

# ONLYX

## SMALL BITES

### DOWN SOUTH DEVILED EGGS (VEG) \$13

Beet Brined Egg | Avocado | Blackened Shrimp | Pea Tendrils

### EVERYTHING SPICED CASHEW HUMMUS (V) \$12

Assorted Crudités | Spiced Fry Bread

### PAN SEARED DIVER SCALLOP \$19

Crispy Pork Belly Lardon | Granny Smith & Thai Pepper Relish | English Pea Puree

### SPOTTED TROTTER AND SWEETGRASS DAIRY CHEESE & CHARCUTERIE \$20

Thomasville Thomme | Asher Blue | Breasola | Coppa | Seasonal Fruit Chutney | Assorted Crackers | House Pickles

### ALEPPO SPICED CRISPY CAULIFLOWER BITES (VEG) \$14

Buttermilk Dill Dip

### SHRIMP AND GRITS (GF) \$15

Crispy Cheddar Grit Cake | Blackened Gulf Shrimp | Red Pepper Jelly

### BUFFALO CHICKEN EMPANADAS \$15

NY Style Bleu Cheese dip

### BRAISED PORK BELLY BAO \$14

Crispy 5 Spice Pork Belly | Hoisin BBQ | Pickled Onion | Coriander Slaw

### CORNBREAD SISTERS ATLANTA CORNBREAD \$9

Traditional and Jalapeno Cheddar Cornbread | Honey Butter | Peach Preserves

## BOWLS & SALADS

(Add-on Protein Selections: Herb Grilled Chicken-\$5, Pan Seared Salmon-\$8, Seared Ahi Tuna-\$9, Blackened Shrimp-\$7, two Fried Chicken Tenders-\$7)

### MIXED GARDEN SALAD (V, GF, DF) \$14

Assorted Baby Lettuces | Shredded Carrot | Heirloom Tomato | Cucumber | White Balsamic

### GRAND HYATT COBB \$15

Baby Heirloom Tomato | Hard Boiled Egg | Crumbled Blue Cheese | Crumbled Bacon | Avocado

### BUILD YOUR OWN BOWL OR SALAD \$14

**Base:** Baby Gem Lettuce | Baby Mixed Greens | Cauliflower Cilantro Rice | Jasmine Rice

**Pick your Toppings (Select up to 4):** Heirloom Tomato | English Cucumbers | Shredded Carrots | Pickled Onions | Black Olives | Kalamata Olives | Red Onions | Green Peas | Crumbled Bacon | Hard Boiled Egg | Ciabatta Croutons | Crimini Mushrooms

**Cheese (Choose 1):** | Feta | Chevre | Colby Jack | Shredded Cheddar | Shaved Parmesan | Crumbled Blue

**Dressing (Choose 1):** | Buttermilk Ranch | White Balsamic Vinaigrette | Blue Cheese Dressing | Soy Sesame Vinaigrette | Italian Herb Vinaigrette | Honey Mustard Dressing | Classic Caesar | Smoky Chipotle Ranch | Oregano Feta Vinaigrette | Dark Balsamic Dressing | Extra Virgin Olive Oil and Balsamic Vinegar

### BABY GEM CAESAR (VEG) \$14

Baby Gem Lettuce | Ciabatta Crouton | Aged Parmesan Tuille | Caesar Dressing

### \*AHI TUNA POKE BOWL \$21

Sashimi Grade Tuna | Golden Pineapple | Red Cabbage | Cucumbers | Edamame | Radish | Seaweed Salad | Wasabi Aioli | Sesame Ginger Ponzu | Crispy Onions | Cilantro-Lime Rice | (sub cauliflower rice \$3)

## FLATBREADS

### CARNIVORE \$16

Pepperoni | Crumbled Chorizo | Ham | Mozzarella | House Pizza Sauce

### ATHENIAN \$15

Arugula | Roasted Tomato | Basil Pesto | Mozzarella | Feta | Red Onion | Kalamata | Pesto | Greek Vinaigrette

### FOUR CHEESE \$14

House Pizza Sauce | Mozzarella | Sharp Cheddar | Aged Parmesan | Pecorino Romano

### SMOKED DUCK \$17

Mesquite BBQ | Caramelized Onion | Fontina | Chopped Cilantro | Spiced Mandarin

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# ONLYX

## SHAREABLES AND HANDHELDS

### SWEETWATER 420 BATTERED GROUPEL & CHIPS (NF) \$23

Battered Grouper | Citrus Caper Remoulade | Cilantro Slaw | House French Fries

### CRISPY CHEESE QUESADILLA \$13

Jack Cheese Blend | Pico de Gallo | Roasted Tomato Salsa | Chipotle Cream  
(Add: herb grilled chicken \$5, blackened shrimp \$7)

### BLACKENED SHRIMP PO BOY \$18

Gulf Shrimp | Shredded Baby Gem | Remoulade | Heirloom Tomato | House Fries  
(sub fried grouper \$4)

### JUMBO FRIED CHICKEN WINGS (GF) \$18

10 wings served with celery and your choice of Blue Cheese or Ranch | tossed in your choice: Buffalo | Honey Lemon Pepper | Chef Nick's Smoky & Sticky Glaze

### SOUTHERN BREADED CHICKEN TENDERS \$16

3 pc Jumbo Tenders | French Fries | Honey Mustard

### AHI TUNA CRUDO TOWER (NF) \$21

Ahi Tuna Crudo | Avocado | Sesame lime dressing | Wonton

### SMOKED DUCK GRILLED CHEESE \$18

Maple Farms Duck Breast | Gruyere | Pickled Onions | Baby Rocket | House Fries

### STRAUSS FARMS GRASS-FED BURGER \$19

Double Smash Patty | Brioche Bun | Bibb Lettuce | Hot House Tomato | Red Onion | Applewood Smoked Bacon | Choice of: Cheddar, American, Swiss, Vegan | Choice of: French Fries, Side Salad, or House Fried Chips  
(sub herb grilled chicken for burger patty)



## ENTREES (available 4pm to close)

### PAN SEARED CARIBBEAN GROUPEL \$27

Seared Grouper | Tropical Fruit Relish | Coconut Jasmine Rice | Roasted Corn Salad | Passion Fruit Agro Dulce

### COCA COLA BRAISED BONE-IN SHORT RIB \$43

Anson Mills Cheddar Grit Fritter | Crispy Brussels Sprouts | Braising Liquor

### SUMMER VEGETABLE PASTA PRIMAVERA (V) \$32

Broccoli | Spinach | Local Mushrooms | Summer Squash | Cashew Cream Pesto | Pene Pasta



## DESSERT

### CHEF GEDDY'S HOMEMADE CANDY BAR (VEG) \$10

Brown Butter Cookie | Vanilla Bean Caramel | Almond Feuilletine Crunch | Chocolate Ganache

### GEORGIA BLUEBERRY COBBLER (VEG) \$10

Morelli's Vanilla Bean Ice Cream | Cinnamon Biscuit & Oat Streusel

### FLOURLESS CHOCOLATE TORTE (GF, VEG) \$10

Fresh Berries | Chantilly | Chocolate Shavings

### BUCKHEAD BEIGNETS (VEG) \$10

Bourbon Chocolate Filled | Raspberry Coulis | Powdered Sugar

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