

BUFFET SELECTIONS

COMPOSED TAPAS

chef's selection of small plates

FRESH ASSORTED PASTRIES

breakfast pastries, assorted bagels

SALAD BAR

shredded cheese, shave carrots, cucumber, tomato, pickles, corn, sprouts, mushrooms, onions, mix greens

SEASONAL FRESH CUT FRUIT

CHARCUTERIE & CHEESE

local artisan cheeses and cured meats

SALTWOOD PASTA SALAD

STONE GROUND GRITS

FRITTATA

chef's selection

*includes coffee,
tea or juice*
\$30

SALTWOOD

CHARCUTERIE & BAR

FLATBREAD

seasonal vegetables

MADE-TO-ORDER OMELETS

choice of fillings

BREAKFAST POTATOES

onions and peppers

BREAKFAST MEATS

applewood smoked bacon, pork sausage

STEEL CUT OATMEAL

brown sugar, raisins, toasted peanuts

STRATA

cage free eggs, pork sausage, cheddar cheese

SUCCOTASH

baby lima beans, corn, peppers

FRENCH TOAST

brioche, maple syrup, toasted pecans

A LA CARTE OPTIONS

NASHVILLE CHICKEN SANDWICH artisanal bun, pickles, french fries **16**

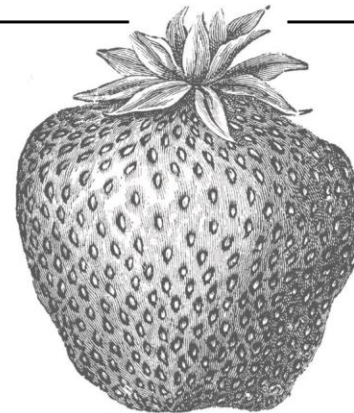
SALTWOOD BREAKFAST SANDWICH scrambled eggs, candied bacon, cheddar cheese, potatoes **15**

CLASSIC EGG BENEDICT poached eggs, english muffin, canadian bacon, hollandaise, breakfast potatoes **15**

SALTWOOD OMELET house bacon, onions, peppers, cheddar, side breakfast potatoes..... **14**

OAT & NUT PANCAKES bourbon caramel, toasted oats, nuts, caramelized bananas..... **11**

SALTWOOD BURGER two angus beef patties, candied bacon, aged cheddar, tomato, onion, local bibb lettuce... **16**



OUR LOCAL ARTISANS & FARMERS Holeman and Fitch – *Sandy Springs, Georgia*
Bamboo Cold Pressed Juice – *Atlanta, Georgia*
Farywood Thicket Farm – *Fairburn, Georgia*

QUALITY GUARANTEE

Loews Atlanta Hotel is passionately committed to serve and deliver the freshest and healthiest ingredients. We strive to use non-GMO, sustainable products, partnering with farms across the country to keep these promises. Bon appétit!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS