



FRIED GULF COAST SEAFOOD 15

oysters, shrimp, snapper, okra, meyer lemon aioli

SUMMER RADISHES & SEA SALT 12

smoked lobster & caviar crème fraîche dip, grilled sourdough bread

BLUE CRAB FRITTERS 15

white remoulade sauce

SMOKED CHICKEN & LAMB SKEWER 11

cucumber yogurt dipping sauce

DEVILED EGGS 7

pickled mustard seed, house cured ham

DUCK MEATBALLS 9

tomato basil fondue, pickled local peas

HEIRLOOM TOMATO 12

local goat cheese, soft poached egg, grilled sourdough, pickled shallot vinaigrette

LOCAL GROWN LETTUCES 9

daily creation with seasonal ingredients

CORN SOUP 7

smoked ham hock, crushed fresh basil

LOCAL CHEESE

SMALL (2 cheeses): \$8
MEDIUM (4 cheeses): \$15
LARGE (6 cheeses): \$22

WOODSMAN & WIFE CREAMERY

JERSEY GIRL

cow's milk, french farmhouse style

OUT OF THE ASHES

cow's milk, bran aromas topped with ashes

SWEET GRASS DAIRY FARM

GREEN HILL

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

THOMASVILLE TOMME

aged cow's milk, handcrafted in the style of the french pyrenees tomme

CALYROAD CREAMERY

BIG BLOOMY

aged goat's milk, soft white rind

BOXCARR CREAMERY

COTTON BELL

aged raw cow's milk, creamy interior with a mild finish

ROCKET'S ROBIOLA

cow's milk, slightly chalky but silky interior, gentle almond and bright mushroom notes

SALTWOOD CHARCUTERIE & BAR

PASTURE

SMOKED BRISKET 24

collard greens, grilled corn, garlic toast, pickles, house bbq sauce

LAMB SIRLOIN 25

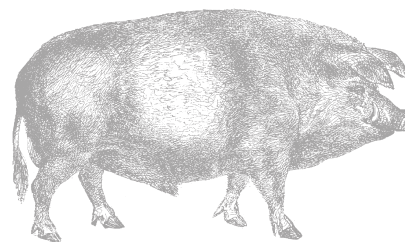
glazed potatoes, fava beans, spring mushrooms, georgia pine infusion

GRILLED KOBE SKIRT STEAK 28

garlic & rosemary pomme frites, chargrilled onions, blistered shishito peppers, chimichurri sauce

BUTTERMILK FRIED CHICKEN 21

potato purée, chicken gravy, housemade biscuit, pickles



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

SEA

SEED CRUSTED SALMON 26

white asparagus, spring mushrooms, radish, lemon olive oil

FLOUNDER 28

saltwood ham, foraged greens, heirloom tomatoes and figs, walnuts and nicoise olive vinaigrette

SCALLOPS & HOUSE CURED BACON 32

sea island red peas, heirloom tomatoes, radish, pea tendrils, pickled onion

FIELD

Roasted Cauliflower 18

grain trio, kale chips, radish sprouts, tendrils, romesco, brussels, lemon

Peas & Radishes 18

lebneh, spring peas, garbanzo, edamame, cow peas, mint, georgia olive oil, pickled onion

OUR LOCAL ARTISANS & FARMS

Hunter Cattle — Raw Ham • GA

Sweet Grass Dairy Farm — Cheeses • GA

Woodsman & Wife Creamery — Cheeses • GA

Spotted Trotter — Charcuterie • GA

Fairywood Thicket Farm — Jam & Marmalade • GA

Calyroad Creamery — Cheeses • GA

Boxcarr Creamery — Cheeses • NC

Pearson Farm — Peaches • GA

White Oak Pastures — Chicken • GA



THE ART OF CHARCUTERIE

House Cured Hunter Cattle Ham 12

grilled sourdough, pickled vegetables

Saltwood In-House Smoked Speck 9

grilled sourdough, pickled vegetables

Quail Terrine & Cognac Marinated Apricot 8

grilled sourdough, cornichon, assorted mustards

Foie Gras Terrine 15

peach compote, toasted brioche

Spotted Trotter Black Pepper Salami 6

grilled sourdough, pickled vegetables

SALTWOOD BOARD 19

a selection of cheeses and charcuterie, assorted mustards, pickled vegetables

Loews Atlanta Hotel is passionately committed to serve and deliver the freshest and healthiest ingredients. We strive to use non-GMO, sustainable products, partnering with farms across the country to keep these promises.

BON APPÉTIT!

Michael Brookshire | Restaurant Chef

Jeremy Williamson | Restaurant Sous Chef

Arlety Estevez | Pastry Chef

Kelly Chandler | General Manager