

OYSTERS ON THE HALF SHELL 3 ea.

cucumber scallion mignonette, tomato, lime and horseradish sauce

JUMBO STONE CRAB CLAWS ON ICE 5 ea.

dijon tarragon aioli, fresh lemon

CURED ORA KING SALMON CRUDO 14

charred corn, lime, cilantro, pickled radishes, sea salt cracker

DEVILED EGGS ESPELETTE 7

saltwood cured ham, pickled mustard seed

68 DEGREES POACHED EGG 12

saltwood cured ham, celery cream, vegetable mirepoix

CURRIED CAULIFLOWER SOUP 9

thai basil oil, toasted brioche croutons

PULLED SMOKED CHICKEN EMPANADAS 12

saltwood bbq pepitas, red mole, tomme cheese

LOCAL GROWN LETTUCES 9

daily seasonal chef's creation, georgia olive oil, fresh squeezed lemon

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 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

SALTWOOD

CHARCUTERIE & BAR

PASTURE

BUTTERMILK FRIED CHICKEN 24

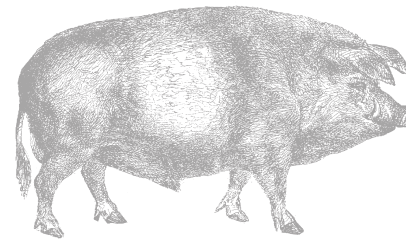
potato purée, chicken gravy, pickled wild mushroom, garlic butter biscuit

PAN ROASTED NEW ZEALAND VENSION LOIN 32

potato and roasted garlic gnocchi, braised jerusalem artichokes, fava beans, huckleberry port reduction

STEAK FRITES 30

grilled skirt steak, garlic rosemary pomme frites, chargrilled onions, blistered shishito peppers, chimichurri sauce



BON APPÉTIT!

Jeremy Williamson | Saltwood Sous Chef

Arlety Estevez | Pastry Chef

Kelly Chandler | Restaurant General Manager

SEA

PAN ROASTED GEORGES 36 BANK SEA SCALLOPS

butternut squash, braised salsify, corn bacon broth

SALTWOOD 29 SHRIMP & GRITS

white georgia shrimp, tasso ham, celery root, piment d'espelette, fish broth, cream

BAKED EAST COAST COD 30

olive, saffron and shallot broth, crispy pork belly & fingerling potatoes

THE ART OF CHARCUTERIE

SALTWOOD BOARD 21

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

SALTWOOD CURED HAM 12 HUNTER CATTLE FARM

seasonal pickled vegetables

IN-HOUSE SMOKED SPECK 11

seasonal pickled vegetables

CHEF'S SEASONAL 14 PÂTÉS & TERRINE

grilled bread, assorted mustards, pickled vegetables

PAN SEARED HUDSON 16 VALLEY FOIE GRAS

georgia apple purée, toasted brioche, frisée and shallot, sherry reduction



PASTRY LAB

Brown Butter Apple Cake 9

brandy caramel sauce, fennel roasted apples

Kabocha Squash Crème Brûlée 9

honey tuile, roasted kabocha in syrup

Persimmons & Coconut Lime Cake 9

milk chocolate mousse

Seasonal Cobbler 9

smoked milk ice cream

Salted Peanut Crumble 9

caramel milk chocolate mousse, passion fruit dulce de leche

OUR LOCAL ARTISANS & FARMS

Hunter Cattle — Ham • GA

Sweet Grass Dairy Farm — Cheeses • GA

Woodsman & Wife Creamery — Cheeses • GA

Fairywood Thicket Farm — Jam & Marmalade • GA

Boxcarr Creamery — Cheeses • NC

Holeman & Finch — Bread • GA

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.

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