



SOUTHERN CAESAR 10

saltwood ham, clothbound cheddar, pickles, cheddar dressing

WATERMELON AND TOMATO SALAD 14

lobster, basil oil, balsamic

SHRIMP CEVICHE WITH SPICY CORN MILK 10

red onions, diced tomoato, charred corn

CRAB FRITTERS 12

avocado-jalapeno ranch

LOBSTER AND SHRIMP CORN DOG 12

pickle, espelette tartar sauce

SORGHUM AND SOY GLAZED PORK BELLY 10

cracked salted GA peanuts

CUCUMBER GAZPACHO 9

local yogurt, almond, bread, apple cider vinegar

CRISPY FRIED AVOCADO 9

smoked paprika aioli

SALTWOOD SMOKED ORA KING SALMON 12

potato cake, pickled daikon, horseradish cream

LOCAL CHEESE

SMALL (2 cheeses): \$12
MEDIUM (4 cheeses): \$16
LARGE (6 cheeses): \$22

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 WIFE CREAMERY

COTTON BELL

aged raw cow's milk, creamy interior with a mild finish

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

SHRIMP WITH SCALLION BUTTER 28

blistered tomatoes, cream corn, Saltwood cured ham

NORTH GA. TROUT 25

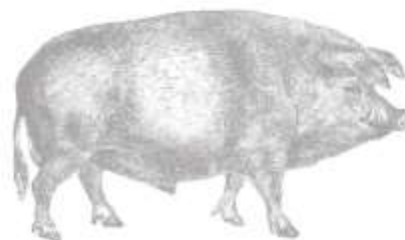
lima beans, black garlic, lemon cream, watercress salad

SIXTY SOUTH SALMON 26

sous vide, green beans, watermelon radish, tomato and quinoa, hazelnut romesco

SOUTHERN BOUILLABAISSE 30

chef's selection of fresh fish and seafood, garlic rouille, grilled sourdough bread



BON APPÉTIT!

Russell Hays | Restaurant Chef

La Kendra Soublet | Restaurant Sous Chef

Arlety Estevez | Pastry Chef

Kelly Chandler | Restaurant General Manager

Consuming raw or undercooked poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.

PASTURE

VENISON LOIN 30

pan roasted chanterelles, pecan farro, verjus, romanesco

BUTTERMILK 29

FRIED CHICKEN

potato puree, chicken gravy, house made biscuit, pickled vegetables

7 OZ. FILET OF RIBEYE 29

crisp potato cake, bordelaise, oyster mushroom, brussels sprouts

THE ART OF CHARCUTERIE

SALTWOOD BOARD \$14 per person

selection of charcuterie, assorted mustards, grilled bread, seasonal pickled vegetables

COUNTRY PATE

mix of ground pork with aromatics and spices

SALTWOOD HAM

house cured ham from Hunter Cattle Farm

LA CHINATA PORK LONZA

air-dried pork tenderloin with smoked paprika

CITRUS FENNEL PORK LONZA
air-dried pork tenderloin with fennel and citrus

CLASSIC PORK RILLETTE

shredded pork shoulder in pork fat



PASTRY LAB

Pumpkin Cheesecake 9

smoked candied pecans, spiced graham cracker crust, whipped cream, sea salt caramel

Poached Pear 9

red wine poached pear, spiced cake, parmesan mousse, toasted hazelnut

Chocolate Chai 9

sea salt chocolate sable, milk chocolate custard, chai cream, juniper berry sauce

Apple Galette 9

spiced roasted apple, crème fraiche gelato, apple cider reduction

Selection of Ice Creams and Sorbets 7

OUR LOCAL ARTISANS & FARMS

Fairywood Thicket Farm — *Jam & Marmalade* • GA

Holeman & Finch — *Bread* • GA

Hunter Cattle — *Ham* • GA

Sweet Grass Dairy Farm — *Cheeses* • GA

Woodsman & 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.