

TRADE ROOT

DINNER MENU

Explore

SOUP DE JOUR 11

CAJUN CORN AND CRAB BISQUE (GF) 13

blue crab, aged sherry, cajun spices

WHITLEY CRAB DEVILED EGG 17

blue Crab, dukes mayo, holy trinity, fire roasted red pepper aioli

CHARCUTERIE & CHEESE BOARD 28

black pepper sorghum, Calabrian, dry-cured chorizo, peach jam, spicy prosciutto spread, artisan cheese, sourdough crackers

Emerge

WHITLEY GREENS* 18

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

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

SOUTHERN COMFORT

FRIED CHICKEN CAESAR SALAD 25

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

BLT GREEN TOMATO SALAD 16

our fried green tomatoes, iceberg wedge, mix blend cheese, ripe fresh tomatoes, topped with Neuske bacon crumbles and served with a side of our Cajun ranch dressing

GRILLED EGGPLANT AND TOMATOES STACK 26

fresh Mozzarella cheese, roasted red pepper coulis

CERTIFIED ANGUS BEEF BURGER 24

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

SMOKED CHICKEN ALFREDO FLATBREAD 22

pearl onions, roasted garlic and sautéed kale

CAJUN SEAFOOD POT(GF) 42

shrimp, lobster, mussels, sweetcorn, red skin potatoes in a Cajun creole and tomato jus

Sides

SWEET POTATO SOUFFLÉ
COLLARD GREENS
GORGONZOLA MASH POTATOES
FRENCH GREEN BEANS
CHEESY GRITS
FRIED GREEN TOMATOES
MACARONI AND CHEESE

13 EACH

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 COTTA 12
strawberry sauce

HOPPIN JOHN SPRING ROLL 15

seasoned chicken, dirty rice, black eyed peas, and collards, wrapped up in a spring roll, fried and served with low country Cajun remoulade.

BLACKEYED PEA HUMMUS 14

corn bread chips

SPRINGER MOUNTAIN ORGANIC CHICKEN WINGS

choice of buffalo, lemon pepper, Sriracha blue, honey BBQ
SIX 13 | TWELVE 21

Indulge

ONE POUND RIBEYE 48

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

1855 BLACK ANGUS FILET MIGNON 52

hand-carved 6oz cut, Gorgonzola Yukon Gold Mash potato, coca cola demi

JOYCE FARMS DOUBLE BATTERED

FRIED CHICKEN 36

sweet tea brined, sweet potato soufflé, brown sugar-braised collard greens

KUROBUTA GEORGIA PEACH

GLAZED PORK CHOP 42

juicy grilled 10oz Frenched pork chop paired with candied yam mash, pearl onions with braised collard greens, peach demi

BBQ BRAISED BEEF SHORT RIBS(GF) 32

goat cheese grits, caramelized carrots, black garlic and cabernet jus

BLACKENED CATFISH ETOUFEE(GF) 39

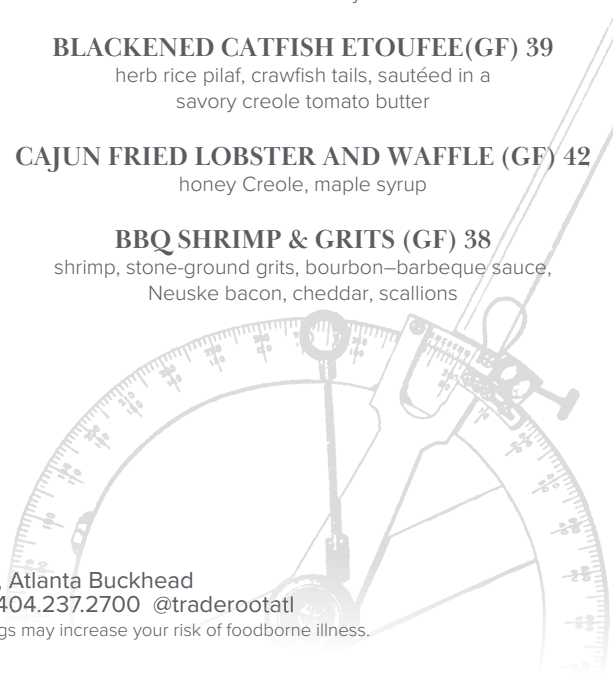
herb rice pilaf, crawfish tails, sautéed in a savory creole tomato butter

CAJUN FRIED LOBSTER AND WAFFLE (GF) 42

honey Creole, maple syrup

BBQ SHRIMP & GRITS (GF) 38

shrimp, stone-ground grits, bourbon-barbeque sauce, Neuske bacon, cheddar, scallions



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*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.