



LOUNGE MENU

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

ARTISAN 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



THE WHITLEY
ATLANTA BUCKHEAD

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

All to go orders will include a \$3 surcharge.
Consuming raw or undercooked meat, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness