyes Blue Cheese, Chipotle Ranch Dressing 16

ROASTED TOMATO & BELL PEPPER SOUP

Vegetable Confit, Cheese Tortellini, Crème Fraiche, Basil Oil 10

SOUP OF THE MOMENT (Vegetarian) 9

WILD MUSHROOM FLATBREAD

Baby Arugula, Parmesan Cheese, Roasted Pepper Piperade, Balsamic Reduction, Truffle Oil 13

SEARED AHI TUNA*

Yellowfin Tuna, Avocado Papaya Relish, Asian Slaw, Crispy Wontons, Yuzu Foam 15

FIG & PROSCIUTTO FLATBREAD

Herb Goat Cheese, Mizuna, Tupelo Honey, Roasted Garlic 15

SOUTHERN GRIT CAKE

Local Georgia Shrimp, Tasso Ham, Smoked Jalapeno Butter 16

STEAMED MUSSELS

Merguez Lamb Sausage, Grilled Baguette, Saffron Tomato Broth 14

SANDWICHES

All sandwiches come with fries or a side salad

GRILLED ANGUS BURGER*

Prime Angus Beef, Aged White Cheddar, Vine-Ripened Tomatoes, House-Made Pickles 16

CHICKEN CLUB SANDWICH

Grilled Chicken Breast, Applewood- Smoked Bacon, Avocado, Fried Egg 15

GRILLED VEGETABLE WRAP

Whole Wheat Tortilla, Grilled Vegetables, Goat Cheese, Basil Pesto 14

CRAB CAKE SANDWICH

Dungeness Crab Meat, Shaved Fennel Salad, Micro Celery, Sweet Potato Fries, Sriracha Aioli 23

ENTREES

STEAK FRITES*

Hanger Steak, Garlic Parmesan Fries 24

SEARED WILD SALMON*

Seasonal Vegetables, Tomato Caper Farro, Fresh Herbs, Lemon Beurre Blanc Sauce 27

PORCINI RAVIOLI

Wilted Arugula, Braised Leeks, Truffle Broth 23

SLOW COOKED AIRLINE CHICKEN BREAST

Sautéed Spinach, Potato Galette, Chicken Jus 24

GRILLED GEORGIAN TROUT

Wild Rice, Wilted Kale, Apple Wood Smoked Bacon, Charred Tomato Vinaigrette 25

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

SIDES

Sautéed Vegetables 6

Garlic Parmesan Fries 6

Yukon Potato Puree 6

Wilted Spinach 6