



TRADE ROOT

DINNER MENU

Explore

SHE CRAB SOUP 12

blue crab, aged sherry, saltines

HONEY-BAKED JALAPEÑO CORNBREAD SKILLET 14

orange blossom honey, cultured butter

CHARCUTERIE & CHEESE BOARD 28

black pepper sorghum, calabrian, dry-cured chorizo, peach jam, spicy prosciutto spread, artisan cheese, sourdough crackers

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

SPRINGER MOUNTAIN ORGANIC CHICKEN WINGS

choice of buffalo, lemon pepper, siracha blue, honey bbq
SIX 13 | TWELVE 21

Emerge

WHITLEY GREENS* 18

grilled peach, fresh berries, caramelized pecans, goat cheese, peach champagne vinaigrette

CLASSIC CAESAR SALAD* 15

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

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

CERTIFIED ANGUS BEEF BURGER 24

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

CAJUN FRIED SEAFOOD PLATTER 27

cornmeal-dusted crab cake, shrimp, green tomatoes, ula farm greens, honey sriracha sauce

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

Indulge

ONE POUND RIBEYE 48

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

1855 BLACK ANGUS FILET MIGNON 52

hand-carved 6oz cut, roasted fingerling potatoes, organic turmeric spice, local asher bleu melt

JOYCE FARMS DOUBLE BATTERED FRIED CHICKEN 36

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

LOW & SLOW ROASTED BABY BACK RIBS 30

cayenne & cumin blend, honey bourbon glaze, smashed red bliss potato salad

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

LOADED MAC & CHEESE

GARLIC TRUFFLE FRIES

GEECHEE BOY CHEESE GRITS

BLISTERED FINGERLING POTATOES

CHARRED SEASONAL VEGETABLE

BUTTERED CORN RISOTTO

13 EACH

@traderootatl

The Whitley, A Luxury Collection Hotel, Atlanta Buckhead
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*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

