BREAKFAST

breakfast served monday – sunday 6:00 am – 10:30 am

QUICK START

yogurt, granola & fresh berries 8.

low-fat yogurt, house made granola, chef's seasonal selection of berries

cold cereals 6.

an assortment of cold cereals and milk

steel-cut oats 7. dates and spiced walnuts

FROM THE BAKERY

the continental 15.

choice of two breakfast pastries served with butter, preserves and fresh fruit chilled juice and coffee or hot tea

toasted bagel 4.
buttery croissant 4.
fruit muffins 4.
toast 3.
biscuits 3.



BREAKFAST

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HOT OFF THE GRIDDLE

homemade buttermilk waffle 9.

applewood smoked bacon, grilled ham or house sausage

eggs benedict 12.

poached eggs on a toasted english muffin, canadian bacon, hollandaise sauce, breakfast potatoes

the terrace breakfast 11.

two eggs, choice of applewood smoked bacon, sausage or grilled ham, breakfast potatoes, toast

vegetable omelet 11.

sautéed mushrooms, spinach, onions, swiss cheese, breakfast potatoes

the georgian terrace omelet 11.

bacon, onions, peppers, cheddar, breakfast potatoes

ON THE SIDE

grilled ham, applewood smoked bacon, pork sausage 4. ea breakfast potatoes, southern grits, toast 3. ea



BREAKFAST BEVERAGES

juices 3.

orange grapefruit apple tomato v8 cranberry

milk & hot chocolate 3.

whole 2% skim hot chocolate

coffee & tea small pot 4. / large pot 6.

freshly brewed french roasted coffee decaffeinated coffee assorted teas

water

330 mL **3.** / 1.0 mL **6.** fiji water / still 250 mL **3.** / 1.0 mL **6.** san pellegrino / sparkling

soda 4.

355 mL
coca-cola
diet coke
sprite
fanta
s, tonic water (296 mL)

schweppes, tonic water (296 mL) schweppes, club soda (296 mL)

energy drinks 5.

red bul, energy drink (250 mL) red bull, sugar free energy drink (250 mL)



TERRACE SNACKS

sunday - thursday 5:00 pm - 11:00 pm / friday - saturday 5:00 pm - 12:00 midnight

sliced prosciutto 10.

fresh pears, balsamic, grilled ciabatta

artisan cheeses 11.

fruit preserves, grilled ciabatta

fried jumbo shrimp 12.

cocktail & grain mustard dipping sauces

crispy chicken fingers & fries 9.

honey dijon & bbq sauces

terrace club 10.

smoked turkey, applewood bacon, pepper jack cheese, lettuce, tomato, mayonnaise

angus cheeseburger 12.

aged cheddar, lettuce, tomato, onion, pickle, fries add bacon 1. / add mushrooms 1.

grilled chicken sandwich 10.

caramelized onions, provolone cheese, red chili mayo

12" pizza pie

choice of toppings:
mozzarella, sausage, pepperoni, chicken, mushrooms, peppers, onions
1 topping 12. / 2 toppings 14.
3 toppings 16. / 4 toppings 18.

desserts 8.

chocolate temptation peanut butter pie southern pecan pie traditional n.y.-style cheesecake



DINNER STARTERS

served sunday – thursday 5:00 pm – 11:00 pm / friday – saturday 5:00 pm – 12:00 midnight

chef's seasonal soup 7.

chilled jumbo shrimp 15. served with spicy cocktail sauce

spinach salad 8.

gorgonzola cheese, vidalia onions, candied bacon vinaigrette

jumbo lump crab cake 12.

gaufrette potatoes, mustard crème fraîche

chopped salad 9.

seasonal vegetables, sweet onion dressing

caesar salad 8.

romaine heart, parmesan dressing, focaccia croutons



DINNER ENTRÉES

(served sunday – thursday 5:00 pm – 11:00 pm friday – saturday 5:00 pm – 12:00 midnight)

-please select your sauce and 2 sides-

pan-roasted salmon 24.

george's bank scallops 28.

6 oz. filet mignon 30.

grilled 8 oz. flank steak 25.

buttermilk fried chicken breast 19.

sautéed north GA trout 22.

grilled berkshire pork chop 25.

SIDES (ala carte pricing - 6. each)

potato puree roasted mushrooms sautéed spinach french fries grilled asparagus honey glazed carrots

sauces:

madeira sauce citrus butter sauce brandy cream sauce vidalia onion gravy



BOTTLED CLASSIC COCKTAILS

(200 mL)

HAND-MADE SINGLE-SERVED

"just add rocks and roll"

Bamboozlers is a source of highest-quality of mix spirits and finest ingredients to make delicious cocktails accessible outside the bar. All of the bottled cocktails are based on classic cocktails recipes and created with ingredients that ensure integrity, rich flavors and a smooth finish.

LONG ISLAND ICED TEA 12.

a balance of **rum**, london dry gin, tequila and triple sec with a splash of cola; an all-time favorite

MARGARITA 11.

a mix of rich and smooth blue agave **tequila**, aromatic sweet triple sec, tart lime juice and smooth agave syrup blended together to create a robust cocktail

MOSCOW MULE 12.

invigorating ginger beer and premium **vodka** combined with crisp lime, plus a touch of sweetness, for a spicy and refreshing experience

PALOMA 11.

focusing on the distinct flavor of grapefruit, this cocktail is blended with smooth blue agave **tequila**, pure cane sugar and soda water

WHISKEY BLACK TEA 12.

combines smoky, **barrel-aged whiskey**, sweet aromatic black tea and lemon for a rich and silky cocktail



HALF BOTTLE WINE SELECTION

(350 mL)

CHAMPAGNE & SPARKLING

the art and tradition of "assemblage" has created the success of the champagne region where the process of second fermentation was discovered. champagne had finally found its style: sparkling. The chardonnay grape reveals both elegance and fruit, while Pinot Noir expresses its vinosity and power. different origins (crus) and vinification styles offer us a vast array of options. the sparkling wines can best be described as \circ french champagne, \circ italian prosecco or spumante.

tiamo valdobbiadene, prosecco, italy (187 mL) 11.
 cinzano, asti spumante, italy 15.
 o lallier, grand cru reserve 92 ws, france 30.
 o nicolas feuillate, "rose" champagne, france 35.

this selection from our master wine list will help you to choose the best wine to pair with your food. white wines are described as light \circ , medium \circ , or heavy \bullet , while red wines can best be described as medium-bodied \circ or full bodied \bullet .

WHITES

- lageder, pinot grigio, italy 16.collet, chablis, france 23.
- la crema, chardonnay, california 22.
 - a to z, chardonnay, oregon 25.
- martin ray, chardonnay, russian river 20.
- rossignole sancerre vieilles vigne, sauvignon blanc, france 30.

REDS

- robert mondavi private selections, merlot, california 20.
 - martin ray, pinot noir, russian river 23.
 - castellare, chianti classico, italy 22.
 - catena, malbec, argentina 22.
- kendall-jackson vinter's reserve, cabernet sauvignon, california 24.
 - stags' leap, cabernet sauvignon, napa valley 28.



BEER SELECTION

DOMESTIC BEER 5.

bud light bud weisserner michelob ultra yuengling blue moon samuel adams sweetwater 420

PREMIUM & IMPORTED BEER 6.

fat tire heineken

corona guiness "pub can" peroni amstel light

AFTER DINNER DRINKS

PORT

quinta do portal tawny, portugal **8.** fonseca "bin 27" reserva, portugal **9.** naval "black", portugal **9.** taylor fladgate 10 yr, portugal **11.** sandeman lbv, portugal **12.** taylor fladgate 20 yr tawny, portugal **13.**

MAIDEIRA

rare wine co. 'savannah" verdelho, portugal 13.

