

THE
SUN DIAL
RESTAURANT, BAR & VIEW

~ beginning ~

caramelized fruit kebabs 7.95
sun dial "o" dip

oatmeal brulee• 7.95
sliced banana

fried apple turnovers 8.95
sweet cream, powdered sugar

smoked salmon napoleon 12.95
micro arugula, red onion, lemon chive crème fraîche, bagel crisps

sun dial salad 7.95
marinated tomatoes and olives, artisan greens, white balsamic pickled red onion,
truffle vinaigrette, focaccia crouton

~ sandwich & garden ~

sun dial four cheese burger 14.95
asiago, havarti, brie, and tillamook cheddar cheeses, onion rings, barbeque sauce, brioche roll

vegetable hummus wrap 11.95
julienne zucchini, yellow squash, carrot, and red onion, lettuce, tomato, siriacha aioli,
sundried tomato wrap

cranberry pecan chicken salad wrap 12.95
baby field greens, cranberry aioli, honey wheat wrap

cobb salad 14.95
avocado, bacon, gorgonzola cheese, red onion, tomato, cucumber, cooked egg
buttermilk dressing

chicken caesar salad 12.95
roasted chicken breast, parmesan, croutons, caesar dressing

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

~ main ~

crab cakes "benedict" 19.95
crab cakes, spicy ham, poached or scrambled eggs, hollandaise sauce,
griddled breakfast potatoes

flight of french toast 14.95
strawberry preserves, apple compote, caramelized banana, maple syrup

fried chicken florentine 16.95
buttermilk marinated chicken breast, flaky biscuit, creamed spinach

eggs over atlanta 14.95
two eggs scrambled, bacon or sausage, cheese grits or breakfast potatoes, toast

frittata 14.95
spinach, oven dried tomato, goat cheese, arugula

braised short rib 17.95
cheese grits cake, fried egg, red wine demi-glace

charbroiled sirloin steak 17.95
creamed spinach, herb roasted potato, roasted garlic ancho chile butter

~ 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

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