

Collage  
Restaurant

LUNCH

# Food & Beverage Guide

## Welcome!

The Sheraton Atlanta Hotel offers a fabulous array of food and beverage options all centrally located on the 3rd floor in the North Tower.

## Collage

Collage, our cheerfully informal breakfast and lunch restaurant, offers choices of appetizing buffets and delectable a la carte menus.

### Hours:

Breakfast 6:30 am - 11:30 am

Lunch 11:30 am - 2.00 pm

## The Deli

A convenient eatery located adjacent to Collage, the Deli is the place to gather if you are looking for great sandwiches, crisp salads, tempting pastries and fresh fruits.

Complete the package with a Starbucks® coffee, cappuccino, latte or Tazo® Tea.

### Hours:

6:00 am - mldnlght

## Fandangles

### Restaurant & Bar

Our signature dinner restaurant offers a health conscious "Southern Evolution" menu personally designed by Chef utilizing distinctly regional and local ingredients. Overlooking the expansive Savannah-style Garden Courtyard, Fandangles features a fifty-foot bar and a private wine room for intimate conference dinners or wine tastings.

### Hours:

Monday - Thursday 2 pm - midnight | Friday 2 pm - 2 am

Saturday 12:30 pm - 2 am | Sunday 12:30 pm - midnight

## In Room Dining

Dial extension 51 and dine comfortably in the privacy of your own guest room. Our In Room Dining menu features some of our finest cuisine, tuning your hotel room into one of the best downtown Atlanta restaurants.

### Hours:

6am - mldnlght



**Sheraton®**

ATLANTA HOTEL

# Lunch

## STARTERS

Fried Green Tomatoes  
goat cheese, roasted red pepper fondue, corn relish  
balsamic drizzle 9.00

Lump Crab Cake  
southern succotash, bacon jam 10.00

Duck Bacon & Sweet Corn Wonton  
hoisin drizzle, sweet chili sauce 11.00

Potato & Cheddar Cheese Pierogis  
caramelized onion, crispy bacon crumbles, sour cream 8.00

Bacon Wrapped Shrimp  
pepper-jack cheese, apple-celery slaw, citrus cayenne  
aioli 13.00

Fried Pimento Cheese  
green tomato jam 8.00

## SANDWICHES

choice of sweet potato fries, crispy potato fries, bistro salad  
apple-celery slaw

BLGT  
fried green tomatoes, smoked bacon, lettuce tomato jam  
multi grain bread 14.00

Grilled Chicken Caprese  
char-grilled balsamic glazed breast of chicken  
fresh mozzarella, oven dried tomatoes, basil aioli  
ciabatta bread 15.00

Turkey Burger  
toasted potato bun, apple-celery slaw, turkey bacon, Meyer  
lemon-pepper aioli 14.00

Grown-Up Grilled Cheese  
smoked gouda, aged cheddar, local goat cheese, fresh  
mozzarella, tomatoes, basil, smoked tomato dip 16.00

Grilled Hamburger  
Grilled, toasted potato bun, choice of cheese:  
cheddar, smoked gouda, bleu, Swiss 14.00

### Enhancements to Sandwiches

caramelized onions 2.00  
crispy bacon 2.00  
fried egg 2.00  
sauteed mushroom ragu 2.00

## À LA CARTE ADDITIONS

vegetarian stewed greens, chef’s daily vegetables  
rice pilaf, potato dauphinoise, crispy potato fries  
sweet potato fries, celery-apple slaw, bistro salad 4.00

## BEVERAGES

assorted soft drinks, Starbucks® coffee, Tazo® teas  
lemonade 4.00  
espresso, latte, cappuccino 5.00

## SOUPS & SALADS

Roasted Butternut Bisque  
purée of butternut squash, vegetarian broth, aromatic  
spices, toasted pumpkin seeds 9.00

Smokey Cream of Tomato Soup  
purée of Italian tomatoes, vegetarian broth, cream 8.00

Caesar Salad  
romaine lettuce, grilled bread, aged parmesan  
Caesar dressing 9.00

add grilled chicken 7.00

add grilled salmon 8.00

add five grilled shrimp 10.00

Roasted Beet Salad  
local goat cheese, molasses pecans, blood orange  
vinaigrette 8.00

Mixed Baby Greens  
farm greens, roasted butternut squash, dried cranberries  
celery, petite tomatoes, pumpkin seeds, fried onions  
champagne vinaigrette 9.00

## FAVORITES

Chicken Pot Pie  
stewed chicken, succotash vegetables, organic poultry  
stock, cream, pastry 19.00

Char-Grilled Flat Iron Steak & Frites  
chimichurri sauce, crispy potato fries, chef’s vegetables 27.00

Pan Seared Salmon Fillet  
lemon velouté, vegetarian stewed greens, rice pilaf 23.00

Portobello Mushroom Ravioli  
mushroom broth, sautéed mushrooms, parmesan cheese  
marsala glaze drizzle 19.00

Sweet Tea Grilled Chicken  
marinated chicken breast, poultry demi-glace  
potato dauphinoise, vegetarian stewed greens 23.00

Pan Seared Crab Cakes  
crab cakes, lemon-pepper aioli, apple-celery slaw  
crispy fries 24.00

## SWEET ENDINGS

Rome Apple Galette  
sea salt caramel bourbon drizzle 10.00

Sweet Potato Cheesecake  
crème anglaise 10.00

Ultimate Chocolate Layer Cake  
berry sauce 10.00

Nutella Torte (gluten free)  
crème anglaise 10.00