

Thank you for dining with us while visiting our historic city. For your enjoyment, we have fused traditional Southern fare with a contemporary twist to create a tantalizing “taste of the South.” The origins of our recipes range from Charleston to the Mississippi Gulf and to every Southern city in between. Just like Atlanta, our menu is a melting pot of all things good to the senses, and as sweet as a Georgia peach!

Travis Salters
CHEF DE CUISINE

From the Griddle

Choice of applewood smoked bacon, chicken apple or pork sausage

Red Velvet Waffle 15.95

Cream cheese icing, warm maple syrup, pecans

Stuffed French Toast 15.95

Banana, strawberries, rum raisin sauce

Traditional Pancakes 14.50

Seasonal fruit, pecans or chocolate chips

Chicken and Waffle Sandwich 15.95

fried egg, smoked gouda cheese, bacon, honey mustard dipping sauce

Breakfast Bar 21.95

Fresh fruit, hot and cold cereals, freshly baked breakfast breads, breakfast meats, golden home fries, cooked-to-order omelettes, waffle station with assorted toppings, Belgian waffles, daily Chef’s specials. Assorted juices, freshly brewed coffee, tea, milk

Continental Bar 18.95

Seasonal fruit, hot and cold cereal, freshly baked breakfast breads, fruit preserves, yogurt bar, assorted juices, coffee, tea, milk

Pick-Me-Ups

Potted Smoked Salmon 13.95

Smoked salmon, cream cheese, pickled red onions, choice of toasted bagel or bagel crisps (Traditional Lox & Bagel available upon request)

Granola Yogurt Parfait 8.25

Non-fat Greek yogurt, wildflower honey, almond granola, berry compote

Assorted Dry Cereals 6.25

Granola, Cheerios, Froot Loops, Frosted Flakes, Frosted Mini Wheats, Raisin Bran, Special K or All Bran with strawberries and bananas

Seasonal Fruit 11.75

Berry Compote, griddled banana bread crisp

Steel-Cut Oatmeal or Georgia Mountain Grits 8.25

Additional toppings, seasonal berries and bananas – add 1.10

Bakery Basket 5.95

Butter croissant, today’s muffin, banana bread, butter and fruit preserves

From the Skillet

All entrées served with toast

Eggs Bennie 17.50

Two poached eggs, shaved ham, savory bread pudding and Hollandaise sauce

Steak & Eggs 18.50

Two farm fresh eggs, golden home fries, red eye gravy

Create an Omelet 16.95

Choose from roasted peppers, spinach, asparagus, mushrooms, onions, sharp Cheddar, feta, Gruyere, goat cheese, diced ham or chopped bacon, golden home fries

Eggs Your Way 16.95

Two farm fresh eggs, choice of applewood smoked bacon, country ham, chicken apple or pork sausage, golden home fries

Vegetable Frittata 16.25

Choose egg white or free range eggs with grilled onions, peppers, asparagus, oven dried tomatoes, fine herbs, goat cheese, tomatillo salsa, golden home fries

Side Items

Breakfast Meats 4.95

Applewood smoked bacon, chicken apple or pork sausage

New York Bagels 4.50

Butter or cream cheese and fruit preserves

Toast 3.95

Country white, multi-grain, or marble rye

New York Strip Steak (5 oz.) 9.95

Country Ham Red Eye Gravy 6.25

Golden Home Fries 4.50

Biscuits and Gravy 4.50

Beverages

Freshly Brewed Coffee 4.25

100% Arabica Sumatran/Central American blend, regular or decaffeinated

Espresso or Cappuccino 4.75

Iced Sweet or Unsweetened Tea 3.50

Harney & Sons Tea 3.95

Soft Drinks or Fruit Juices 3.75

Milk, Soy Milk or Hot Chocolate 3.75

Bottled Water 16 oz 3.95 liter 8.25

Still or Sparkling

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Parties of 6 or more are subject to an 18% service charge. Prices do not include state tax.



Dine above it all at AAA Four Diamond-rated Nikolai's Roof restaurant and take in the “Gateway to the South” as you enjoy exceptional cuisine with spectacular views.



Escape to the South Seas and enjoy an entree from our world-famous Chinese wood-fired ovens and home of the original Mai Tai.

SOUTHERN
ELEMENTS

