



## STARTERS

### **DEILED EGGS 10**

lightly smoked eggs, pickled vegetables

### ❖ **FRIED GREEN TOMATOES 14**

pimento cheese spread, bacon vinaigrette  
crisp kale

### **BOILED PEANUT HUMMUS & PIMENTO CHEESE 10**

fresh cut garden and pickled vegetables, georgia  
olive oil, grilled country bread (V)

### ❖ **STEWED CHICKEN & COLLARD GREEN SPRING ROLL 12**

horseradish mustard sauce

### **MAC & CHEESE 10**

al dente cooked campanelle pasta, caramelized  
onions and peppers, pimento cheese sauce  
toasted bread crumbs (V)

### ❖ **SOUTHERN FRIED CHICKEN WINGS 13**

breaded, honey drizzle, served with pepper jelly  
and pickles

### ❖ **PIMENTO CHEESE FRITTER 9**

green tomato chutney

## GREENS

*add chicken 9, shrimp 14, salmon 12, 4 oz. filet 19*

### **YOUNG SPINACH SALAD 14**

dried cherries, fresh strawberries, molasses  
spiced pecans, caramelized red onions, local  
goat cheese, strawberry-balsamic vinaigrette  
(GF, V)

### **SOUTHERN CAESAR 15**

baby kale & crisp romaine, breaded  
grits croutons, housemade caesar dressing (V)

### **ROASTED BEET SALAD 15**

frisee, goat cheese crème fraiche, pistachio-  
fennel oatmeal crumble, radishes, shallot  
vinaigrette



House Specialty

## *SANDWICHES & BURGERS*

*all sandwiches come with choice of fresh made potato chips, french fries, sweet potato tots, cup of soup or simply kale salad*

### **GROWN-UP GRILLED CHEESE 19**

fresh mozzarella, gruyere, white cheddar provolone, smoked gouda, on sourdough fresh basil, sliced tomatoes, smoked tomato dip and applewood smoked bacon

### **BLGT 17**

fried green tomatoes, crisp lettuce, applewood smoked bacon, european remoulade grilled sourdough bread

### **TURKEY BURGER 20**

housemade patty, turkey bacon, young kale tossed in roasted shallot vinaigrette brioche bun

### **❖ CRAB MEAT PO BOY 20**

marinated crab meat, pickled red onions cilantro, chipotle aioli, peppered-melon slaw

### **CAMBOZOLA BURGER 21**

8oz. beef patty, peppered bacon, cambozola cheese, balsamic caramelized onions, lettuce tomato, brioche bun

### **THE WHITLEY BURGER 22**

8oz. beef patty, applewood smoked bacon fried egg, pimento cheese, lemon aioli lettuce, tomato, red onion, brioche bun

### **❖ House Specialty**

## *NON-ALCOHOLIC BEVERAGES*

### **SODA 6**

coke, diet coke, sprite, ginger ale

### **WATER 6**

evian, perrier, icelandic (sparkling or still)

### **HOT TEA 6**

earl grey, english breakfast, chamomile citron verbena mint, green tea passion



*MODERN CLASSICS*

**THE WHITLEY CUP** 16

grey goose vodka, mint, pineapple cordial  
lemon juice, ginger, dehydrated pineapple

**MARTINEZ** 15

botanist gin, antica formula, luxardo  
maraschino, orange bitters

**BEAUREGARD SPRITZ** 15

caposaldo prosecco, crème de violette, lemon  
lavender bitters

**DRINK A PEACH** 15

woodford reserve bourbon, peach brandy  
luxardo maraschino, bitters

**NO BLENDER** 16

bacardi rum, lime, simple syrup, grapefruit  
angostura bitters

**THE BUCK'S HORNS** 16

chipotle-infused casamigos tequila, triple sec,  
lime, sea salt rim

**GENTLE SOUTHERNER** 15

maker's mark bourbon, campari, benedictine, lemon

*LUXURY COLLECTION COCKTAILS*

**PEACHTREE AND LENOX 15**

*Inspired by The Whitley, Atlanta Buckhead  
tito's vodka, orange liqueur, cranberry, lime*

**BLOOD & SAND 15**

*Inspired by The Savoy Cocktail Book  
j&b scotch, cherry herring, sweet vermouth, orange*

**THE LAST COCKTAIL 15**

*Inspired by The Luxury Collection  
plymouth gin, prosecco, rosemary infusion*

**THE BLACKSTONE 16**

*Inspired by The Liberty, Boston  
bulleit rye whiskey, aperol, sweet vermouth, orange bitters*

*WHITLEY SPECIALTY COCKTAILS*

**34-YEAR BARREL-AGED NEGRONI 16**

*Inspired by retired bartender Jose Marcano  
sipsmith gin, campari, sweet vermouth, orange bitters*

**ITALIAN MARGARITA 16**

*Inspired by The Whitley Bartenders  
don julio tequila, house-made thyme-infused limoncello  
lemon*

**BUCKHEAD-KINGSTON 16**

*Inspired by bartender Tsegaye Solomon  
appleton estate rum, aperol, pineapple, lime, orgeat syrup*

**BARTENDER SEASONAL SPECIAL 15**

*Inspired by the inspiration our bartenders are inspired by*