



SOUTHERN CAESAR 10

saltwood ham, clothbound cheddar, pickles, cheddar dressing

BABY KALE SALAD 10

plum, pecan, benne seed, georgia olive oil, citrus segments

ASPARAGUS & HAM SALAD 12

roasted white asparagus, shaved raw asparagus, saltwood ham, perfect egg, crispy garlic, asparagus lemon mint purée

CHILLED SEAFOOD 15

jumbo shrimp, smoked sea scallop, lime horseradish sauce

ATLANTIC OR PACIFIC OYSTERS 3 ea.

lime horseradish sauce, traditional mignonette

SOUTHERN FRY CHICKEN NUGGETS 10

honey black pepper glaze, spiced pecans, bbq

SMOKED CHICKEN EMPANADAS 13

cilantro, onions, local cheese, mole

CARAMELLE PASTA & HOUSE CURED HAM 14

local cheese, fennel broth

LEEK & MUSHROOM SOUP 9

spring onion, chive, poached egg

LOCAL CHEESE

SMALL (2 cheeses): \$12
MEDIUM (4 cheeses): \$16
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

GRIFFIN

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

BOXCARR WIFE 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

PASTURE

SMOKED SHORT RIB 32

braised bbq black beans, crisp onions, natural jus

KOBE SKIRT STEAK 30

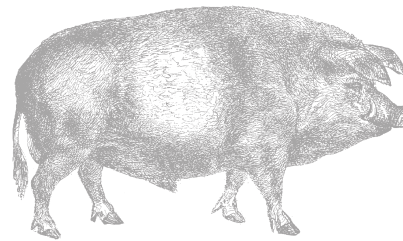
steak fries, pepper & onion salad, chimichurri

SMOKED FRIED CHICKEN 28

pickled vegetables, buttery potato purée, gravy, garlic butter biscuit

NOODLE BOWL 22

black rice noodle, roasted rodgers greens and root vegetables, mushroom broth



BON APPÉTIT!

Jeremy Williamson | Restaurant Chef

Arlety Estevez | Pastry Chef

Kelly Chandler | Restaurant General Manager

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

SEA

GEORGES BANK 36 DIVER SEA SCALLOP

tomato garlic stew, poached egg, toasted brioche

SALTWOOD 30 SHRIMP & GRITS

tasso ham, spring onion, piment d'espelette, shallot

FLORIDA GRILLED 29 COBIA

arugula salad, wild pickled mushroom, lentil & tomato stew

THE ART OF CHARCUTERIE

SALTWOOD BOARD 22

a selection of cheeses and charcuterie, condiments and grilled bread, seasonal pickled vegetables

HOUSEMADE CHEESE 10

honey, pecan, grilled bread

SMOKED DUCK 11

mustard, pretzels

SPRING VEGGIE 14 CRUDITÉS

mushroom in-season, pepper & onion salad, pickled eggplant, shaved carrots, tahini dressing, olives



PASTRY LAB

Chocolate Banoffee Torte 9

dulce de leche, fresh bananas, chocolate mousse

Strawberries & Olive 9

orange olive oil cake, strawberry compote, kaffir-lime ice cream

Carrot Cake 9

coconut mousse, confit pineapple, caramel sauce

Exotic Vacherin 9

dry meringue, confit meyer lemons, mango-passion fruit sorbet, confit strawberry

Salted Caramel Pecan Cake 9

pecan sponge cake, praline sauce, rum raisin ice cream

OUR LOCAL ARTISANS & FARMS

Fairywood Thicket Farm — Jam & Marmalade • GA

Holeman & Finch — Bread • GA

Hunter Cattle — Ham • GA

Sweet Grass Dairy Farm — Cheeses • GA

Woodsmen & 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.