



TRADE ROOT

LUNCH MENU



SOUTHERN SHE CRAB SOUP

blue crab, aged sherry, saltines

12

SOUP OF THE DAY

always house made, please ask server for details

10

BRISKET BURNT ENDS TACO

napa and baby kale slaw, jalapeño ranch, fresh pico

18

CLASSIC CAESAR SALAD

crisp romaine, shaved parmesan, cherry tomatoes, house made dressing

15

ADD:

grilled chicken +12, blackened salmon or shrimp +12

ARTISAN FLATBREAD

house made tomato sauce, fresh mozzarella

16

CAPRESE 16

PEPPERONI 17

BUFFALO CHICKEN 18

SPRINGER MOUNTAIN ORGANIC CHICKEN WINGS

choice of lemon pepper, hot, or bbq

SIX 13/ TWELVE 19

CAB - CERTIFIED ANGUS BEEF BURGER*

chuck & brisket patty, lto, cheddar, griddled brioche, house fries

23

DESSERTS

10

NY CHEESECAKE

GEORGIAN PECAN PIE

DEEP SOUTH CARROT CAKE

LOADED WARM BROWNIE

HIGH ROAD ICE CREAM



The Whitley, A Luxury Collection Hotel

Atlanta Buckhead

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All to go orders will include a \$3 surcharge.*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

