



Your choice of 2 toppings, nutella, chocolate chips, mixed berries or bananas

JUMBO PANCAKE

buttermilk or sweet potato

14

BELGIAN WAFFLE

14

RED VELVET FRENCH TOAST

bourbon candied pecans and bourbon butter sauce

11

BEVERAGES

Seattle's Best Regular or Decaf Coffee {3}

Cappuccino {4}

Espresso or Double Espresso {4/6}

Café Latte, Mocha, Macchiato {4.50}

Tazo Tea {3}

Executive Chef: Olivier Gaupin

Sous Chef: Chris Español

ON THE MOVE

PEACHTREE

two cage free eggs prepared to your preference, breakfast potatoes, seasonal fruits, biscuit and sausage gravy {12}

PIEDMONT PARK

two cage free eggs prepared to your preference with your choice of: bacon, turkey bacon, chicken apple sausage or grilled ham, and: breakfast potatoes, cheese grits topped with bacon and cheddar cheese or seasonal fruits & berries {14}

SOUTHERN START

buttermilk biscuit and scrambled eggs, fried chicken, pickled red onions and gravy, seasonal fruit or breakfast potatoes {9}

SMOOTHIES

\$9⁰⁰

TROPICAL

fresh pineapple, banana & mango, soy milk, maple syrup and fresh mint leaves

BERRIES & BANANA

blueberry, strawberries, banana, soy milk, maple syrup and fresh mint leaves

SPINACH, AVOCADO & APPLE

blended together with fat free yogurt and apple juice

SALTWOOD

CHARCUTERIE & BAR

COLD PRESSED × JUICES ×

From our Local Market - \$10

COFFEE ALMOND

brain power, skin and hair strength, digestive support (almond based)

SPINACH APPLE

blood pressure control, skin beauty, energy

GINGER LEMON

eye color enhancing, liver support, cholesterol reduction.

DEEP CHOCOLATE

energizing, antioxidant, endurance builder (almond based)

All natural cold pressed juices from bamboo (our local juicing friends) are raw, organic and made with produce from our local farms



SIDES

BREAKFAST POTATOES **5**

GRITS **5**

SEASONAL FRUITS & BERRIES **8**

APPLEWOOD SMOKED BACON,
TURKEY BACON **6**

GRILLED HAM OR
CHICKEN APPLE SAUSAGE **6**

STAYING FIT

ST. JAMES SCOTTISH SMOKED SALMON

toasted bagel, lemon and dill cream cheese, red onion and capers

14

BANANA SPLIT

berries, vanilla bean yogurt, homemade granola

8

STEEL CUT OATMEAL

raisins, brown sugar

6

ASSORTED CEREALS

or Organic Kashi Cereal

8

Add bananas or seasonal berries {3}

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



Served with your choice of breakfast potatoes, cheese grits topped with bacon and cheddar cheese, or seasonal fruits and berries, and your selection of bread

THE GEORGIAN BENEDICT

crab cake, fried green tomatoes, toasted cornbread and chipotle hollandaise

16

THE CLASSIC BENEDICT

grilled ham, steamed asparagus, toasted english muffin, traditional lemon hollandaise

14

INSPIRATIONAL OMELET

(egg whites / egg beaters) choose four toppings: tomato, bell peppers, mushrooms, onions, spinach, ham, shrimp, american, cheddar or swiss cheese

12

STEAK AND EGGS

rosemary grilled flat iron steak, 2 cage free eggs prepared to your preference

18

Spotted Trotter BEEF AND PORK BRAT

fried onions, scrambled eggs, mustard sauce & sour dough bread

14

SALTWOOD

CHARCUTERIE & BAR

Lunch Bites

OLIVES

fried chick pea, pickled grapes {6}

Calyroad Creamery Cheese

BAKED WAY POINT

stout dipping sauce {9}

SMOKED CHEESE PIMENTO

olive crackers {7}

× FAVORITES ×

SALTWOOD BURGER

grilled beef patty, smoked sea salt, braised short ribs, calyroad little stone mountain cheese, sunny side up egg, h&f butter roll {14}

PORK BELLY TACOS

flour tortilla, cured pork belly, cucumber pico de gallo, crispy onion, jalapeño crema {11}

PASTRAMI SLIDERS

short rib, crispy onion rings, tomato jam {11}

Cold Counter

***Assortment of* LOCAL FARM CHEESE & CHARCUTERIE**

grilled sourdough bread {12}

OUR BIG "OLE" SANDWICH

today's chef creation served with a daily side {6}

FROM THE SALAD BAR

choose from our fresh assortment of local lettuces, toppings, dressings, and your choice of daily offerings from the stove to compose your own masterpiece {12.5}



OYSTERS ON THE HALF SHELL

chef selection of oysters,
classic & citrus gin mignonette

3 (each)

CHILLED CUCUMBER SOUP

almond crackers*, toasted pinenut,
smoked yogurt

4

MUSSEL & CRAB SOUP

saffron broth, preserved lemon oil,
garlic toast*

6

FINISTERRE OCTOPUS

charred, pear & poppy vinaigrette, pickled beet,
chorizo sausage, candied pistachio

7

GUANCIALE FLAT BREAD

pistachio flour crust*,
wilted brussels sprouts, smoked guanciale,
flat creek lodge feta cheese

11

GULF COAST CRUDO

Cobia, pickled rock shrimp,
dill yogurt, smoked oyster aioli

9

Executive Chef: Olivier Gaupin

Sous Chef: Chris Español

LOCAL CHEESE

SMALL (2 cheeses) \$6
MEDIUM (4 cheeses) \$12
LARGE (6 cheeses) \$18

CALYROAD CREAMERY CHEESES from Georgia

BIG BLOOMY
aged, soft white rind

DIABLO
aged goat, chipotle spice dusting
& red pepper for the
perfect amount of kick

WAYPOINT
cow's milk, soft and creamy,
camembert style

SEQUATCHIE COVE FARM from Tennessee

DANCING FERN
inspired by the french reblochon,
it is soft and supple texture and
has a barnyard aroma

GRUETLI
semi-hard mountain cheese,
it has a sweet nuttiness &
hint of brown butter

SWEET GRASS DAIRY FARM from Georgia

GREEN HILL
soft-ripened, double-cream
cow's milk cheese handcrafted
in a camembert style

ASHER BLUE
aged, raw cow's milk blue cheese
with a creamy interior

*all cheeses will be served with
blueberry jam, trubee honey and
house made tomato jam, h&f walnut
raisin batard* & grilled sourdough**

SALTWOOD

CHARCUTERIE & BAR

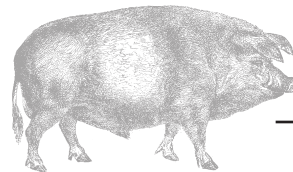
× CARNE ×

ALABAMA GRASSFED RIBEYE

duck fat frites, black truffle oil and
parmesan, charred ramps and
cracked pepper hollandaise {18}

SOUTHEAST FARM PORK BELLY

sous vide, arabica crust,
smoked georgia apple mustard,
caramelized beet,
pickled vegetable {15}



— BITES —

OLIVES
fried chick peas, pickled grapes {5}

**CALYROAD CREAMERY CHEESE
BAKED WAY POINT***
stout dipping sauce {9}

SMOKED CHEESE PIMENTO
olive crackers* {6}

CHARCUTERIE

SERVED WITH SEASONAL
PICKLED VEGETABLE & MUSTARDS

*Country Pate &
Foie Gras Pate* {12}

*Benton's Smoked
Mountain Ham* {10}

*Spotted Trotter's
"Hunter" Salami* {8}

*Spotted Trotter Pork &
Duck Prosciutto* {9}

*Saltwood Spam, Pretzel Bun,
Hoisin Spicy Mustard* {6}

*Duck & Pork, 5 Spice Rillette,
Black Olive Crostini,
Pistachio Lemon Gastrique* {7}

Rabbit Terrine {7}

Saltwood Duck Sausage {7}

*let the chef create a platter of
charcuterie and cheeses for parties
of 6 or more \$12 per person*

FROM THE SEA

RED SNAPPER
fava bean, corn, squash succotash,
saffron tomato oil {14}

BLACK BASS
sun choke puree, truffle emulsion,
kale chips {14}

MOULES & FRITES
steamed mussels, pernod &
chardonnay, shallot & garlic, grilled
parkers house roll*, frites, saltwood
"signature" smoked sea salt {12}

**these are the only items that contain gluten*



VEAL SWEETBREADS*

fried, almond crust, kecap mani
scallion & mint jam

9

BLOOD SAUSAGE

sweet potato & poblano hash, poached farm egg,
crispy tripe, apricot butter vinaigrette

8

BEEF TONGUE

carpaccio style, arugula, ga olive oil,
shaved truffle, toasted hazelnut

9

NOODLES

Tagliatelle

braised veal cheek, port mushroom reduction,
glazed cipollini, local pommery mustard,
red dragon cheese {14}

Vermicelli

local ham, scallops, shrimp, spicy fish broth,
saltwood "hotta than a motha" hot sauce {14}

HEALTHY

Faro Bowl

crispy brussels sprouts
tempura fried organic tofu, kale chips,
toasted peanut and curry dipping sauce {12}

Wild Mushroom Tartine

sautéed wild mushroom confit, elephant garlic,
basil oil grilled sourdough bread* {12}

SALTWOOD

CHARCUTERIE & BAR

Sugar Rush \$7

MOONSHINE COKE FLOAT

vanilla moonshine ice cream, chilled coke

SHOO FLY PIE

short crust pie, sorghum filling, orange sorbet

SNICKERS STICK

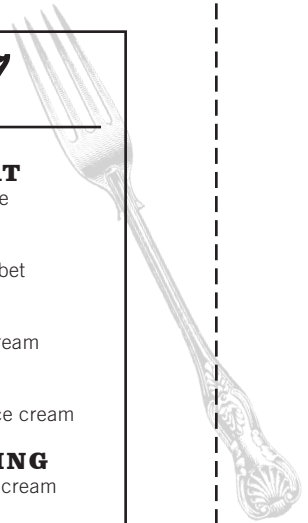
malted fudge, peanut nougat, caramel ice cream

BLUEBERRY BUCKLE

farmer dan's local blueberry, lemon buttermilk ice cream

SOUTHERN BANANA PUDDING

sweet vanilla custard, classic wafers, chantilly cream



HOME SPUN

{6}

VANILLA & BOURBON ICE CREAM

SALTED CARAMEL ICE CREAM

GEORGIA MOONSHINE STRAWBERRY ICE CREAM

COFFEE

Saltwood French Pressed Coffee
from Atlanta Coffee Roasters
two cups {7} four cups {12}

Mocha Java
full body sweet finish

Ethiopian Yirgacheffe Koke
berries, honey full aroma

Costa Rica La Bonita
crisp, tropical, moderate acidity

Seattle's Best Coffee {3}

*Latte, Cappuccino,
Macchiato {4}*

SPIRITS

Cardenal Mendoza {20}
Courvoisier Napoleon {25}
Hennessy X.O. {45}
Kelt X.O. Tour Du Monde {50}
Grand Marnier 100 y {30}
Grand Marnier 150 y {35}
Patron XO Café {10}
Don Julio Reposado {12}
Avion Silver, tequila {12}
Casa Dragones, tequila {50}
Bear Creek Apple Pie,
Milledgeville GA {12}
Corsair Pumpkin Spiced,
Nashville TN {12}
Bulleit Rye {12}

ATLANTA

SALTWOOD

CHARCUTERIE & BAR

GEORGIA

COCKTAILS

75 South

tanqueray 10, st germaine, prosecco,
lavender mint ice {12}

Two Faced Tea

papagayo, sweet tea, sriracha bitters {10}

Saltwood Dog

plymouth, fresh pink grapefruit, honey,
smoked himalayan salt rim {12}

To Confessional

bulleit rye, benedictine, fresh lemon & lime {12}

Manhattan After Dark

maker's mark, aperol rose, aztec chocolate bitters {12}

The Classic G&T

hendricks, fever tree tonic, cucumber ribbon
juniper berries, rose petals {12}

Mongolian Mule

hangar one kaffir lime, reed's raspberry
ginger brew, fresh lime {12}

'Round Midnight

woodford reserve, calvados, green chartreuse {14}

Going Hog Wild

ole smoky, pickle juice, fresh lemon,
dash of tabasco, "p.o.p" skewer {10}

Lightening Rod

lazy guy moonshine, fresca, fresh lemon {10}

Kentucky Old Fashioned

stillhouse original peach moonshine, orange,
lemon, sugar, peychaud's bitters {12}

Blue Ridge Mountain Tea

ole smoky blackberry moonshine, tea,
red fruit muddle, black mission fig bitters {10}

Oh My Darlin'

bear creek apple pie moonshine, ginger ale,
cantaloupe pearl {10}

× BEER ×

DRAUGHT

SWEETWATER 420 pale ale, atlanta georgia {7}

ORPHEUS midtown, atlanta georgia {9}

SECOND SELF lite ipa, midtown, atlanta georgia {9}

BOTTLED

GOOSE ISLAND ipa, chicago illinois

SWEETWATER ipa, atlanta georgia

PONTON no pants pilsner, atlanta georgia

WILD HEAVEN eschaton, belgian quadruple ale, atlanta georgia

TERRAPIN golden ale, athens ga.

BROOKLYN BREWERY brown ale, brooklyn new york

ANCHOR, PORTER san francisco california

NEW PLANET pale ale (gluten free), colorado

BACK FORTY fence post session ale, alabama

WINE

SPARKLING

Gruet Winery Brut, New Mexico {15/55}

Gruet Winery Rosé, New Mexico {16/60}

Domaine Chandon Brut, California {14/60}

Domaine Carneros Brut, California {16/70}

Ruffino Proseco, Italy {10/35}

Moet Chandon Brut, Champagne {105}

Moet Chandon Nectar Imperial, Champagne {25/125}

Nicolas-Feuillate Brut, Champagne {20/105}

Veuve Clicot Brut, Champagne {120}

Veuve Clicot La grande Dame, Champagne {425}

WHITES LIGHT

Swanson Vineyards Pinot Grigio, Napa Valley {65}

Hahn Winery Pinot Gris, Central Coast {13/45}

Tangent Viognier, Edna Valley {60}

Bliss Family Sauvignon Blanc, Mendocino County {45}

Slingshot Sauvignon Blanc, Napa Valley {50}

Saint M Riesling, Columbia Valley {10/50}

Cambria Chardonnay, Santa Maria Valley {10/50}

WHITES MEDIUM

Walnut City Winework Pinot Gris, Willamette Valley {14/50}

Ch. St. Michelle, Eroica Riesling, Columbia Valley {55}

Hook and Ladder Gewürztraminer, Russian River Valley {75}

L Ecole No. 41 Semillon, Columbia Valley {60}

Fallia Chardonnay, Sonoma Coast {16/70}

Landmark Overlook Chardonnay, Sonoma County {15/70}

WHITES FULL

Hahn Winery Chardonnay, Monterey {15/60}

Cosentino Winery, The Novelist Meritage, California {75}

L Ecole No. 41 Chardonnay, Columbia Valley {70}

Grigich Hills Chardonnay, Napa Valley {120}

REDS LIGHT

Mark West Pinot Noir, California {10/45}

Hahn Winery Pinot Noir, California {13/50}

Lucky Star Wines Pinot Noir, California {45}

Lioco, Indica Carignan, Mendocino County {75}

Kunde Zinfandel, Sonoma Valley {50}

Seven Falls Merlot, Columbia River {12/45}

Bliss Family Merlot Estate, Mendocino County {45}

14 Hands Cabernet Sauvignon, Columbia Valley {10/40}

REDS MEDIUM

Cristom Pinot Noir, Willamette Valley {80}

Domaine Carneros Pinot Noir, California {90}

Spellbound Petit Sirah, California {12/45}

Sawbuck Malbec, Mendocino County {12/45}

Stephen Vincent, Crimson Blend, Monterey {50}

Novelty Hill Merlot, Columbia Valley {70}

Matanzas Creek, Merlot, Sonoma Valley {80}

Steltzner Vineyards Claret, Napa Valley {65}

Seven Falls Cabernet Sauvignon, Columbia River {10/45}

Sling Shot Cabernet Sauvignon, Napa Valley {60}

Lucky Star Wines Petit Sirah, California {50}

Cosentino Winery, The Franc, California {12/45}

Novelty Hill, Royal Slope Red Blend, Columbia Valley {65}

Duende Tempranillo, Clements Hills {70}

Matchbox, Tinto Rey, Dunnigan Hills {15/60}

REDS FULL

Hahn Winery Meritage, Central Coast {70}

Rombauer Vineyards Merlot, Carneros {105}

Duckhorn Merlot, Napa Valley {15/60}

Lange Twins Winery ~ Generations Blend, Lodi {50}

Rombauer Vineyards Cabernet Sauvignon, Napa Valley {120}

Decoy Cabernet Sauvignon, Sonoma County {18/70}

Provenance Cabernet Sauvignon, Napa Valley {110}

Golden Eye Pinot Noir, Anderson Valley {170}

Solena Pinot Noir, Willamette Valley {18/75}

Grigich Hills Cabernet Sauvignon, Napa Valley {125}

Marietta Cellars, Christo Rhone Blend,

Sonoma~ Mendocino {65}

Hook and Ladder, The Tillerman Cabernet Sauvignon Blend,

Russian River Valley {15/60}

Franciscan Magnificent Red Blend, Napa Valley {85}

Paraduxx Red Blend, Napa Valley {130}

