

~ beginning ~

oyster pot pie 14.95
east coast oysters, potato, leeks,
herbs, cream, puff pastry

coca cola barbeque braised
pork cheeks 13.95
collard greens, smoked gouda grits

shrimp casino 16.95
bacon, green onions, parmesan
cheese

seared scallops 16.95
pork belly, citrus sweet potato purée,
balsamic reduction

fried yellow corn grits 12.95
local mushroom ragoût, corn cream

~ soup & garden ~

butternut squash bisque 9.95
cranberry purée, pumpkin seed
ancho chili pesto

cold duck salad 12.95
smoked duck breast, oven dried
pineapple, grand marnier soy
vinaigrette, greens

waldorf salad 10.95
lady apple, walnut, celery,
apple vinaigrette

local mushrooms in porcini
broth 9.95
herbs, leek

grilled caesar salad 10.95
petite romaine hearts, parmesan,
crouton, oven dried tomato,

sundial cranberry salad 9.95
cranberry, crumbled chèvre, candied
pecans, baby field greens, cranberry
vinaigrette



experience unlimited refreshment while reducing our environmental impact. our micro-filtration Process uses state-of-the-art technologies creating both still and sparkling waters for your enjoyment. sun dial waters are bottled in reusable glass containers allowing us to reduce the environmental impact in our community.

a \$1 per person charge will be automatically added to your bill for unlimited water service.

~ 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

anuj sood general manager

~ main ~

roasted half rack of lamb 58.95
shepherd's pie, spinach, lamb jus reduction

roasted chicken breast 29.95
sweet potato chorizo hash, granny smith apple, pan jus

balsamic braised short rib 42.95
roasted root vegetable, horseradish mashed potato, braising liquid, horseradish cream

chef's seafood tasting 37.95
pan seared monkfish, creamed black kale, charred tomato
half butter grilled lobster tail, crab hash, black kale, citrus hollandaise
shrimp tortellini, spinach, leek, corn cream
~ no substitution please ~

pan roasted salmon 34.95
scottish salmon, crab hash, creamed black cabbage

carpet bagger pork chop 39.95
pork porterhouse, fried oysters, hollandaise, collard greens, jalapeño corn muffin

beef tenderloin 44.95
truffled spaghetti squash, rosemary garlic mashed potato, mushrooms, herbs,
cabernet demi glace

cowboy rib eye steak 54.95
roasted red potato, herbs, creamed black cabbage, cabernet demi glace,
fried onions

surf and turf 86.95
7oz beef tenderloin, leek bread pudding, 8oz cold water lobster tail,
caramelized root vegetable

grilled veal chop 58.95
herbed gnocchi, prosciutto ham, bouquetier of turnip, carrot,
broken brussel sprout, sage cream

farro risotto 29.95
roasted hearts of celery and baby fennel with chickpea tomato ragoût

~ 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

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