



### SWEET POTATO SOUP 9

coriander yogurt, pepitas

### CLAM CHOWDER 11

bacon, jalapenos, onions, celery, chive oil

### SOUTHERN CAESAR 12

saltwood ham, clothbound cheddar, 6 minute egg, cornbread crumble, cheddar dressing

### BRUSSEL SPROUT SALAD 12

baby kale, butternut squash, poached pear, dried cranberries, toasted almonds, feta, apple ginger vinaigrette

### BURRATA 15

arugula, butternut squash, balsamic reduction, pistachio dukkah, grilled bread,

### FRIED BRUSSEL SPROUTS 12

honey mustard vinaigrette, bacon, capers, parmesan

### PAN ROASTED MUSSELS 16

nduja, garlic, confit tomatoes, arugula

## LOCAL CHEESE

SMALL (2 cheeses): \$14  
MEDIUM (4 cheeses): \$17  
LARGE (6 cheeses): \$24

### WOODSMAN & WIFE CREAMERY

#### JERSEY GIRL

cow's milk, french farmhouse style

#### OUT OF THE ASHES

cow's milk, bran aromas, topped with ashes

### SWEET GRASS DAIRY FARM

#### GREEN HILL

soft ripened, double cream cow's milk, handcrafted in a camembert style

#### THOMASVILLE TOMME

aged cow's milk, handcrafted in the style of the french pyrenees tomme

#### GRIFFIN

aged grass fed cow's milk, firm texture and earthy flavors, terminus porter beer soaked

### BOXCARR CREAMERY

#### ROCKET'S ROBIOLA

cow's milk, slightly chalky but silky interior, gentle almond mushroom notes

### SEQUATCHIE COVE FARM

#### SHAKE RAG BLUE

crumbly yet dense, aged in tennessee whiskey soaked fig leaves

#### NICKJACK

cider washed soft rind cheese, toothsome and buttery

#### DANCING FERN

raw milk french robelechon style

# SALTWOOD

CHARCUTERIE & BAR

## SEA

### MARKET FISH 28

seasonal vegetables and accompaniments

### SIXTY SOUTH SALMON 27

cauliflower, baby carrots, purple potato puree, parsnip chips

### SEARED SCALLOPS 30

butternut squash risotto, brussels sprouts, mushrooms, pistachio crumble

## SIDES

### GARLIC MASHED POTATOES 6

### ROASTED BABY CARROTS 6

### ROASTED BRUSSEL SPROUTS 6

### POLENTA 6

### CAULIFLOWER AU GRATIN 6

## BON APPÉTIT!

Michael Manley | Restaurant Chef

Marcus Joseph | Restaurant Sous Chef

Laquita George | Pastry Chef

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESSES.

## PASTURE

### SMOKED HALF CHICKEN 29

roasted garlic potatoes, pole beans, natural jus

### BRAISED LAMB SHANK 36

polenta, roasted carrots, natural reduction

### 14OZ NY STRIP 42

Bone in, marble potato, cipollini onions, smoked tomato butter

### VEGAN

### ROASTED CAULIFLOWER 19

grain trio, kale chips, romesco, brussels, lemon

## THE ART OF CHARCUTERIE

### SALTWOOD BOARD \$14 per person

selection of charcuterie, assorted mustards, grilled bread, seasonal pickled vegetables  
\*choice of one meat and one cheese\*

### SALTWOOD HAM

house cured ham from Hunter Cattle Farm

### SOPRESSETA

Italian dried salami

### FELONI SALAMI

Italian black pepper dried salami

### BRESAOLA

air-dried salted beef for 2-3 months



## PASTRY LAB

### lemon blueberry shortcake 9

lemon shortcake, lemon cream, lemon curd, macerated blueberries, candied lemon slices

### valrhona chocolate pot de crème 9

brownie croutons, baileys irish cream whip, milk chocolate "snow"

### crème de banana pudding 9

mini vanilla wafers, fresh bananas, vanilla wafer crumble, white chocolate, whipped cream

### Selection of 3 ice creams and Sorbets 7

ice cream: buttermilk, chocolate, espresso, peach  
Sorbets: berries, peach, mango, passion fruit

## OUR LOCAL ARTISANS & FARMS

Fairywood Thicket Farm — Jam & Marmalade • GA

Holeman & Finch — Bread • GA

Hunter Cattle — Ham • GA

Sweet Grass Dairy Farm — Cheeses • GA

Woodsmen & Wife Creamery — Cheeses • GA

Boxcarr Creamery — Cheeses • NC

Sequatchie Cove Farm — Cheeses • TN

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 local artisans & farms across the country to keep these promises.