



SOUTHERN CAESAR 12

saltwood ham, clothbound cheddar, pickles, cheddar dressing

GRILLED OCTOPUS 16

fennel salad, local farmer cheese, pickled vegetable vinaigrette

BABY KALE AND ARUGULA SALAD 12

roasted carrots, grilled apples, candied pecans, pickled beets & blood orange vinaigrette

*SHORT RIB TARTARE 14

dijon, shallots, capers, cornichons, chives, cured egg yoke, potato chips & whole grain mustard

SHRIMP CORN DOG 12

pickle, espelette tartar sauce

SORGHUM AND SOY GLAZED PORK BELLY 10

cracked salted GA peanuts

CRISPY FRIED AVOCADO 10

smoked paprika aioli

SMOKED MUSHROOM CREAM SOUP 12

LOCAL CHEESE

SMALL (2 cheeses): \$14
MEDIUM (4 cheeses): \$17
LARGE (6 cheeses): \$24

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

GRIFFIN

aged grass fed cow's milk, firm texture and earthy flavors, terminus porter beer soaked

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 mushroom notes

SEQUATCHIE COVE FARM

SHAKE RAG BLUE

crumbly yet dense, aged in tennessee whiskey soaked fig leaves

NICKJACK

cider washed soft rind cheese, toothsome and buttery

DANCING FERN

raw milk french robelechon style

SALTWOOD

CHARCUTERIE & BAR

SEA

SHRIMP WITH SCALLION BUTTER 29

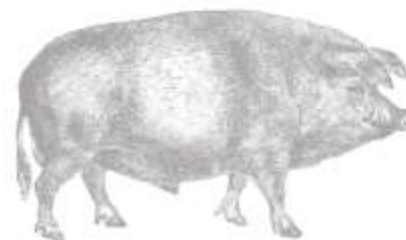
blistered tomatoes, cream corn, Saltwood cured ham

NORTH GA. TROUT 25

lima beans, black garlic, lemon cream, watercress salad

SIXTY SOUTH SALMON 26

sous vide, green beans, watermelon radish, tomato and quinoa, hazelnut romesco



BON APPÉTIT!

La Kendra Soublet | Restaurant Sous Chef

Arlety Estevez | Pastry Chef

Chris Welch | Restaurant Manager

Samantha Thompson | Assistant Restaurant Manager

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESSES.

PASTURE

DUCK CONFIT 28

pan roasted chanterelles, pecan farro, verjus, romanesco

CAST IRON CHICKEN 29

roasted broccolini, garlic and almond butter, potato puree

*7 OZ. FILET OF RIBEYE 29

fingerling potatoes, bordelaise, oyster mushroom, brussels sprouts

THE ART OF CHARCUTERIE

SALTWOOD BOARD \$14 per person

selection of charcuterie, assorted mustards, grilled bread, seasonal pickled vegetables

COUNTRY PATE

mix of ground pork with aromatics and spices

SALTWOOD HAM

house cured ham from Hunter Cattle Farm
LA CHINATA PORK LONZA
air-dried pork tenderloin with smoked paprika

CITRUS FENNEL PORK LONZA
air-dried pork tenderloin with fennel and citrus

CLASSIC PORK RILLETTE
shredded pork shoulder in pork fat



PASTRY LAB

Meyer Lemon Cheesecake 9
Macerated mix berries, orange tuile

Macadamia Chocolate Cake 9
Toasted coconut gelato, bourbon caramel sauce

Chocolate Chai 9
sea salt chocolate sable, milk chocolate custard, chai cream, juniper berry sauce

Apple Galette 9
spiced roasted apple, crème fraiche gelato, apple cider reduction

Selection of Ice Creams and Sorbets 7

OUR LOCAL ARTISANS & FARMS

Fairywood Thicket Farm — *Jam & Marmalade • GA*

Holeman & Finch — *Bread • GA*

Hunter Cattle — *Ham • GA*

Sweet Grass Dairy Farm — *Cheeses • GA*

Woodsman & Wife Creamery — *Cheeses • GA*

Boxcarr Creamery — *Cheeses • NC*

Sequatchie Cove Farm — *Cheeses • TN*

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 local artisans & farms across the country to keep these promises.