

HOTEL CLERMONT
789 PONCE DE LEON AVENUE
ATLANTA GA.



HORS D'OEUVRES

APPETIZERS

- Little Gem **Wedge Salad**, sunflower seed, cucumber, radish, pickled onion, buttermilk herb dressing . . . 12.
- Hamachi Crudo**, cucumber, sugar snap peas, avocado, herbs 17.
- Brasstown **Beef Tartare**, shallot, radish, frisée, black truffle aioli 16.
- Foie Gras**, chicken liver patè, port wine geleè, baguette. 16.
- Deviled Egg Royale**, black truffle, caviar. 12.
- Tartine Flambé**, country bread, crème fraîche, caramelized onion, bacon lardon, gruyère. 14.
- French Onion Soup**, caramelized onion, gruyère, toasted french baguette 13.

BONNE

Tiny Lou's

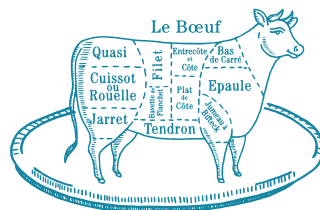
SOIRÉE

Risotto, mushroom, parmigiano reggiano, asparagus, black truffle vinaigrette 30.

Striped Bass, yukon gold potatoes, lemon, parsley 29.

Pan Seared **Diver Scallops**, peas à la française, coconut velouté 36.

Gnocchi Parisienne, asparagus, basil pistou 19.



Steak Frites, maître d'Hôtel Clermont butter
NY Strip 13oz 55.

Bell & Evans **Chicken** cordon bleu, mustard velouté, jamón serrano, comté, seasonal greens 29.

Rohan **Duck Confit**, beluga lentils, blueberry lavender gastrique 31.

Heritage **Pork Chop**, confit potato, haricot verts, sauce gribiche 28.

Clermont Burger, Engelman's bun, 3yr cheddar, dijon aioli, tomato, pickle, lettuce, caramelized onion 22.
add bacon 2.



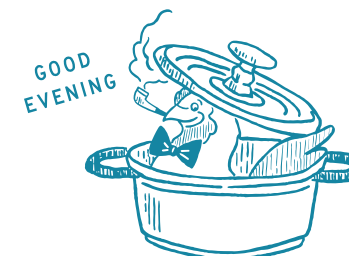
Housemade Brioche, sea salt, cultured butter 11.
add garlic, burrata, chive 13.

Cornbread Madeleines, honey, whipped butter 9.

POUR LA TABLE

SIDES FOR THE TABLE

- Haricot Verts**, brown butter, almonds, lemon. 9.
- Foraged Mushrooms**, scallion, crouton 12.
- Peas à la Française**, baby carrots, pearl onion 9.
- Pommes Frites**. 7.
- Frites à la Truffles**, parmigiano reggiano, black truffle. 12.



COCKTAILS

Cavaillon Slipper

vodka, cantaloupe cordial, lemon,
sleeve hellfire bitter 16.

Daiquiri Volcanique

rhum agricole, strawberry, lime,
chateau aloe 15.

Apollo's Mood

whistlepig bourbon, j.m. orange shrubb,
sfumato, pineapple 16.

Mile High Club

cognac, lemon, r&w peach,
doladira, amaro nonino 16.

Lady of the Dead

marigold infused tequila blanco,
cimarron reposado, mint honey cordial 15.

Pear Necessities

gin, cocchi americano, r&w pear,
orange bitters 15.



ZERO PROOF

Jungle Bird

seedlip agave, pineapple, lime, bitters 13.

Espresso MartiNo

seedlip agave, espresso, chai, lyre's cafe 14.

St. Agrestis phony negroni 11.

BON VINS

PÉTILLANT

Brut, Domaine de la Petit Roche
NV, Saumur — Chenin Blanc, *Chardonnay* 14/67
Brut, Heidsieck & Co NV
NV, Champagne — *Pinot Noir, Pinot Meunier, Chardonnay* 24/105
Brut Rosé, Clara Vie Crémant De Limoux Brut Rosé
NV, Loire Valley — *Chardonnay, Chenin Blanc*, 16/75

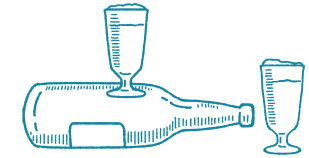
BLANC

Joseph Drouhin Macon-Villages
2021, Burgundy — *Chardonnay* 15/71
Domaine Armand David “L’Enchanteur”
2019, Saumur — *Chenin Blanc* 15/71
Domaine Batard-Langelier “Polaris”
2021, Loire Valley — *Muscadet* 14/67
Domaine Durand Menetou-Salon
2022, Sancerre — *Sauvignon Blanc* 17/81
Rosé, Peter Gönc “Anna”
2022, Slovenia — *Pinot Noir, Pinot Grigio, Žametna crnina* 13/62

ROUGE

Domaine Marion Pral
2021, Beaujolais — *Gamay* 14/67
Thevenet & Fils Bourgogne Rouge
2021, Burgundy — *Pinot Noir* 17/81
Cèdre Heritage
2019, Cahors — *Malbec* 15/71
J.L. Chave “Mon Coeur”
2021, Côtes-du-Rhône — *Syrah, Grenache* 17/81
Château Reysson, Cru Bourgeois
2020, Haut-Médoc — *Merlot, Cabernet Franc* 18/86

BIÈRES



Miller “High Life” Lager 5.

Aval French Cider 9.

CC “Koko Buni” Milk Porter 7.

Leffe Blonde Belgian 7.

New Realm Hazy IPA 7.

3T “La Madrina” Sour 8.

Rotating Draft 8.



*On behalf of the team
at Tiny Lou's —
Thank you for
dining with us*

*Hotel Clermont
Atlanta*