



STARTERS

DEILED EGGS 10

lightly smoked eggs, pickled vegetables

❖ FRIED GREEN TOMATOES 14

pimento cheese spread, bacon vinaigrette
crisp kale

BOILED PEANUT HUMMUS & PIMENTO CHEESE 10

fresh cut garden and pickled vegetables,
georgia olive oil, grilled country bread (V)

❖ STEWED CHICKEN & COLLARD GREEN SPRING ROLL 12

horseradish mustard sauce

MAC & CHEESE 10

al dente cooked campanelle pasta,
caramelized onions and peppers, pimento
cheese sauce toasted bread crumbs (V)

❖ SOUTHERN FRIED CHICKEN WINGS 13

breaded, honey drizzle, served with pepper
jelly and pickles

❖ PIMENTO CHEESE FRITTER 9

green tomato chutney

GREENS

add chicken 9, shrimp 14, salmon 12, 4 oz. filet 19

YOUNG SPINACH SALAD 14

dried cherries, fresh strawberries, molasses
spiced pecans, caramelized red onions, local
goat cheese, strawberry-balsamic vinaigrette
(GF, V)

SOUTHERN CAESAR 15

baby kale & crisp romaine, breaded
grits croutons, housemade caesar dressing (V)

ROASTED BEET SALAD 15

frisee, goat cheese crème fraiche, pistachio-
fennel oatmeal crumble, radishes, shallot
vinaigrette

❖ House Specialty

SANDWICHES & BURGERS
*all sandwiches come with choice of fresh
made potato chips, french fries, sweet potato
tots, cup of soup or simply kale salad*

GROWN-UP GRILLED CHEESE 19

fresh mozzarella, gruyere, white cheddar
provolone, smoked gouda, on sourdough
fresh basil, sliced tomatoes, smoked tomato
dip and applewood smoked bacon

BLGT 17

fried green tomatoes, crisp lettuce,
applewood smoked bacon, european
remoulade
grilled sourdough bread

TURKEY BURGER 20

housemade patty, turkey bacon, young kale
tossed in roasted shallot vinaigrette
brioche bun

❖ **CRAB MEAT PO BOY 20**

marinated crab meat, pickled red onions
cilantro, chipotle aioli, peppered-melon slaw

CAMBOZOLA BURGER 21

8oz. beef patty, peppered bacon,
cambozola cheese, balsamic caramelized
onions, lettuce tomato, brioche bun

THE WHITLEY BURGER 22

8oz. beef patty, applewood smoked bacon
fried egg, pimento cheese, lemon aioli
lettuce, tomato, red onion, brioche bun

❖ House Specialty

NON-ALCOHOLIC BEVERAGES

SODA 6

coke, diet coke, sprite, ginger ale

WATER 6

evian, perrier, icelandic (sparkling or still)

HOT TEA 6

earl grey, english breakfast, chamomile
citron verbena mint, green tea passion



MODERN CLASSICS

THE WHITLEY CUP 16

grey goose vodka, mint, pineapple
cordial lemon juice, ginger, dehydrated
pineapple

MARTINEZ 15

botanist gin, antica formula,
luxardo maraschino, orange bitters

BEAUREGARD SPRITZ 15

caposaldo prosecco, crème de violette,
lemon lavender bitters

DRINK A PEACH 15

woodford reserve bourbon, peach
brandy luxardo maraschino, bitters

NO BLENDER 16

bacardi rum, lime, simple syrup,
grapefruit angostura bitters

THE BUCK'S HORNS 16

chipotle-infused casamigos tequila, triple sec,
lime, sea salt rim

GENTLE SOUTHERNER 15

maker's mark bourbon, campari, benedictine,
lemon

LUXURY COLLECTION COCKTAILS

PEACHTREE AND LENOX 15

Inspired by The Whitley, Atlanta Buckhead
tito's vodka, orange liqueur, cranberry, lime

BLOOD & SAND 15

Inspired by The Savoy Cocktail Book
j&b scotch, cherry herring, sweet vermouth, orange

THE LAST COCKTAIL 15

Inspired by The Luxury Collection
plymouth gin, prosecco, rosemary infusion

THE BLACKSTONE 16

Inspired by The Liberty, Boston
bulleit rye whiskey, aperol, sweet vermouth, orange bitters

WHITLEY SPECIALTY COCKTAILS

34-YEAR BARREL-AGED NEGRONI 16

Inspired by retired bartender Jose Marciano
sipsmith gin, campari, sweet vermouth, orange bitters

ITALIAN MARGARITA 16

Inspired by The Whitley Bartenders
don julio tequila, house-made thyme-infused limoncello
lemon

BUCKHEAD-KINGSTON 16

Inspired by bartender Tsegaye Solomon
appleton estate rum, aperol, pineapple, lime, orgeat
syrup

BARTENDER SEASONAL SPECIAL 15

Inspired by the inspiration our bartenders are inspired by