



THE WHITLEY
ATLANTA BUCKHEAD

IN-ROOM BREAKFAST MENU
SATURDAY & SUNDAY, 7am-11am

THE WHITLEY TRADITIONAL PLATES
served with southern grits or breakfast potatoes, choice of toast

TWO CAGE-FREE EGGS OR EGG WHITE OMELET 22
*choice of ham, peppers, tomatoes, mushrooms, onions,
bacon, spinach, cheddar, or swiss*

ALL AMERICAN BREAKFAST 25
two cage-free eggs any style,
choice of: bacon, chicken apple sausage, or country sausage

THE GEORGIA BREAKFAST 28
two cage-free eggs any style, pancakes,
choice of: bacon, chicken apple sausage, or country sausage

CLASSICS

CONTINENTAL BREAKFAST 15
fresh pastry,
choice of: greek yogurt or seasonal fruit, and coffee, tea, or juice

BELGIAN WAFFLE 19
castor sugar, fresh berries

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

SIDES

SEASONAL FRUIT 8

GREEK YOGURT 6

COLD CEREAL WITH 2% MILK 6

BREAKFAST POTATOES 6

CHEESE OR PLAIN GRITS 6

OATMEAL 12

BACON, PORK, OR CHICKEN APPLE SAUSAGE 7

CHICKEN APPLE SAUSAGE 7

BAGEL & CREAM CHEESE 6

FRESH JUICE 6
orange, cranberry, apple, or grapefruit

consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Please dial "6190" on phone to order

A delivery fee of \$6 , 25% service charge, and appropriate sales tax will be added to your order.



THE WHITLEY
ATLANTA BUCKHEAD
IN ROOM-DINNER MENU
FRIDAY & SATURDAY, 5pm-11pm

STARTERS

LOW COUNTRY SHE CRAB SOUP 12
blue crab, aged sherry, saltines

SOUP OF THE DAY 10
always house made, please ask server for details

CHICKEN QUESADILLA 17
corn, black beans, guacamole, salsa, sour cream

**SPRINGER MOUNTAIN ORGANIC
CHICKEN WINGS SIX 13, TWELVE 19**
choice of lemon pepper, hot, or bbq

CLASSIC CAESAR SALAD 15
crisp romaine, shaved parmesan,
cherry tomatoes, house made dressing
add: grilled chicken 10, blackened salmon 10,
blackened shrimp 10

ROASTED GARLIC HUMMUS 12
evoo, sea salt, pita

ENTRÉES

BUILD YOUR FLATBREAD 16
house made tomato sauce, fresh mozzarella
caprese 16, pepperoni 17, buffalo chicken 18

CAB - CERTIFIED ANGUS BEEF BURGER 23
chuck & brisket patty, lto, cheddar,
griddled brioche house fries

PAPPARDELLE ALFREDO 23
fresh pappardelle, basil, artisan toast
grilled chicken 10, blackened salmon 10, blackened shrimp 10

CAB - BLACK ANGUS RIBEYE 44
12 oz hand carved, house mash, herb butter,
grilled jumbo asparagus

BBQ-SPICED SALMON 34
house blend bbq spice, house mash, grilled asparagus

BLACKENED U10 SCALLOPS 38
4 jumbo scallops, house mash, spinach, balsamic drizzle

CHICKEN UNDER THE BRICK 30
house special seasoning, house mash, grilled asparagus,
sautéed shiitake

DESSERTS 10

NY CHEESECAKE

GEORGIAN PECAN PIE

DEEP SOUTH CARROT CAKE

LOADED WARM BROWNIE

HIGH ROAD ICE CREAM

BEVERAGES

PERSONAL COCKTAIL KIT 14

50 ml Bottle of:
Grey Goose Vodka
Grey Goose Citron Vodka
Bombay Sapphire Gin
Bacardi Rum
Dewar's Scotch
Jack Daniels Whiskey
*choice of: soda, lemonade, tonic
water, club soda, cranberry juice,
or orange juice*

BEERS 6 each / 5 for 25
Heineken or SweetWater 420

WINES BY THE BOTTLE

Alexander Valley Vineyards
Chardonnay (375ml) **18**
Kim Crawford Sauvignon Blanc **50**
Louis Jadot "Steele" Chardonnay **50**
Kings Ridge Pinot Noir **54**
Rodney Strong Upshot Red Blend **50**
Veuve Clicquot Champagne **120**

OTHER BEVERAGES

Soda **5**
Iced Tea **5**
Juice **6**
Lemonade **5**
Mineral Water **4**
Sparkling Water **4**

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