

S O U T H E R N E L E M E N T S

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!

We source much of our menu from sustainable, local practices, including the farms of Thompson, Bryson, Johnston, Surry, and Ashland, as well as the producers at High Road, Nora Mill Granary, Springer Mountain, and Sweet Grass Dairy.



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.



TRADER VIC'S

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

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!

We source much of our menu from sustainable, local practices, including the farms of Thompson, Bryson, Johnston, Surry, and Ashland, as well as the producers at High Road, Nora Mill Granary, Springer Mountain, and Sweet Grass Dairy.



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.

SMALL PLATES, SOUPS AND SALADS

STUFFED POTATO SKINS pulled pork, Thomasville Tomme cheese, charred green onion sour cream 12.50

BUFFALO WINGS southern crispy dry rub or traditional style, celery
6 WINGS 8.25 12 WINGS 13.95

BAKED FLATBREAD Jack and Coke bbq chicken, jack cheese, red onion, tomato, banana peppers, sour cream 14.25

ROASTED TOMATO SOUP spinach, chicken apple sausage, fennel croutons CUP 3.75 BOWL 5.00

SOUTHERN MINESTRONE SOUP potatoes, collard greens, black eyed peas, turnips, carrots, sage CUP 3.75 BOWL 5.00

CRAB FRITTERS pimento cheese spread, red pepper sauce 13.95

CRISPY BAKED CAULIFLOWER CAKES arugula, tomatoes, herbed aioli 13.95

COUNTRY SALAD mixed greens, Ashland Farm Bleu, country ham cracklings, figs, charred vidalia onion vinaigrette 13.75

add grilled or fried chicken 5.50 | add grilled shrimp 5.75 | add grilled salmon 8.75

CAESAR SALAD shaved parmesan, crispy crouton, white beans SMALL 7.50 LARGE 11.95
add grilled or fried chicken 5.50 | add grilled shrimp 5.75 | add grilled salmon 8.75

ENTREES served with our southern bread basket

GRILLED SALMON warm southern kale potato salad, “GA Olive Farms” herbed relish 23.95

CRISPY PAN FRIED CHICKEN buttery mashed potatoes, pan gravy 19.95

GRILLED PORK CHOP mac & five cheeses, onion gravy 30.95

GEORGIA SHRIMP AND GRITS cheesy Nora Mill grits, corn celery compote, sausage shrimp gravy 21.95

FETTUCCHINE PASTA tomato sauce, chicken apple sausage, broccoli rabe, grated Sweetgrass dairy gouda 17.95 add grilled chicken 5.50 | add grilled shrimp 5.75 | add grilled salmon 8.75

CHAR-GRILLED NY STRIP STEAK rosti potato cake, fried onions, sage demi 30.95

SANDWICHES choice of French fries, cole slaw, chips or side salad

SMOKED TURKEY CLUB roasted turkey breast, applewood smoked bacon, lettuce, sun-dried tomato mayo, egg bun 15.75

CERTIFIED ANGUS BEEF® BUTCHERS BLEND BURGER
choice of cheese, bacon, onion, mushrooms, brioche bun 15.25

GRILLED CHICKEN SANDWICH Swiss cheese, peach marmalade, fried onion, ciabatta bun 13.95

VEGETARIAN BLACK BEAN BURGER choice of cheese, bacon, onion, mushrooms, brioche bun 13.50

BBQ PULLED PORK apple-blue cheese slaw 15.25

SIDES choose any one for 5.00 | or any two for 9.00 | or any three for 13.50

FRENCH FRIES | SWEET POTATO FRIES | SEASONAL VEGETABLES | MAC & FIVE CHEESES
CHEESY NORA MILL GRITS | MASHED POTATOES | BAKED POTATO | CHIPS | HOUSE SALAD

BEVERAGES

CHEF'S BASIL INFUSED LEMONADE 4.25 100% SUPERIOR COLOMBIAN BLEND COFFEE 4.25

ICED TEA sweet or unsweet 3.95

MILK, SOY MILK, HOT CHOCOLATE 3.75

HARNEY & SONS TEA 3.95

COCA-COLA SOFT DRINKS, FRUIT JUICES 3.75

SPRING OR SPARKLING WATER 16 OZ 3.95 1 LITER 8.25

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Parties of 8 or more are subject to an 18% service charge. Prices do not include State tax.

CHAMPAGNE AND SPARKLING

	GLASS	BOTTLE
Mionetto "Presto" D.O.C. Brut PROSECCO Italy	10.50	42
La Marca PROSECCO Italy		52
Chandon Brut SPARKLING CA		68
Étoile Rosé SPARKLING CA		95
Moët Impérial Brut CHAMPAGNE France		100
Veuve Clicquot Yellow Label CHAMPAGNE France		110

WHITE WINE

Canyon Road WHITE ZINFANDEL CA	8.50	37
Bella Sera MOSCATO Italy	8.50	37
Pacific Rim RIESLING WA	10.50	45
Esperto by Livio Felluga PINOT GRIGIO Italy	9.50	42
Alta Luna PINOT GRIGIO Italy		52
Oyster Bay SAUVIGNON BLANC New Zealand	11	55
Sterling Vintner's Collection SAUVIGNON BLANC CA		50
Girard SAUVIGNON BLANC CA		55
Cathedral Cellar SAUVIGNON BLANC South Africa		60
A by Acacia CHARDONNAY CA		48
Votre Santé CHARDONNAY CA	12	56
Hess Shiretail Creek Vineyard CHARDONNAY CA		55

RED WINE

Lost Angel PINOT NOIR CA	10.50	45
Parker Station by Fess Parker PINOT NOIR CA	12	56
Tangley Oaks PINOT NOIR CA		58
Cathedral Cellar MERLOT South Africa		58
Red Diamond MERLOT WA		45
Wente Sandstone MERLOT CA	11	55
Seven Falls MERLOT WA		54
Greystone CABERNET SAUVIGNON CA		50
14 Hands CABERNET SAUVIGNON WA	11	54
Jade Mountain CABERNET SAUVIGNON CA		57
BR Cohn "Silver Label" CABERNET SAUVIGNON CA		62
Bodega Norton Reserve MALBEC Argentina		60
H3 "Les Chevaux" RED BLEND WA	15	60

SIGNATURE HANDCRAFTED COCKTAILS

RUM COOLER 10 Cane Rum, ruby red grapefruit juice, lime juice, hint of maple 11
PEACH JULEP Woodfors Reserve Bourbon, white peach puree, mint, fresh lime 11
PERFECT MARGARITA Patron Silver Tequila, Cointreau, agave nectar, lime 11
GRAND SMASH Grand Marnier, fresh mint, lemon 11
ZEN & TONIC Belvedere Vodka, ruby red grapefruit, fresh lemon, almond 11
PEAR BERRY LEMONADE Absolut Pear Vodka, fresh blueberries, fresh-squeezed lemon 10
BULL DOG COOLER Tanquerary Gin, Cointreau, orange juice, splash of water 11
FRESH STRAWBERRY DAIQUIRI Bacardi Superior Rum, lightly muddled strawberries, fresh lime 10
MOONSHINE MARGARITA Original Moonshine, fresh lime juice, simple syrup 12
PEACH LIGHTNING Original Moonshine, sweet tea, lemonade, peach puree 12
TOMAHAWK Myer's Rum, Seagram's 7, Triple Sec, sour mix 11

BUZZ FREE COCKTAILS

GEORGIA TEA white peach syrup, lemon juice, cranberry juice, club soda 5
ITALIAN SODA Sprite, almond syrup, grenadine, lemonade 5
POMEGRANATE LEMON DROP POM Wonderful, fresh citrus, hint of rosemary 6

DRAUGHT BEER

BUD LIGHT 6.50
COORS LIGHT 6.50
*HOPLANTA INDIA PALE ALE 7.50
STELLA ARTOIS 7.50
SEASONAL BREW 7.50

BOTTLED DOMESTIC BEER

BUD LIGHT • BUDWEISER BLACK CROWN BUDWEISER • MICHELOB ULTRA • O'DOUL'S MILLER LITE • COORS LIGHT 6.50
--

BOTTLED IMPORT & SPECIALTY BEER

SWEETWATER 420 • BLUE MOON • SAM ADAMS LAGER CORONA EXTRA • NEW CASTLE • SIERRA NEVADA 7.25
AMSTEL LIGHT • GUINNESS DRAUGHT • FAT TIRE HEINEKEN • HEINEKEN LIGHT 7.50

*Organic and/or sustainable farming practices