



ST REGIS
ATLANTA

PRIVATE DINING MENU

Breakfast Featured 6:00 am to 11:00 am (available anytime upon request)

FRUIT

BERRY & BANANA SMOOTHIE 12
mixed berries, banana, yogurt, almond milk

MARKET FRESH FRUIT MEDLEY 13
melon, pineapple, grapes, berries

MELANGE OF BERRIES 15
raspberries, blackberries, blueberries, strawberries

SEASONAL GRAPEFRUIT SEGMENTS 10
local honey comb

YOGURT & CEREAL

HOUSE MADE GRANOLA & BERRIES 12
with fresh berries, choice of milk or yogurt

SELECTION OF DRY CEREALS 9

BERRY PARFAIT 12
vanilla yogurt, fresh berries, house made granola, honey bee pollen
enhance with Atlanta Fresh artisan Greek style yogurt 14

LOGAN TURNPIKE GRITS 15
stone ground grits, aged cheddar cheese

MCCANN'S IRISH OATMEAL 12
steel cut oats, banana brûlée, dried fruit, brown sugar

BAKERY

NEW YORK STYLE BAGEL WITH CREAM CHEESE 9
served with cream cheese and selected preserves choice of plain,
cinnamon raisin, sesame, or everything bagel

BAGEL & LOX 19
selection of bagel, house smoked salmon, traditional accompaniments

BAKERY BASKET 12
Chef's selection of croissant, danish, muffin

LIGHT BREAKFAST

CONTINENTAL BREAKFAST bakery basket, small coffee, *choice of juice*

CONTINENTAL BREAKFAST FOR ONE 25

CONTINENTAL BREAKFAST FOR TWO 48

* Consuming raw and uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A 22% Service Charge charge, plus taxes (8% Sales tax and 3% additional liquor tax) and a \$5 delivery charge will be added to your bill. The service charge includes a 20% gratuity for service staff.

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EGGS	
TWO EGGS & COMPANY	19
eggs cooked any style, Yukon Gold potatoes, <i>choice of breakfast meat & toast</i>	
ST. REGIS OMELET	20
wild mushrooms, fine herbs, Edam cheese, crème fraîche, white truffle oil	
ATHLETIC CLUB OMELET	18
egg whites, low-fat feta cheese, spinach, asparagus, tomato <i>enhance with smoked turkey or smoked salmon</i>	22
BESPOKE EGGS BENEDICT	22
poached eggs, English muffin, hollandaise choice of crab cake, grilled steak or traditional Canadian bacon	
BURNT ENDS BRISKET HASH	25
eggs cooked any style, slow smoked brisket, Yukon Gold potatoes, peppers, onions, pepper jack cheese	
THE SOUTHERN GENTLEMAN	25
spiced dry-battered chicken breast, house-made buttermilk biscuit, Sage Country sausage gravy, pear marmalade, one egg any style	
WAFFLES & PANCAKES	
MALTED BELGIAN-STYLE WAFFLE	21
whipped Chantilly cream, fresh strawberries, powdered sugar, Vermont maple syrup	
BUTTERMILK PANCAKES	21
powdered sugar, Vermont maple syrup	
LOCAL CORNMEAL HOECAKES	24
vanilla bourbon caramel sauce, candied pecan streusel	
BREAKFAST SIDES	6
PLAIN OR VANILLA YOGURT	
FRUIT	
MCCANN'S IRISH OATMEAL	
LOGAN TURNPIKE GRITS	
ONE EGG ANY STYLE	
SLICED TOMATOES	
YUKON GOLD POTATOES	
PORK SAUSAGE LINKS	
PORK SAUSAGE PATTIES	
CHICKEN APPLE SAUSAGE LINKS	
SMOKED BACON	
TOAST SELECTION	
white, wheat, rye, sourdough, gluten-free, or English muffin	

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(for younger guests, 12 years and under)

BREAKFAST

EGGS ANY STYLE 12
choice of toast

HAM & CHEESE OMELET 14
with choice of cheese and toast

BUTTERMILK PANCAKES 15
 served with pure maple syrup and powdered sugar

LUNCH & DINNER

GARDEN SALAD 10

FRUIT BOWL 10

MACARONI & CHEESE 15

SPAGHETTI & MARINARA 15

CHICKEN BREAST, VEGETABLES & MASHED POTATOES 15

CHICKEN FINGERS & FRIES 15

PEANUT BUTTER & JELLY SANDWICH WITH FRIES 15

CHEESEBURGER & FRIES 15

DESSERT

THE ST. REGIS CHOCOLATE SUNDAE 10

MILK & COOKIES 10

CHILDREN'S BEVERAGES

CHOCOLATE MILK 5

APPLE JUICE 5

CRANBERRY JUICE 5

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE 8

SOFT DRINKS 6

Coke Cola, Diet Coke, Sprite, Gingerale

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All Day Dining Featured 11:00 am to 11:00 pm

APPETIZERS

MEDITERRANEAN DIPS 18
 hummus, sundried tomato & feta dip, grilled garlic naan

CHIPS & DIP 20
 Ricardo's guacamole, pico de gallo, charred salsa roja
 corn tortilla chips

BERKSHIRE PORK BELLY 21
 green apple, farro & radish with Foggy Bottom cider jus

SOUPS & SALADS

GAZPACHO 14
 traditional garnish mosaic, sea salt & basil cream

WHITE BEAN SOUP 13
 sautéed kale & white bean, marinated tomato, fennel pollen

RUSSELL'S FAVORITE SALAD 18
 tomato confit, shaved shallots, roasted shiitake mushrooms
 Jerez sherry vinaigrette

ALMOST EVERYTHING GREEN 18
 Boston lettuce, baby zucchini, French beans, sugar snap
 peas, asparagus, fine herbs, Cotija cheese, avocado dressing

QUINOA AND KALE POWER BOWL 18
 chickpeas, black eyed peas, alfalfa sprouts, cherry tomatoes
 cucumber, avocado, edamame, sweet potato, miso vinaigrette

HEIRLOOM TOMATO 18
 Lil' Moo cheese, herbs, h&f olive country bread tuile
 green goddess dressing

SALAD ENHANCEMENTS

grilled miso chicken breast 6

garlic and herbs, sautéed shrimp 8

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SANDWICHES & FLATBREADS

THE ST. REGIS PIMENTO BURGER short-rib and brisket grind, house made pimento cheese apple smoked Canadian bacon, caramelized garlic aioli French fries	24
ORGANIC TRUFFLE CHICKEN SALAD SANDWICH Sweet Grass Dairy Thomasville Tomme, alfalfa sprouts multigrain croiss'wich, French fries	20
SOUTHERN PICKLED SHRIMP ROLLS house made smoked mayonnaise, shaved radish, French fries	22
CAPRESE FLATBREAD marinated roasted tomato, smoked and fresh mozzarella micro basil, balsamic reduction	17

MAIN PLATES

GRILLED VERLASSO SALMON Patagonian salmon, farro risotto, shaved fennel salad pomegranate, tarragon essence	23
JUMBO SHRIMP & GRITS local Spotted Trotter Andouille sausage Logan Turnpike grits, paprika cream	32
OVEN ROASTED CHICKEN BREAST house peppercorn gnocchi, local mushroom ragout Marsala jus	28
HOUSE SMOKED DUCK BREAST cold smoked duck breast, fig lacquer, crispy brussel sprouts carrot silk, sherry gastrique	29
PETIT FILET MIGNON 5 oz petit filet, Clemson blue cheese, potato leek gratin crispy brussel sprouts, port reduction	32

SIDE PLATES

ROASTED CAULIFLOWER Worcestershire reduction, southern spice rub fried cilantro	8
CRISPY BRUSSELS SPROUTS fried brussels sprouts, Parmesan, truffle oil and red wine mignonette	8
TRUFFLE FRIES parmigiano reggiano, truffle sauce	12

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DESSERTS

SEVEN LAYER CHOCOLATE VERRINE Devil's food cake, Valrhona mousse Georgia spiced pecans praline	14
PRESERVED SUMMER PEACH COBBLER Tahitian vanilla streusel, maple cinnamon gelato	14
CHEF'S SELECTION OF SORBET & GELATO Chef's selection of 3 seasonal flavors	11
THE ST. REGIS MACARON SELECTION	18

SIGNATURE REMEDIES

KAREN'S TEA fresh ginger, local honey and lemon	9
ANABELLA'S TEA star anise, lemon, ginger, orange, agave and a blend of vanilla, chai and black teas	9

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Overnight Menu Featured 11:00 am to 6:00 am

WHITE BEAN SOUP sautéed kale & white bean, marinated tomato, fennel pollen Parmesan cheese	13
RUSSELL'S FAVORITE SALAD tomato confit, shaved shallots, roasted shiitake mushrooms Jerez sherry vinaigrette	17
ALMOST EVERYTHING GREEN Boston lettuce, baby zucchini, French beans, sugar snap peas asparagus, fine herbs, Cotija cheese, avocado dressing	26
SALAD ENHANCEMENTS	
<i>grilled miso chicken breast</i>	6
<i>garlic and herbs, sautéed shrimp</i>	8
THE ST. REGIS PIMENTO BURGER short-rib and brisket grind, house pimento cheese Applewood smoked bacon, caramelized garlic aioli French fries	24
ORGANIC TRUFFLE CHICKEN SALAD SANDWICH Sweet Grass Dairy Thomasville Tomme, alfalfa sprouts multigrain croiss'wich, French fries	20
SOUTHERN PICKLED SHRIMP ROLLS house made smoked mayonnaise, black radish, French fries	22
THREE CHEESE GRILLED SANDWICH Thomasville Tomme, Edam and White Cheddar sourdough bread, French fries	15
OVERNIGHT DESSERTS	
CHEF'S SELECTION OF SORBETS & GELATOS Chef's selection of 3 seasonal flavors	11
MARKET FRESH FRUIT MEDLEY	14
THE ST. REGIS MACARON SELECTION	18

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AFTERNOON TEA

For “The” Mrs. Astor, afternoon tea time was an opportunity to entertain her close friends and family at The St. Regis New York. From that, a tradition was born. .

We continue the legacy offering tea service in Astor Court Restaurant Friday through Sunday. Seatings are available from 2:30 pm to 4 pm
Adult Tea \$40 / Child Tea \$22

Tea Service is accommodated through room service
2:30 pm - 4:30 pm \$40 adult / \$22 child

Savory and Sweet Selections Assortment of handcrafted tea sandwiches
&
Assortment of hand crafted sweet petit desserts
freshly baked scones and tea cakes
served with english double Devonshire cream
selection of seasonal jams and chutneys

EVENING SABERAGE

Dating back to Napoleon, opening a champagne by saber has long been regarded as the most theatrical and stylish way to serve champagne. Long ago the St. Regis New York adopted the practice as a way to celebrate special events.

We have continued the practice as a means to honor our past and to commemorate the daily transition from afternoon to evening. Join us at 6pm in the Grand Hallway beside the entrance to Astor Court Restaurant.

THE WEST PACES MARY
\$16

TIMELESS TRADITION MEETS MODERN INTERPRETATION

While maintaining the integrity of the original, the addition of spices and the Southern twist makes this a new classic. This libation is as unique and iconic as the original but offers an elegant reinvention of an old standard.

In 1934, Ferdanand Petiot became the bartender at the St Regis New York, bringing with him the Bloody Mary, which he had created in Paris. During his time at the famous King Cole Bar, Petiot perfected his original recipe to create the iconic drink so beloved today.

Since Bloody Mary was deemed too inappropriate for the King Cole Bar's elegant clientele, it was rechristened as the Red Snapper. While the name may not have stood the test of time, Ferdanand's spice concoction certainly has. Making the Bloody Mary a remnant of time and a signature cocktail of the St Regis Brand.

Local law prohibits the sale of alcohol on Sundays before 12:30 pm



	Glass	Bottle
SPARKLING WINES & CHAMPAGNES		
NICOLAS FEUILLATTE BRUT Chouilly, France	19	90
BILLECART-SALMON BRUT ROSE Ay, France	30	150
VILLA SANDI BRUT PROSECCO Trevico, Italy	12	48
MUMM, ROSE Napa, California	18	85
WHITES		
MINER FAMILY WINERY CHARDONNAY Napa, California, United States	20	95
DOMAINE SERVIN CHARDONNAY Chablis, France	16	75
MAGNOLIA GROVE CHARDONNAY Carneros, California, United States	12	55
LEITZ, "LEITZ OUT", RIESLING Rheingau, Germany	12	55
MOMO SAUVIGNON BLANC Marlboro, New Zealand	12	55
LUNA NUDA PINOT GRIGIO Trentino, Italy	12	55
STOLLER FAMILY ESTATES ROSE Willamette Valley, Oregon, United States	14	65
REDS		
TUCK BECKSTOFFER, "THE SUM", RED BLEND Napa Valley, California, United States	16	75
NEWTON CABERNET SAUVIGNON Napa Valley, California, United States	16	75
MAGNOLIA GROVE CABERNET SAUVIGNON Sonoma, California, United States	11	55
HOUSE OF INDEPENDENT PRODUCERS MERLOT Red Mountain, Washington, United States	14	65
FAILLA PINOT NOIR Sonoma Coast, California, United States	24	110
BETHEL HEIGHTS PINOT NOIR Willamette Valley, Oregon, United States	16	75
ARCHAVAL-FERRER MALBEC Mendoza, Argentina	14	65
VIETTI, "PERBACCO", NEBBIOLO Lange, Italy	18	85

We have an extensive selection of wines on property. A more comprehensive listing of available wines can be provided upon request.

VODKA	
KETEL ONE	250
GREY GOOSE	300
BELVEDERE	350
TEQUILA	
PATRON SILVER	300
DON JULIO BLANCO	300
HERRADURA REPOSADO ST. REGIS SELECTION	400
DON JULIO 1942	800
GIN	
TANQUERAY	250
HENDRICKS	300
RUM	
BACARDI SUPERIOR	225
SCOTCH	
JOHNNY WALKER BLACK LABEL	300
JOHNNY WALKER BLUE LABEL	950
SINGLE MALT SCOTCHES	
MACALLAN 12 YEAR	300
GLENMORANGIE 10 YEAR	350
LAGAVULIN 16 YEAR	400
CANADIAN WHISKEY	
CROWN ROYAL	400
BOURBON	
JACK DANIEL'S	225
MAKER'S MARK	225
WOODFORD RESERVE	300
COGNAC	
HENNESSY VSOP	400

Please Specify any Mixers or Garnishes Desired:

AVAILABLE MIXERS

CLUB SODA & TONIC,

COCA COLA, DIET COKE, SPRITE

CRANBERRY JUICE, ORANGE JUICE, TOMATO JUICE

GARNISHES

SLICED LEMONS

SLICED LIMES

OLIVES

MARASCHINO CHERRIES

NON-ALCOHOLIC BEVERAGES

JUICE

FRESHLY SQUEEZED ORANGE JUICE	8
FRESHLY SQUEEZED GRAPEFRUIT JUICE	8

DAIRY

GLASS OF MILK	5
whole, 2%, skim, almond or soy	

TEA

CUP OF TEA	7
selection of Tea Leaves premium loose leaf teas:	

EARL GREY

embodies a clean citrus scent with a slightly spicy finish

ST. REGIS PEACH BLEND

keemun and ceylon teas perfumed with the essence of black currant

MAD HATTER'S TEA PARTY

a velvety combination of passion fruit, pomegranate & vanilla

ORGANIC GREEN

rich in antioxidants, its renowned for its delicate fruitiness & aroma

PEAR TREE GREEN

china green tea, perfumed with the essence of freshly plucked ripe pears

JASMINE PEARL

enchanting jasmine perfume with a delicate & sweet finish

HARMONY

peppermint leaves, chamomile flowers, orange blossoms, & all-spice

ORGANIC VANILLA ROOIBOS

vanilla bean sweetness with a rich & full-bodied finish

MOUNTAIN BERRY

saskatoon berry, ripe fruity scent, full & strong with a wine-like finish

COFFEE

All coffee offerings are roasted by Fonté Coffee, Seattle and *are available regular or decaffeinated*

SMALL FRENCH PRESS	8
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LARGE FRENCH PRESS	12
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SPECIALTY BEVERAGES

HOT CHOCOLATE	8
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SINGLE SHOT ESPRESSO	7
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DOUBLE SHOT ESPRESSO	10
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CAPPUCINO	8
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CAFÉ LATTE	8
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NON-ALCOHOLIC BEVERAGES (CON'T)

SOFT DRINKS

RED BULL	7
RED BULL (SUGAR FREE)	7
COCA COLA	6
DIET COKE	6
COKE ZERO	6
SPRITE	6
FEVER TREE GINGER ALE	6
FEVER TREE CLUB SODA	6
FEVER TREE TONIC	6

BOTTLED WATER

375 ML VOSS STILL WATER	5
375 ML VOSS SPARKLING WATER	5
800 ML VOSS STILL WATER	9
800 ML VOSS SPARKLING WATER	9

BEER

LOCAL & CRAFT

HARPOON BREWERY, "UFO", HEFEWEIZEN Boston, Massachusetts	8
SWEET WATER BREWING COMPANY, "420", PALE ALE Atlanta, Georgia	7
ORPHEUS BREWING, "LYRIC", ALE Atlanta, Georgia	8
SECOND SELF BEER COMPANY, THAI WHEAT Atlanta, Georgia	8
TERRAPIN BEER COMPANY, "HOPSECUTIONER", IPA, Athens, Georgia	8

DOMESTIC

BUD LIGHT	6
BUDWEISER	6
MILLER LIGHT	6
MICHELOB ULTRA	6
SAM ADAMS LAGER	6

INTERNATIONAL

CORONA EXTRA	7
AMSTEL LIGHT	7
HEINEKEN	7
STELLA ARTIOS	7
GUINNES	7