

# PRIVATE DINING



## 3 COURSE \$65/PP

### 1<sup>ST</sup> COURSE SALAD (choice of)

BUTTER LETTUCE | smoked bacon, spiced walnuts, cherry tomatoes, pickled onion, radish  
buttermilk chive dressing

STRAWBERRY & SPINACH | feta, pickled red onion, avocado, almonds, strawberry balsamic vinaigrette

KALE CAESAR | shaved parmesan, toasted herbed focaccia, parmesan dressing

### 2<sup>ND</sup> COURSE ENTRÉE (choice of)

HORSERADISH CRUSTED FLOUNDER | potato dumplings, butter beans, tasso ham, radish-carrot salad

SWEET TEA BRINED & ROASTED CHICKEN | stone ground grits, bacon braised collard greens, chicken jus

ROASTED BERKSHIRE PORK CHOP | creamy polenta, swiss chard, smoked tomato compote, pork jus

TAGLIATELLE PASTA | asparagus pesto, maitake mushrooms, mint

### 3<sup>RD</sup> COURSE DESSERT (choice of)

BANANA CREAM | vanilla cream, caramel cream insert, pecan praline, brûlée banana

CHOCOLATE CHOUX PASTRY | dark chocolate cream, cocoa nib hazelnut praline  
milk chocolate whipped mousse, salted white chocolate ice cream

## FAMILY STYLE \$95/PP

### APPETIZERS

CHICKEN FRIED MUSHROOMS | buttermilk chive dressing

PIMENTO CHEESE FRITTERS | smoked tomato cream, arugula

FRIED CHICKEN SKIN CRACKLINS | white bbq sauce, espelette

SHRIMP & CRAB HUSHPUPPIES | remoulade

### SALAD

STRAWBERRY & SPINACH | feta, pickled red onion  
avocado almonds, strawberry balsamic vinaigrette

### MEAT & SEAFOOD

ROASTED BERKSHIRE PORK CHOP

SWEET TEA BRINED & ROASTED CHICKEN BREAST

BLACKENED REDFISH

### SIDES

STONE GROUND GRITS

BACON BRAISED COLLARD GREENS

YUKON GOLD WHIPPED POTATOES

CRISP BRUSSELS SPROUTS | grain mustard maple aioli

# HARTLEY

EXECUTIVE CHEF MARK ALBA CHEF DE CUISINE TRAVIS CINTRON  
1340 W PEACHTREE ST NW, ATLANTA, GA 30309 | [HARTLEYKITCHENATL.COM](http://HARTLEYKITCHENATL.COM) 404.446.3717

## 4 COURSE \$80/PP

### 1<sup>ST</sup> COURSE FAMILY STYLE APPS (for the table)

CHICKEN FRIED MUSHROOMS | buttermilk chive dressing

PIMENTO CHEESE FRITTERS | smoked tomato cream, arugula

SHRIMP & CRAB HUSHPUPPIES | remoulade

FRIED CHICKEN SKIN CRACKLINS | white bbq sauce, espelette

### 2<sup>ND</sup> COURSE SALADS (choice of)

BUTTER LETTUCE | smoked bacon, spiced walnuts, cherry tomatoes, pickled onion, radish, buttermilk chive dressing

STRAWBERRY & SPINACH | feta, pickled red onion, avocado, almonds, strawberry balsamic vinaigrette

KALE CAESAR | shaved parmesan, toasted herbed focaccia, parmesan dressing

### 3<sup>RD</sup> COURSE ENTRÉE (choice of)

GRILLED HANGER STEAK 8OZ | celery root puree, grilled scallion, house steak sauce

BLACKENED REDFISH | red beans & rice, andouille sausage, crisp okra

SWEET TEA BRINED & ROASTED CHICKEN | stone ground grits, bacon braised collard greens, chicken jus

TAGLIATELLE PASTA | asparagus pesto, maitake mushrooms, mint

### 4<sup>TH</sup> COURSE DESSERT (choice of)

BANANA CREAM | vanilla cream, caramel cream insert, pecan praline, brûlée banana

CHOCOLATE CHOUX PASTRY | dark chocolate cream, cocoa nib hazelnut praline, milk chocolate whipped mousse, salted white chocolate ice cream

DESSERT | CHEFS ASSORTMENT of MINIATURE SWEETS