

THE SUN DIAL

RESTAURANT, BAR & VIEW

~ beginning ~

shrimp & grits 15.95
saffron corn cream

sweet potato tortelloni 12.95
kale, parmesan cream, balsamic reduction

smoked trout 14.95
smoked fish spread, granny smith apple, lavash, savory lemon dill panna cotta

wild mushroom fritters 12.95
truffle cauliflower puree, porcini horseradish cream

mussels 16.95
chorizo, leeks, white wine

~ soup & garden ~

gruyère cauliflower bisque 9.95
champagne cream

caramelized sweet onion soup 8.95
parmesan, crouton

sun dial salad 8.95
marinated tomatoes and olives, artisan greens, white balsamic pickled red onion,
focaccia crouton, truffle vinaigrette

caesar salad 8.95
romaine hearts, anchovy, parmesan, focaccia crisp, caesar dressing

poached pear salad 9.95
red wine poached pear, baby lettuces, affine blue cheese, candied pecans,
crushed cranberry 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.

~ main ~

duck ravioli 30.95
duck confit, braised root vegetable, duck consommé

stuffed prawn 42.95
crab, baby spinach, cheese grits, hollandaise sauce

pan seared salmon 32.95
gnocchi, chorizo, mussels, parmesan cream

pecan crusted trout 31.95
bacon apple stuffing, sweet potato mash, apple brandy butter

roasted ashley farms chicken florentine 29.95
fresh mozzarella, sautéed artichoke & baby spinach, herb roasted potato, red pepper cream

roasted lamb chops 36.95
merguez sausage & vegetable kebab, sweet potato mash, lamb jus

grilled beef tenderloin 40.95
truffled pearls of potato, kale, baby onion, wild mushroom,
red wine demi-glace

charbroiled bone-in ribeye 48.95
roasted garlic ancho chile butter, herb roasted potato
creamed spinach

~ 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

christian messier executive chef

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