

## ~ beginning ~

**crawfish and grits** \$16.25  
cornmeal crusted crawfish tails, logan turnpike cheese  
grits cake, andouille, corn cream

**fried green tomatoes** \$12.95  
belle chevre, pimento cream,  
chow chow

**cheese offering** \$14.95  
three american farmstead cheeses, fig orange jam,  
spanish almond

**shrimp and crab cocktail** \$16.50  
avocado & corn salad

## ~ soup & garden ~

**sweet corn and crab bisque** \$8.95  
dungeness crab, wild mushroom

**chilled tomato consommé** \$8.50  
basil scented sea salt

**country ham melon and fig salad** \$9.95  
aged gouda, baby field greens, white balsamic vinaigrette,  
cinnamon oil

**heirloom tomato salad** \$9.50  
pickled okra, red onion, maytag blue cheese dressing,  
baby field greens

**caramelized georgia peach and goat cheese salad** \$9.50  
belle chevre , candied pecan, baby field greens, truffle vinaigrette

## ~ our cuisine ~

the sun dial restaurant, bar & view serves seasonally influenced contemporary american cuisine, featuring classic american fare and inventive new dishes sure to stimulate your palate. chef christian messier and his culinary team work extensively to source the freshest ingredients of the season and then bring them to you in inventive ways. the emphasis on freshness, combined with classic culinary technique, provides a unique dining experience as you sit high atop atlanta.

christian messier executive chef

18% gratuity will be added to parties of 6 or more and split checks

## ~ main ~

**7 oz tenderloin of beef** \$38.00  
dauphinoise potato, summer vegetable, burgundy blue cheese butter,  
veal reduction

**18 oz bone in angus rib-eye steak** \$43.00  
herb roasted marble potato, summer squash and baby spinach soufflé,  
balsamic roasted onion

**chef's market fresh daily creation** market price  
the freshest ingredients of the day selected by our culinary team

**australian lamb half rack** \$36.95  
vidalia onion and roasted garlic glaze, merguez sausage "dirty" rice,  
local peas, lamb reduction

**ashley farms pecan smoked chicken** \$29.00  
10 oz ashley farms chicken breast, fried grits,  
pablano cheddar corn cream, baby arugula

**carpet bagger pork chop** \$33.95  
10 oz niman ranch bone in pork chop, fried oyster, hollandaise,  
coca cola braised collard greens, mashed potato

**bacon and horseradish salmon** \$32.50  
bacon horseradish crust, scottish salmon, baby spinach, herb roasted marble potato,  
warm bacon vinaigrette, egg crumbs

**surf and turf** \$39.50  
4 oz tenderloin of beef, butter poached lobster ragoût, wild mushroom,  
belle chevre goat cheese grits, veal reduction

**smoked tomato barbeque beef short rib** \$34.00  
goat cheese grits, butter bean & bacon succotash

### ~ our service dictum ~

essential to a complete dining experience, we bring your food to the table at a pace that is comfortable and not hurried. if you wish to speed up or slow down please let us know. we are here for your enjoyment and will strive in every way to graciously serve you. be sure to visit us frequently, as our menu changes often to highlight the best of the current season

wassim takriti general manager

\*consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.