

~ beginning ~

carpaccio three ways 14.95

beef, lamb, and bison carpaccio
mixed baby field greens, sesame flatbread

seafood mixed chill 16.95

poached lobster tail, lump crabmeat, scallop ceviche, citrus vermouth

mussels 16.95

chorizo, leeks, white wine

mushroom, pine nut and spinach ravioli 14.95

wild mushroom broth

scallops oscar 16.95

crab cakes, seared scallops, asparagus, hollandaise sauce

~ soup & garden ~

spiced tomato & shrimp broth 9.95

rock shrimp, pico de gallo

yellow squash bisque 8.95

herb garlic crème fraîche

asparagus & smithfield virginia ham 8.95

petite tomatoes, black peppercorn parmesan emulsion

caesar b.l.t. 8.95

baby romaine lettuce, pancetta crisp, oven dried tomatoes, focaccia crouton

baby spring vegetable salad 8.95

artisan field greens, shaved baby vegetables, truffle vinaigrette

~ our service dictum ~

essential to a complete dining experience, we bring your food to the table at a pace that is comfortable and not hurried. if you wish to speed up or slow down please let us know. we are here for your enjoyment and will strive in every way to graciously serve you. be sure to visit us frequently, as our menu changes often to highlight the best of the current season

christian messier executive chef

~ main ~

roasted lamb chops 36.95

merguez sausage & spring squash kebab, chickpea mash, minted sweet pea puree

blue cheese, mushroom and bacon crusted beef tenderloin

40.95

hasselback potatoes, kale, port wine sauce

blue cornmeal crusted trout 30.95

sweet corn purée, black bean cake, grilled corn, red onion and tomato relish

vidalia stuffed ashley farms chicken breast 28.95

herb spaetzle, asparagus tips, morel mushroom cream

paella 40.95

mussels, clams, shrimp and chorizo sausage, saffron tomato broth, calasparra rice

mustard seed crusted salmon 30.95

meyer lemon jicama slaw, cool cucumber yogurt sauce

cowboy ribeye 48.95

grilled corn, red onion and tomato relish, warm potato salad, bacon vinaigrette

tempura battered lobster tails 46.95

sautéed baby bok choy, sushi rice cake, ponzu sauce

~ our cuisine ~

the sun dial restaurant, bar & view serves seasonally influenced contemporary american cuisine, featuring classic american fare and inventive new dishes sure to stimulate your palate. chef christian messier and his culinary team work extensively to source the freshest ingredients of the season and then bring them to you in inventive ways. the emphasis on freshness, combined with classic culinary technique, provides a unique dining experience as you sit high atop atlanta.

christian messier executive chef

18% gratuity will be added to parties of 6 or more and split checks

* consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness .