



# TRADE ROOT

## LUNCH MENU



### CAJUN CORN AND CRAB BISQUE (GF)

blue crab, aged sherry, Cajun spices

12

### SOUP DE JOUR

always house made, please ask server for details

10

### WHITLEY GREENS\*

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

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

18

### SOUTHERN COMFORT FRIED CHICKEN CAESAR SALAD

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

25

### SMOKED CHICKEN ALFREDO FLATBREAD

pearl onions, roasted garlic and sautéed kale

22

### SPRINGER MOUNTAIN ORGANIC CHICKEN WINGS

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

SIX 13/ TWELVE 21

### GRILLED CHICKEN CLUB

lettuce, tomato, neuske bacon, cajun remoulade

18

### CERTIFIED ANGUS BEEF BURGER

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

24

### BBQ BRISKET SANDWICH

tangy coleslaw, brioche bread,  
homemade chips

18

### CAJUN-FRIED CATFISH PO 'BOY CHIPS

crunchy kale slaw, tomatoes, pickles,  
homemade chips, cajun remoulade

17

## DESSERTS

### BANANA BREAD PUDDING 12

strawberry compote

### GEORGIA PEACH CHEESECAKE 13

sweet Georgia sliced peaches, gram cracker  
crust, peach cream cheese, vanilla bean

### CHOCOLATE PANNA COTA 12

strawberry sauce



@traderootatl



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