



TRADE ROOT

LUNCH MENU



SHE CRAB SOUP

blue crab, aged sherry, saltines

12

SOUP OF THE DAY

always house made, please ask server for details

10

WHITLEY GREENS

grilled peach, fresh berries, caramelized pecans,
goat cheese, peach champagne vinaigrette

18

CRUNCHY KALE SALAD

tender kale & swiss chard blend, dried cranberries,
roasted walnuts, asher bleu cheese, shaved radish,
raspberry riesling vinaigrette

15

CLASSIC CAESAR SALAD

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

15

ADD:

GRILLED CHICKEN +12, BLACKENED SALMON OR SHRIMP +12

SPRINGER MOUNTAIN ORGANIC CHICKEN WINGS

choice of buffalo, lemon pepper,
siracha blue, honey bbq

SIX 13 / TWELVE 21

CAB - CERTIFIED ANGUS BEEF BURGER*

chuck/brisket patty, lto, cheddar cheese,
griddled brioche, house fries

23

CAJUN-FRIED COD FISH & CHIPS

crunchy kale slaw, red skin wedges, cajun remoulade

26

GARLIC CHARD & SMOKED CHICKEN FLATBREAD

house-made tomato or cream sauce,
fresh mozzarella

22

DESSERTS

12

pecan & caramel drizzled brownie

loaded chocolate cake

raspberry & white chocolate cheesecake

vanilla caramel brûlée strip

ICE CREAM

6

vanilla, chocolate or strawberry



@traderootatl

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