



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

5PM – 11PM DAILY

SOUP OF THE DAY 11

CAJUN CORN AND SHE CRAB SOUP 13

blue crab, aged sherry, Cajun spices

SOUTHERN COMFORT FRIED CHICKEN CAESAR SALAD 25

fried chicken, romaine lettuce, homemade cornbread croutons, shaved parmesan, and served with our peppercorn Caesar dressing

WHITLEY GREENS 18

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

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

BLACK EYED PEA HUMMUS 14

corn bread chips

SMOKED CHICKEN ALFREDO FLATBREAD 22

pearl onions, roasted garlic and sautéed kale

SPRINGER MOUNTAIN ORGANIC CHICKEN WINGS

choice of buffalo, lemon pepper, sriracha blue, honey BBQ

Six 13 / Twelve 21

CERTIFIED ANGUS BEEF BURGER 24

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

GRILLED EGGPLANT AND TOMATO STACK 26

fresh mozzarella cheese, roasted red pepper coulis

ONE POUND RIBEYE 48

hand carved prime cut grilled w/ sweet potato soufflé, haricot verts

JOYCE FARM DOUBLE BATTERED FRIED CHICKEN 36

sweet potato soufflé, brown sugar-braised collard greens

KUROBUTA GEORGIA PEACH GLAZED PORK CHOP 42

sweet potato soufflé, brown sugar-braised collard greens

BLACKENED CATFISH ETOUFEE 39

herb rice pilaf, crawfish tails, sautéed in a savory creole tomato butter

SIDES 13

SWEET POTATO SOUFFLE

COLLARD GREENS

GORGONZOLA MASH POTATOES

FRENCH GREEN BEANS

CHEESEY GRITS

FRIED GREEN TOMATOES

MACARONI AND CHEESE

DESSERTS 12

PECAN & CARAMEL DRILLED BROWNIE

LOADED CHOCOLATE CAKE

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

VANILLA CRÈME BRULEE CHEESECAKE

ICE CREAM 6

Vanilla, strawberry or chocolate

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THE WHITLEY
ATLANTA BUCKHEAD

IN-ROOM DRINK MENU

Wines

BUBBLES

Villa Sandi Il Fresco Prosecco	16	75
Decoy Brut Cuvee Sparkling <i>California</i>	20	95
Moët & Chandon Rosé Imperial <i>Epernay, France</i>		250
Gloria Ferrer Blanc de Noirs Sparkling Rosé <i>Carneros, California</i>	20	95
Veuve Clicquot Yellow Label Brut Champagne <i>France</i>	38	185
Chandon Garden Spritz* <i>California</i>	24	115

WHITES & ROSÉS

La Crema Sonoma County Sauvignon Blanc <i>Sonoma County, California</i>	20	78
Kim Crawford Sauvignon Blanc <i>Marlborough, New Zealand</i>	16	62
Louis Jadot Steel Chardonnay <i>Burgundy, France</i>	17	66
Chateau d'Esclans Whispering Angel Rosé <i>Provence, France</i>	23	95
Duckhorn Vineyards Sauvignon Blanc <i>North Coast, California</i>		85
August Kessler "R" Riesling <i>Rheingau, Germany</i>	19	74
Wente Vineyards Chardonnay <i>Arroyo Seco, Monterey, CA</i>		65
Borghini ad est Pinot Grigio <i>Friuli, Italy</i>	15	58
Cakebread Cellars Chardonnay <i>Napa Valley, California</i>		160
Far Niente Chardonnay <i>Napa Valley, California</i>		240
Talbott Kali Hart Chardonnay <i>Santa Lucia Highlands</i>	20	78
Chateau Montelena Chardonnay <i>Napa Valley, California</i>		280
Twomey Cellars Sauvignon Blanc, <i>Napa Valley / Sonoma County, California</i>		120

REDS

Cambria Julia's Vineyard Pinot Noir	23	90
Rodney Strong Sonoma County Cabernet Sauvignon <i>Sonoma County, California</i>	18	70
Seven Hills Walla Walla Merlot <i>Walla Walla, Washington</i>	20	78
Craggy Range Pinot Noir <i>Martinborough, New Zealand</i>		80
Joseph Faiveley Bourgogne Pinot Noir <i>Bourgogne, Burgundy, France</i>		170
Sanford Estate Pinot Noir <i>Sta. Rita Hills, California</i>		120
The Prisoner Pinot Noir <i>Carneros, California</i>		190
Trimbach Reserve Pinot Noir <i>Alsace, France</i>		150
Argyle Pinot Noir <i>Willamette Valley, Oregon</i>	24	94
Intercept Red Blend <i>Paso Robles, California</i>	19	74
Orin Swift 8 Years <i>In The Desert California Red, California</i>		155
Michael David Winery Inkblot Cabernet Franc <i>California</i>		65
Unshackled Cabernet Sauvignon <i>California</i>		70
Ferrari-Carano Cabernet Sauvignon <i>Sonoma County, California</i>		120
Silver Oak Cabernet Sauvignon <i>Alexander Valley, California</i>		385
Duckhorn Merlot <i>Napa Valley, California</i>		180
Marques de Caceres "Excellens" <i>Rioja, Rioja, Spain</i>		65
Albert Bichot Santenay 1er Cru "Clos Rousseau" <i>Burgundy, Cote de Beaune</i>		190
Greenwing Cabernet Sauvignon <i>Columbia Valley, Washington</i>	23	90
Vina Cobos Felino Malbec <i>Mendoza, Argentina</i>	19	74

Specialty Cocktails 19

WO-MAN COME, WO MANGO

tequila ocho blanco, ancho reyes, mango, lime agave

SPILL THE TEA

Hibiscus-blood orange tea infused Tito's,
Peach, honey syrup, fresh lemon

THE GARDEN

cucumber-basil infused st. george gin,
St. Germain, fresh lime, agave

ROSE FIZZ

ford gin, himbeeressig syrup,
fresh lemon, egg white

BUCKHEAD KINGSTON

plantation rum, chinola, fresh lime, pineapple,
dash of home-made peach better

22

WHITELY OLD FASHIONED

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

HARVEST OLD FASHIONED

dehydrated blood orange infused basil hayden bourbon,
himbeeressing syrup, bogart bitters

NEW FASHIONED

dos hombres mascal, casamigos blanco,
rosemary syrup, dash of chocolate bitters

MARK OF DISTINCTION

whistle Pig 6-Year whiskey, amaro montenego
(TEJ) home-made honey liquor, fresh lemon,
dash of home-made spicy bitters

APEROL SPRITZ

aperol, fresh lemon, villa sandi

ESPRESSO MARTINI

Grey goose vodka, fresh-brewed espresso,
coffee liquor, irish cream

SIDE CAR

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

Zero Proof

CHATEAU DEL ISH SPARKLING ROSE CHATEAU DEL ISH SPARKLING WHITE

80

UPSIDE DOWN GOLDEN ALE FREE WAVE HAZY IPA

8

MINTY MANGO

ritual zero proof tequila alternative,
fresh lime, mint, mango puree, club soda

17

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