Welcome to Hickory & Hazel where we present southern sourced, seasonally crafted flavors. Chef Blake has used his regional heritage to allow you to experience something unique with his locally farmed offerings. From the coastal low country to the Blue Ridge Mountains, our menu brings to life the local flavors. Our hope is for you to leave anticipating what you will discover on your next visit!

HICKORY & HAZEL

Renaissance Atlanta Airport Gateway Hotel
2081 Convention Center Concourse Atlanta
Georgia 30337 USA | +1 470-306 0107

Beginnings

Brisket Chili *10*
fully loaded

Fried Green Tomatoes *9*
smoked silver queen corn relish, roasted garlic aioli

Country Charm Deviled Eggs *5*
candied bacon

Southern Dips *9*
boiled peanut hummus, pimento cheese

Fried Smoked Ribs 8
bourbon glaze sauce

Whole Chicken Wings *8*,
sweat heat or chipotle buffalo

Handhelds

H&H Dry Aged Burger
Georgia Gold Cheddar, brioche bun
(black bean burger substitute available)
14

Hickory Smoked Brisket
13th Colony Southern Bourbon BBQ, jalapeno slaw, Frito Lays Corn Chips
14

Prestige Farms Pulled Chicken Sandwich
Smoked chicken breast, white American cheese, pablano peppers, cilantro, ranchero sauce
15

Adult Grilled Cheese
Smoked gouda, white American, four chili cheddar, pepper jack, tomatoes, bacon, sautéed onions
12

Greens & Such

H&H Salad *9*
radish, grape tomatoes, pine nuts, apples, feta cheese, preserved citrus vinaigrette

Charred Romaine *10*
kale, garlic anchovy vinaigrette, homemade sourdough croutons

Quinoa Salad *10*
chick peas, sweet corn, roasted tomatoes, kalamata olives, feta cheese, basil vinaigrette

Roasted Carrots *11*
Avocado, arugula, torn corn bread croutons, candied pecans

Southern Favorites

Wild Gulf Shrimp & Grits Geechie Boy Grits, Low-County Andouille, BBQ butter *17*

Open Faced Meatloaf gravy, mashed potato mayo, fried onion crisp, red pepper ketchup

Southern Sweet Tea Brined Chicken & Waffles bacon butter, spicy maple syrup *16*

Tomahawk Ribeye roasted brussel sprouts, H&H steak butter *49*

Prestige Farms Chicken grilled asparagus corn salad *19*

Fish of the Day snow peas, carrots, onions ***MKT***

Seared Scallops cauliflower mash, sweet pea vinaigrette *25*

Double Cut Kurobuta Pork Chop Aunt D's greens, sweet potato mash *22*

Lobster Linguine fresh tomato, spinach, garlic, basil, shaved Parmesan *25*

COMPANIONS

Baked Mac + Cheese *5*
House Chips *5*
Shoestring Potatoes *5*
Geechie Boy Grits *5*
Simple Green Salad *5*
Fresh Fruit *4*
Sweat and Spicy Jalapeno Cole Slaw *5*

Beverages

COLD

Fiji	4	Peach Tea	4
San Pellegrino	4	Iced Tea	3
Aquafina	3	Apple Cider Lemonade	4
Pepsi/Diet Pepsi	3	Lemonade	3
Mountain Dew	3	Red Bull	6
Sierra Mist	3	Red Bull Sugar Free	6
Dr. Pepper	3	Reg/Decaf Coffee	3

HOT

Espresso	2
Double Espresso	3
Macchiato	4
Cappuccino	4
Latte	4
Tazo Hot Teas	4

Departures

Warm Apple Cobbler
High Road Vanilla Bean Ice Cream
7

Salted Banana Pudding & 'Nilla Wafers
fresh whipped cream
6

High Road Red Velvet Ice Cream
double chocolate brownie bites
8

Mini Sweet Potato-Pumpkin Pie
fresh cinnamon *whipped cream*
9

Crafted Cocktails

Each drink is crafted with fresh squeezed juices

CLASSIC

Manhattan *12*
Buffalo Trace Bourbon, Carpano Antica Sweet Vermouth, Angostura Bitters

Old Fashioned *11*
13th Colony Southern Bourbon, simple syrup, Angostura Bitters

Vodka Collins *13*
Old 4th Ward Vodka, fresh squeezed lemon juice, simple syrup, soda water

Classic Gimlet *13*
Old 4th Ward Gin, fresh squeezed lime juice, simple syrup

SIGNATURE

Gin Again *14*
Old Fourth Ward Gin, Mionetto Prosecco, orange simple syrup, orange Angostura Bitters

The Mezzy Mule *14*
Banhaz Mezcal. fresh squeezed lemon juice, 18.21 Ginger Beer

H&Hazeltini *15*
Old Fourth Ward Vodka, Godiva Chocolate, Illy espresso, hazelnut whipped cream

Georgia Peach Smash *14*
13th Colony Southern Rye Whiskey, peach simple syrup, fresh mint, splash of tonic

18% GRATUTITY INCLUDED FOR PARTIES OF 6 OR MORE.. IF YOU HAVE ANY CONCERNS REGUARDING FOOD ALLERGERIES, PLEASE ALERT YOUR SERVER PRIOR TO PLACING YOUR ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Wine

Listed from mild to strong

Sparkling & Champagne	Glass	Bottle
Mionetto, Prosecco, Organic, Veneto, Italy, NV	10	38
Mumm Napa, Brut, "Prestige", Napa Valley, CA, NV, 187ml	—	38
Moet & Chandon, Brut, "Imperial", Champagne, France, NV	—	158
Veuve Cliquot, Brut, "Yellow Label", Champagne, France, NV	—	178
Sweet Whites	**Glass**	**Bottle**
Chateau Ste. Michelle, Riesling, Columbia Valley, WA	10	38
Nik Weis Urban Riesling, Mosel, Germany	9	35
Lighter Intensity Whites	**Glass**	**Bottle**
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy	12	47
Meridian Vineyards, Pinot Grigio, CA	9	35
Wairau River, Sauvignon Blanc, Marlborough, New Zealand	15	58
Buitenverwachting, Sauvignon Blanc, "Beyond", Western Cape, South Africa	—	38
Murrieta's Well, White, "The Whip", Livermore Valley, CA	24	94
Fuller Intensity Whites	**Glass**	**Bottle**
Taken Wine Company, Chardonnay, "Complicated", Sonoma County, CA	19	74
Clos du Bois, Chardonnay, North Coast, CA	12	56
JaM Cellars, "Butter", Chardonnay, Nappa Valley, CA	12	56
Kendall-Jackson, Chardonnay, "Vintner's Reserve", CA	—	70
Arrowood, Chardonnay, Sonoma County, CA	—	78
Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, CA	—	62
Rombauer, Chardonnay, Carneros, CA	—	99
Lighter Intensity Reds	**Glass**	**Bottle**
Kim Crawford, Pinot Noir, Marlborough, New Zealand	—	50
Mark West, Pinot Noir, CA	—	44
Cherry Pie, Pinot Noir, "Cherry Tart", CA	14	54
Alamos, Malbec, Mendoza, Argentina	9	35
Achaval Ferrer Malbec, Mendoza, Argentina	16	62
Wolf Mountain Claret, Dahlonega, GA	19	74
19 Crimes Red Blend, South Eastern Australia	14	54
Columbia Crest, Merlot, "Grand Estates", Columbia Valley, WA	—	51
Educated Guess, Merlot, Napa Valley, CA	14	54
Decoy by Duckhorn, Merlot, Sonoma County, CA	—	68
Luna, Red Blend, "Lunatic", CA	10	38
If You See Kay, Lazio, Latium, Italy	—	62
Fuller Intensity Reds	**Glass**	**Bottle**
Sledgehammer, Cabernet Sauvignon, CA	14	54
Kaiken, Cabernet Sauvignon, "Ultra", Mendoza, Argentina	12	56
Justin, Cabernet Sauvignon, Paso Robles, CA	—	62
Franciscan Estate, Cabernet Sauvignon, Napa Valley, CA	—	58
JaM Cellars, "Jam", Cabernet Sauvignon, Nappa Valley, CA	12	56
Beringer, Cabernet Sauvignon, Knights Valley, CA	—	58
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, CA	24	96
Jordan, Cabernet Sauvignon, Alexander Valley, CA	—	168
Joseph Phelps, Cabernet Sauvignon, Freestone Vineyards, CA	—	168
Boneshaker, Zinfandel, Lodi, CA	13	50
19 Crimes Syrah, South Eastern Australia	14	54

Beer

Domestic

Budweiser *6*
Bud Light *6*
Coors Light *6*
Michelob Ultra *6*
Miller Lite *6*
O'Doul's *6*

Imported

Amstel Light *7*
Corona Extra *7*
Heineken *7*
Corona Light *7*
Guinness (14.9oz can) *8*

Local

Monday Night Fu Manbrew *8*
Sweetwater 420 *8*
Terrapin Golden Ale *8*
Jailhouse Misdemeanor Ale *9*
Jeckyll Hop Dang Digity IPA 9
Second Self AT Ale *8*
Second Self Thai Wheat *8*

Crafted

Blue Moon Belgian White *7*
Samuel Adams Seasonal *7*
Sierra Nevada Pale Ale *7*
Samuel Adams Boston Lager *7*
Angry Orchard *7*

BEERS ON TAP

Stella Artois *7*
Leuven, Belgium

Red Hare Cotton Tail Pale Ale *9*
Marietta, GA

Scofflaw Basement IPA *10*
Atlanta, GA

Sweet Water Seasonal *8*
Atlanta, GA

The Flight

Want a taste of Atlanta? Try 6oz of all three of our local draft beers.

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HICKORY & HAZEL
Southern Table+Bar