



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.