



COFFEE 5.5

84 Pour Medium Roast
Espresso & Cappuccino



TEA SELECTION 5

White Lion
*Citrus Chamomile, Earl Grey, Jasmine,
Moroccan Mint, English Blend,
Jade Osmanthus*

FRESH JUICES 5

Orange
Grapefruit

MORNING BITES

Anson Mills Steel Cut Oatmeal 8
golden raisins, flax, sorghum

AG Parfait 9.5
*whipped Greek yogurt, North Georgia apples,
house made granola, pomegranate aerils*

AG Fruit Plate 10
strawberries, blueberries, raspberries, blackberries, tangerines

H&F Jerusalem Bagel 6.5
Preserving Place jam & whipped cream cheese

Smoked Salmon Plate 13
red onion, capers, cucumber, tomato, your choice of bread

SERIOUS BITES

Classic Eggs Benedict 18
*two poached farm fresh eggs, Canadian bacon,
English muffin, hollandaise*

Buttermilk Pancakes 13.5
bourbon apple compote

Tofu Scramble 13
extra firm tofu, peppers, onions, potatoes

AG Omelet 14
*Decimal Place Farms goat cheese, tomato,
spinach, onions, breakfast potatoes*

Fresh Farm Eggs 11
two eggs prepared to your liking, breakfast potatoes

Pig & Grits 16 *a southern classic, just better*
*Geechie Boy Mill pimento cheese grits,
thick sliced Benton's bacon, poached eggs*

Banana Pudding French Toast 13.5
cinnamon brioche, vanilla wafer crust, banana compote

Breakfast Sandwich 14
*Benton's bacon, fresno pepper peach jam, Thomasville
tome cheese, fried egg, H&F Jerusalem Bagel*

SO GOOD

available for breakfast, lunch & dinner

Southern Fried Chicken Doughnut 16
fried chicken, glazed doughnut & hot sauce sorghum

SIDES 5

Benton's Bacon
Geechie Boy Mill Pimento Cheese Grits

Breakfast Potatoes
Pork Sausage
Chicken Sausage

THE KITCHEN

*Just like your kitchen at home, featuring a
rustic chef's table filled with your morning favorites*

Breakfast Buffet 28
Saturday & Sunday 6:30am-11:30am

FROM THE SOURCE We are proud to support regional and sustainable farms on our menu.

ANSON MILLS, SC	BENTON'S, TN	DECIMAL PLACE FARMS, GA	GEECHIE BOY MILL, SC
ATLANTA FRESH, GA	BORDER SPRINGS, VA	ENCHANTED SPRINGS, SC	PRESERVING PLACE, GA

Chef Joshua Fryer

181 PEACHTREE ST. NE | ATLANTA, GA



SHARING BITES

- Deviled Eggs 7
Duke's mayonnaise, dijon, shaved ham
- Brussel Sprouts 10
Benton's bacon, cranberry sorghum
- Jumbo Shrimp Cocktail 16
spicy cocktail sauce
- Fried Green Tomatoes 10
home-made ranch
- Buffalo Cauliflower 10
buffalo sauce, blue cheese, micro celery

SOUPS & SALADS

- Tomato Soup 10
micro basil, GA olive oil
- She Crab Soup 11
crab claw meat, sherry
- Caesar Salad 12
baby romaine, white anchovy, croutons, aged parmesan
- Wedge Salad 13
baby iceberg, pickled onions, bacon, blue cheese, tomato
- Original from 1999 12
local mixed greens, Asher blue cheese, sliced grapes, spiced pecans, malt vinaigrette
- Shaved Beet Salad 13
honey whipped goat cheese, mixed greens, pistachio, sherry vinaigrette, horseradish
- Quinoa Salad 12
fresno peppers, spinach, GA apple, white balsamic

Add Chicken 6 , Salmon 7, Shrimp 12

SANDWICHES

- your choice of French fries or salad*
- AG Burger 18
8oz beef patty, fresno bacon chutney, whisky cheddar brioche bun
- BBQ Chicken Salad 16
spinach, bbq spiced chicken, Duke's mayonnaise, brioche bun
- Sloppy Bulgogi 18
tenderloin, shredded carrots, cilantro
- GA Catfish 15
fried catfish, vinegar carrot slaw, fresno hot sauce, sesame brioche bun

SO GOOD

- available for breakfast, lunch & dinner*
- Southern Fried Chicken Doughnut 16
fried chicken, glazed doughnut, fresno sorghum hot sauce

SPECIALTIES

- Garganelli Pasta 17
garlic cream, snap peas, asparagus, shrimp
- Jumbo Lump Blue Crab Cake 22
herb remoulade, frisee
- Enchanted Springs Trout 15
snap peas, marble potatoes, pernod butter sauce
- Pan Roasted Scallops 19
roasted corn, ramps, chorizo cream
- Braised Pork Belly 15
red cabbage, cippolini onions
- BBQ Tofu 16
Carolina gold rice, escarole, garlic
- Skirt Steak Frites 26
french fries, poblano chimichurri

SEASONAL ICED TEA served with our homemade infusions 4.5

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| Peachtree I.T.
<i>Georgia peaches, rosemary</i> | Lemon & Lime
<i>thyme, fresh citrus</i> | Spice it Up 3.5
<i>Peach Liqueur, Tito's Vodka, Old Fourth Gin, Whistle Pig Rye</i> |
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EXPRESS LUNCH

HOW IT WORKS your choice of an appetizer and entrée that will be served simultaneously. Advise your server on your dessert preference, whether you enjoy it here or to-go for a sweet treat later.

CHOICE OF APPETIZER

Original from 1999

mixed greens, blue cheese, grapes, spiced pecans, malt vinaigrette

Deviled Eggs

Duke's mayonnaise, dijon, shaved ham

Tomato Soup

micro basil, GA olive oil

CHOICE OF MAIN

Grilled Chicken

corn, ramp, chorizo cream

Pan Roasted Fish

snap peas, marble potatoes, pernod butter sauce

BBQ Tofu

Carolina gold rice, escarole, garlic

CHOICE OF DESSERT

Seasonal Berry Tart

ON THE GO

AG Doughnuts

Chocolate Bar

19.99

served with bread | includes soft beverages

Chef Joshua Fryer

181 PEACHTREE ST. NE | ATLANTA, GA
ritzcarlton.com/AG • Follow us on Instagram



TO GET STARTED

COLD

Fresh Seasonal Oysters *fisherman's call*
ginger beer mignonette, horseradish

Classic Shrimp Cocktail 16
hot hot hot cocktail sauce

Black Eye Peas Hummus 14
lavosh, carrots, celery, benne seeds

HOT

Buffalo Cauliflower 10
roasted cauliflower, buffalo sauce, blue cheese, micro celery

Baked Oyster 18
Benton's bacon, parmesan, spinach, béarnaise

Fried Green Tomatoes 10
homemade ranch

Braised Pork Belly 15
red cabbage, cippolini onions

Foie Gras 16
brioche, compressed cherries, charred ramps, marcona almonds

FROM THE GARDEN

Shaved Beet Salad 10
mixed greens, honey whipped goat cheese, pistachio horseradish sherry vinaigrette

Original from 1999 12
local mixed greens, Asher blue cheese sliced grapes, spiced pecans, malt vinaigrette

Caesar 12
romaine, white anchovy, aged parmesan, crouton

Quinoa Salad 12
spinach, fresno peppers, GA apples, white balsamic

Wedge Salad 12
baby iceberg, bacon, blue cheese, tomatoes, pickled onions

SOUP

Tomato 10
micro basil, GA olive oil

She Crab 12
crab claw meat, sherry

FROM THE SOURCE

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ATLANTA FRESH, GA

BENTON'S, TN

BORDER SPRINGS, VA

DECIMAL PLACE FARMS, GA

ENCHANTED SPRINGS, SC

GEECHIE BOY MILL, SC

PRESERVING PLACE, GA

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181 PEACHTREE ST. NE | ATLANTA, GA

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



THE GRILL

USDA PRIME

8 oz. Filet Mignon	42
12 oz. New York Strip	38
8 oz. Skirt Steak	28

ALL NATURAL

16 oz. Cowboy Ribeye	48
12 oz. Brasstown Beef Ribeye	40
12 oz. Niman Ranch Pork Ribeye	28

TEMPERATURES

Rare – Red, Cool Center

Medium Rare – Red, Warm Center

Medium – Pink, Hot Red Center

Medium Well – Dull Pink Center

Well Done – No Pink Center

SAUCES

Poblano Chimichurri

Foie Gras Bordelaise

Green Pepper Cognac

Classic Béarnaise

SPECIALTY ENTREES

Angel Hair Pasta 27

heirloom tomatoes, garlic, artichoke, GA olive oil

BBQ Tofu 21

Carolina gold rice, garlic, escarole

Enchanted Springs Trout 26

snap peas, marble potatoes, pernod butter sauce

Pan Roasted Scallops 36

roasted corn, ramps, chorizo cream, caviar

Spot Prawns 28

pernod butter

Fish of The Day *fisherman's call*

parsnip puree, shaved beets, sauce vierge

Prime Petite 4 oz. Filet 25

whipped potato, broccolini, charon

SO GOOD

available for breakfast, lunch & dinner

Southern Fried Chicken Doughnut 16

fried chicken, glazed doughnut, fresno sorghum hot sauce

SIDES 9

Whipped Potatoes

Baked Potato

sour cream, Benton's bacon, cotswold cheese

Parmesan Fries

Creamed Kale

Roasted Brussels Sprouts

cranberry sorghum, Benton's bacon

Jumbo Grilled Asparagus

Mushrooms & Cippolini Onions

Cotswold Mac & Cheese

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20% gratuity added to parties of six or more



INDIVIDUAL SWEETS

Peach Cobbler 11

vanilla ice cream, streusel

Bread Pudding 10

vanilla ice cream, caramel sauce

Chocolate Lava Cake 12

Jittery Joe's coffee gelato

AG Doughnuts 10

chocolate hazelnut sauce

TO SHARE

Baked Alaska | 25

*torched tableside with
151 dark rum*

NY Cheesecake | 22

*graham cracker crust,
seasonal fruit*

Pastry Chef Nitin Bali

181 PEACHTREE ST. NE | ATLANTA, GA



CLASSICS

Smoky Old Fashioned 22
*hickory smoked glass & our
Whistle Pig Old Fashioned recipe*

Bourbon Sour 16
*Weller 7 YO bourbon, citrus,
homemade syrup & bitters*

Perfect Negroni 17
*Plymouth gin, Campari &
Carpano Antica, 'AG' orange peel*

Bees Knees 17
*Uncle Val's gin, local honey syrup,
citrus, fresh lavender*

Moscow Mule 16
*Old Fourth Ward vodka,
Goslings ginger beer, citrus*

GA Peach Bellini 14
Ruggeri prosecco, fresh GA

ICE

ice is an essential component to our beverage program

Gourmet
*top hat ice used as a
base for all our beverages*

Crushed
*crushed daily from our
clear blocks*

Flavored
bitters, fruits and herb ice

Stemmed
*molded, infused & frozen
individually in our signature g&t's*

Spheres
*molded, frozen & pressed
individually*

Perfect Cubes
molded & frozen individually

Clear Blocks
*block from where hand-crafted
ice pieces are made.*

G & T 'S

Old Fourth & Fentimans 15
perfect cubes – dehydrated citrus

Jaspers Barrel Aged & East Imperial 14
rosemary ice - honey crisps

Victoria Pink & Q 15
flavored cubes & grapefruit

Hendricks & Fever Tree 14
cucumber ice & rose

MARTINIS

our olives are marinated in house with VYA American vermouth & sage 16

Classic
Dolin vermouth, Old Fourth gin or vodka, shaken or stirred, lemon or olives

Dirty
Double Cross vodka, brine, truffle & blue cheese olives

Vesper
Tanqueray 10 gin & Belvedere vodka, Kina Lillet, olives

Smoky Fourth Ward
whisky washed ice, Old Fourth gin, Dolin vermouth, flamed orange peel