



THE WHITLEY
ATLANTA BUCKHEAD

IN-ROOM BREAKFAST MENU

Monday - Friday, 6:30am-11am
Saturday & Sunday, 6:30am-12pm

Traditional Plates

served with southern grits or breakfast potatoes

THREE CAGE-FREE EGGS OMELET*

choice of ham or turkey, peppers, tomatoes, mushrooms, onions, bacon, spinach, cheddar
22

ALL AMERICAN BREAKFAST*

three cage-free eggs any style, applewood-smoked bacon or blueridge sausage links
25

THE WHITLEY EGG WHITE OMELET

asparagus, avocado, kale, house-smoked salmon, crumbled feta
24

NUESKE'S EGGS BENEDICT*

honey wheat english muffin, thick cut nueske's bacon, citrus hollandaise
25

Classics

CONTINENTAL BREAKFAST

fresh pastry, choice of: greek yogurt or seasonal fruit, and coffee, tea, or juice
19

BUTTERMILK PANCAKES

choice of: fresh banana, berries, georgia pecans, or chocolate chips
17

SOUTHERN FRIED CHICKEN & WAFFLE

cajun-spiced fried chicken, belgian waffle, thomasville cheese, spread, peach maple syrup 23

HICKORYNUT & BLUEBERRY WAFFLE

pearl sugared belgian waffle, hickory-smoked candied pecans, blueberry syrup
19

Light & Quick

GREEK YOGURT PARFAIT	12
STEEL-CUT OATMEAL	12
BAGEL & CREAM CHEESE	8
FRESH CUT FRUIT	8
BREAKFAST CEREAL & MILK	8
FRESH-BAKED PASTRY (3 EACH)	8

Sides 7

GREEK YOGURT	
TOAST & BUTTER	
BREAKFAST POTATOES	
CHEESE OR PLAIN GRITS	
APPLEWOOD-SMOKED BACON	
BLUERIDGE SAUSAGE LINKS	
CHICKEN APPLE SAUSAGE	

Beverages

FRESH BREWED STARBUCKS COFFEE	
Small Pot	12
Large Pot	18
JUICE	6
orange, grapefruit, cranberry, apple	
TEAVANA TEA	6
MILK	6
MIMOSA	13
APEROL SPRITZ	14
BLOODY MARY	15
BERRY SANGRIA	16

Please dial "6190" to place your order.
A \$10 delivery fee, 25% service charge
and appropriate sales tax will be added.



The Whitley, A Luxury Collection Hotel, Atlanta Buckhead
3434 Peachtree Road NE, Atlanta, GA 30326 | 404.237.2700 | @thewhitleyhotel

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



THE WHITLEY
ATLANTA BUCKHEAD

IN-ROOM DINNER MENU

Sunday - Thursday, 5pm-10pm
Friday & Saturday, 5pm-11pm

SHE CRAB SOUP 12

blue crab, aged sherry, saltines

SOUP OF THE DAY 10

always house made, please ask server for details

ROASTED GARLIC HUMMUS 14

harissa evoo drizzle, crunchy veg sticks,, grilled sourdough

CLASSIC CAESAR SALAD* 15

crisp romaine hearts, shaved parmesan, heirloom tomatoes, crispy croutons, house made dressing

**ADD: grilled chicken +12, blackened salmon or shrimp +12*

CRUNCHY KALE SALAD* 15

tender kale & swiss chard blend, dried cranberries, roasted walnuts, asher bleu cheese, shaved radish, raspberry riesling vinaigrette

**ADD: grilled chicken +12, blackened salmon or shrimp +12*

GARLIC CHARD & SMOKED CHICKEN FLATBREAD 22

house-made tomato or cream sauce, fresh mozzarella

QUINOA & PORTABELLA STACK 26

tofu, edamame, kale, vegan gouda cheese melt, lemon balsamic drizzle

SPRINGER MOUNTAIN ORGANIC CHICKEN WINGS

choice of buffalo , lemon pepper, siracha blue, honey bbq

SIX 13 | TWELVE 21

CERTIFIED ANGUS BEEF BURGER 24

chuck/brisket patty, lto, cheddar cheese, griddled brioche, house fries

ONE POUND RIBEYE 48

Hand carved prime cut, sauteed shitake & brussels, horseradish gravy

JOYCE FARMS DOUBLE BATTERED FRIED CHICKEN 36

buttermilk & pickle brined, mac & cheese, brown sugar-soaked collard greens

BLACKENED CLEAR SPRINGS RAINBOW TROUT 39

sautéed shishito pepper, malibu carrots, sugar snap peas, ginger-tomato confit

KUROBUTA SMOTHERED FRIED PORK CHOP 42

berkshire farms cured, candied yams, vidalia onion gravy, house mash potatoes

BBQ-SPICED SIXTY SOUTH SALMON 37

chef's special spice blend, buttered corn risotto, charred lemon

Sides 13

LOADED MAC & CHEESE

GARLIC TRUFFLE FRIES

GEECHEE BOY CHEESE GRITS

BLISTERED FINGERLING POTATOES

CHARRED SEASONAL VEGETABLE

BUTTERED CORN RISOTTO

Desserts 12

PECAN & CARAMEL DRIZZLED BROWNIE

LOADED CHOCOLATE CAKE

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

VANILLA CARAMEL BRÛLÉE STRIP

ICE CREAM 6

VANILLA, STRAWBERRY, OR CHOCOLATE

Please dial "6190" to place your order.

A \$10 delivery fee, 25% service charge and appropriate sales tax will be added.



The Whitley, A Luxury Collection Hotel, Atlanta Buckhead
3434 Peachtree Road NE, Atlanta, GA 30326 | 404.237.2700 | @thewhitleyhotel

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



THE WHITLEY
ATLANTA BUCKHEAD

IN-ROOM DRINK MENU

Wines

BUBBLES

CAPOSALDO Prosecco <i>Veneto, Italy</i>	13	60
MUMM NAPA Brut Prestige <i>Napa Valley, California</i>	15	70
DOMAINE CHANDON Garden Spritz <i>Mendoza, Argentina</i>	18	75
TAITTINGER Brut La Francaise <i>Champagne, France</i>	38	185

WHITES & ROSÉS

AIX Rosé <i>Coteaux d'Aix-en-Provence, France</i>	15	58
GLORIA FERRER Blanc de Noirs Rosé <i>Carneros, California</i>	17	66
CROSS BARN Chardonnay <i>Sonoma Coast, California</i>	22	92
KIM CRAWFORD Sauvignon Blanc <i>Marlborough, New Zealand</i>	15	58
BORGHİ AD EST Pinot Grigio <i>Friuli Venezia Giulia, Italy</i>	13	50
CHALK HILL Chardonnay <i>Russian River Valley, California</i>	16	62
FAMILLE HUGEL Riesling <i>Alsace, France</i>	19	74

REDS

J VINEYARDS Pinot Noir <i>Sonoma County, California</i>	16	62
RODNEY STRONG Cabernet Sauvignon <i>Alexander Valley, California</i>	16	62
RODNEY STRONG Upshot Red Blend <i>Sonoma County, California</i>	15	58
DECOY Cabernet Sauvignon <i>Napa Valley, California</i>	15	58
CANVASBACK Red Mtn. Cabernet Sauvignon <i>Columbia Valley, Washington</i>	19	74
BENZIGER Merlot <i>Sonoma Coast, California</i>	13	50
ALAMOS SELECCION Malbec <i>Mendoza, Argentina</i>	14	54
KINGS RIDGE Pinot Noir <i>Willamette Valley, Oregon</i>	15	58

Specialty Cocktails 17

WHITLEY OLD FASHIONED

smoked pecan-infused woodford reserve bourbon,
demerara syrup, bogart's bitters
20

GOLDEN HOUR

casamigos blanco tequila, st germain, apple cider,
cinnamon, lime

PEACHTREE & LENOX

cranberry-infused tito's handmade vodka,
orange liqueur, lime

MARK OF DISTINCTION

whistlepig 6-year piggyback rye whiskey,
spiced scotch & honey syrup, benedictine, lemon

SPILL THE TEA

green tea-infused ketel one vodka, peach,
honey syrup, lemon

ROSE FIZZ

the botanist gin, butterfly pea flower, rosemary,
lemon, egg white

WO-MAN COME, WO MANGO

corralejo blanco tequila, orange liqueur, mango,
cilantro, jalapeño, lime, agave

SIDECAR

hennessy v.s cognac, cointreau, simple syrup, lemon

OFF TO THE RACES

basil hayden bourbon, ginger maple syrup,
amaretto, grapefruit, orange bitters

ESPRESSO MARTINI

belvedere vodka, fresh-brewed espresso,
coffee liqueur, irish cream

APEROL SPRITZ

aperol, fresh lemon, caposaldo prosecco

THE GARDEN

cucumber-basil-infused sipsmith gin,
fresh lime, st. germain, agave

Non-Alcoholic 14

MINTY MANGO SPARKLER

fresh lime, mint, mango purée, club soda

STRAWBERRY GINGER LEMONADE

fresh lemon, strawberry purée, ginger beer

WHITLEY SPA REFRESHER

cucumber, pineapple puree, rosemary syrup, fresh lemon

Beer

Please ask about our local or imported selections.

Please dial "6190" to place your order.

A \$10 delivery fee, 25% service charge and appropriate sales tax will be added.



The Whitley, A Luxury Collection Hotel, Atlanta Buckhead
3434 Peachtree Road NE, Atlanta, GA 30326 | 404.237.2700 | @thewhitleyhotel