

Southern Elements

255 Courtland St NE Inside Hilton Atlanta Downtown 30303-1265 · +14042222968 · Updated: Jan 14, 2026

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LIGHT START 5

Cold Cereal Selection (V) \$8.00

Your choice of cereal & milk (add berries \$3)

Seasonal Fruit (Ve, GF) \$9.00

Pineapple, cantaloupe, mandarin oranges, berries

GA Peaches (V, GF) \$10.00

Grilled peaches, Greek yogurt, house made granola, Barlow's peach cobbler syrup

Lox Bagel* \$19.00

Smoked salmon, chive cream cheese, cucumber, pickled red onion, capers, fresh dill, poached eggs, sesame toasted bagel, mixed green salad

Smashed Avocado Toast \$15.00

Sourdough toast, radish, tomato, pickled red onion, everything bagel seasoning, extra virgin olive oil, mixed green salad (add poached egg \$4)

BUFFET 2

Continental \$17.00

Enjoy a selection of cold dishes, including assorted pastries, cereal, fruit, yogurt, cheeses, charcuterie, hot steel cut oats & grits

Full Breakfast \$33.00

Enjoy a full selection of hot & cold dishes, including made-to-order omelets, eggs your way, breakfast meats, roasted potatoes, assorted pastries, mini waffles, steel cut oats & grits. Coffee & juices included in buffet

BREAKFAST SPECIALTIES 6

Buttermilk Pancakes (V) \$18.00

Barlow's peach cobbler syrup, berries, choice of meat

Create Your Omelet* \$22.00

Spinach, tomato, onion, peppers, mushrooms, jalapenos, ham, sausage, bacon, chicken sausage, feta, cheddar, Swiss, American. Served with breakfast potatoes & choice of toast

Breakfast Grits Bowl* (V, GF) \$15.00

Stone ground grits, Manchego, sautéed kale & fried egg

Challah French Toast (V) \$17.00

Barlow's peach cobbler syrup, candied pecans, Chantilly, bananas & berries

Cage Free Eggs Your Way*	\$22.00
2 eggs with breakfast potatoes & choice of breakfast meat & toast	
Steak & Eggs*	\$24.00
Rustic breakfast potatoes, fried eggs, chimichurri, roasted tomatoes	

BUNDLES 2

Continental Breakfast	\$15.00
Choice of 2 pastries, yogurt & fruit bowl	
Croissant Sandwich*	\$15.00
Fried egg, turkey sausage, American cheese, breakfast potato	

SIDES 7

Low Fat Yogurt (V, GF)	\$5.00
Bagel Croissant English Muffin	\$6.00
Single Pancake (V)	\$5.00
Applewood Smoked Bacon	\$5.00
Apple Chicken or Pork Sausage	\$5.00
Breakfast Potatoes (Ve, GF)	\$5.00
Steel Cut Oats (Ve, GF)	\$8.00

DRINKS 6

Drip Coffee	\$6.00
Espresso	AVAILABLE OPTIONS
	single: \$5.00
	double: \$6.00
Cappuccino	\$7.00
Hot Chocolate	\$5.00
Ice Hot Tea	\$5.00
Juice: Apple, Orange, Cranberry	\$4.00

START 7

Soup of the Day	\$9.00
Guacamole & Chips	\$14.00
House made guacamole. Pico de Gallo, "pepitas" pumpkin seeds, cilantro, corn tortilla chips	

Fried Green Tomato Sliders	\$14.00
Fried green tomato, brioche buns, bib lettuce pimento cheese, house-made bacon jam, remoulade, chow chow	
Brisket Chili Sweet Tot-chos	\$18.00
Sweet potato tater tots, brisket beef chili, cheddar cheese sauce, chipotle cream, radish, scallions	
Shrimp Tostadas	\$16.00
Grilled shrimp, crispy corn tostada, guacamole, red onion, chipotle cream, cotija cheese, cilantro, lime	
Chicken Wings (8)	\$20.00
Honey buffalo or BBQ sauce, carrots, celery, blue cheese dressing	
Charcuterie & Giant Twist	\$24.00
Giant pretzel, honey cup mustard, pimento cheese, Thomasville cheese, gorgonzola cheese, Spanish salchichon, Iberian ham, bratwurst sausage, cornichons	

SALADS ³

Caesar Salad	\$17.00
Hearts of romaine, parmesan cheese, sourdough croutons, Caesar dressing	
Little Gem Wedge Salad	\$17.00
Little gem lettuce, radish, roasted corn, blue cheese, candied pecan, bacon dust, yuzu ranch dressing	
Baby Kale Salad	\$19.00
Baby kale, radicchio, sweet potato, orange segments, "pepitas" pumpkin seeds, goat cheese, maple elder dressing	

MAIN ⁸

SE Hot Chicken Sandwich	\$25.00
Cornflake-breaded chicken breast, sesame bun, sweet & hot Nashville sauce, coleslaw, "Sweet Soulshine" pickles, garlic fries	
HILTON Burger	\$25.00
Angus beef, Tillamook cheddar cheese, smoked bacon, bibb lettuce, tomato, pickle, onion, sesame bun, garlic fries	
Brisket Grilled Cheese	\$26.00
Smoked BBQ brisket, jalapeno cornbread, white Tillamook cheddar, jalapeno, "Sweet Soulshine" pickles, garlic fries	
Beyond Pub Burger	\$25.00
Caramelized Vidalia onions, plant-based cheddar cheese, bibb lettuce, tomato, "Sweet Soulshine" pickles, pretzel bun, garlic fries	
Boar's Head Reuben	\$22.00
Sauerkraut, Swiss cheese, thousand island, green peppercorn Dijon, marbled rye bread, garlic fries	
Cajun Jambalaya Pasta	\$26.00
Fettuccini pasta, creamy Cajun sauce, andouille sausage, chicken, onion, pepper, scallion	
Creole Shrimp & Grits	\$26.00
Pan seared shrimp, creamy yellow stone ground grits, corn fritter, chipotle cream, tomatoes, scallion, creole sauce	
Pan-Seared Salmon	\$30.00
Pan-seared salmon, smashed fingerling sweet potato, grilled asparagus, cipollini onion, maple mustard cream sauce	

DESSERT 4

SE Apple Strudel

\$12.00

Caramelized apple, streusel crumb, caramel sauce, vanilla ice cream

Praline Basque Cheesecake

\$12.00

Basque cheesecake, candied pecans, bourbon caramel sauce, whipped cream

Red Velvet on skillet

\$12.00

Red velvet cookie on skillet, vanilla ice cream, chocolate sauce

Banana Bread Pudding Brulee

\$14.00

Banana bread pudding, creme brulee nata, caramelized bananas, cinnamon whipped cream

MOCKTAIL 1

Peach Refresher

\$9.00

Monin peach syrup, club soda, fresh lemon, GA peach, fresh mint
