



ALPHARETTA

THE HAMILTON

GEORGIA

IN-ROOM DINING MENU

THE HAMILTON ALPHARETTA CURIO COLLECTION BY HILTON™

35 Milton Avenue, Alpharetta, Georgia 30009 | 770-777-1820 | thehamiltonalpharetta.com

Breakfast

6AM-11AM

THE CONTINENTAL Fresh Muffin, Bagel or Danish Seasonal Fruit Choice of Coffee, Tea, Juice	\$15	SEASONAL FRUIT PLATE	\$7
EGGS HAMILTON Eggs Benedict with Georgia Ham, Poached Egg on Buttery Biscuit, and Hollandaise Sauce	\$13	STEAL CUT OATMEAL Local Honey, Dried Cranberries, Toasted Georgia Pecans	\$5
HAMILTON'S BREAKFAST Choice of Artisan Bacon, Sausage, or Georgia Ham, 2 Eggs Your Way, Potato Hash, Toast of Your Choice	\$14	SOHO BAKERY BAGEL Plain, Everything, Whole wheat	\$4
BELGIAN WAFFLE Buttermilk Waffle with Foster Sauce	\$12	FRESH BAKED PASTRIES Wild Blueberry, Bran, Gluten-Friendly Chocolate	\$4
ALPHARETTA GRIT BOWL Gold Buttered Grits with choice of Bacon, Sauteed Spinach, Poached Egg, Maple Syrup, Bacon Candy, Sausage	\$14	GREEK YOGURT Assorted flavors	\$4
FULTON'S OMELET Your choice of three toppings: Cheddar, Swiss, Goat Cheese, Provolone, Bacon, Sausage, Crab Meat, Spinach, Bell Peppers, Onions, Green Onions \$0.75 for each additional item.	\$14	ASSORTED CEREAL, MILK	\$5



All Day

11AM-MIDNIGHT

TOMATO AND SHRIMP BISQUE \$8
Roasted Tomato Soup topped with
Spiced Shrimp and Cornbread
Crouton

SOUTHERN CAESAR SALAD \$10
Grilled Corn, Roma Tomato, Corn
Bread Crouton
Your Choice of Grilled Shrimp+\$8,
Fried Chicken+\$7
Grilled Chicken+\$6
Mahi Mahi +\$8

PHOENIX WINGS \$12
Buttermilk Fried Wings with Red
Georgia Clay Hot Sauce, Pickled Veg,
and Bleu Cheese

ENTREES

GRILLED 10 oz. RIBEYE \$37
Crab Leak Potato Gratin, Sautéed
Greens

PECAN PLANK SALMON \$28
Peach Bourbon Glaze, Golden Rice,
Pecan and Raisin Salad

PAN SEARED CHICKEN \$25
Chow Chow, Green Beans Pecandine

SANDWICHES

Choice of Fries or Side Salad.
All Sandwiches can be requested on
Gluten-Free Bread

GEORGIA BURGER \$15
Pimento Cheese Aioli, Caramelized
Onion, Thick Bacon

TAMPA MAHI MAHI \$17
Pan Seared, Shredded Butter Lettuce,
Tomato, Lemon Aioli, Brioche Bun

FRIED CHICKEN SANDWICH \$15
Buttermilk Fried Chicken, House-
Made pickles, Tomato, Butter
Lettuce, on Brioche

GOLDEN ISLE SHRIMP \$17
SANDWICH
Lightly Fried Golden Isle Shrimp,
Shredded Lettuce, Chow Chow,
Lemon Aioli

DESSERT

CHERRIES JUBILEE CHEESECAKE \$9
Velvet Cheesecake topped with
Cherry Brandy flambé

CHOCOLATE TUXEDO CAKE \$9
Layers of Chiffon Cake and Dark
and White Chocolate Mousse with
Macerated Cherries and Whipped
Cream

GEORGIA PEACH COBBLER \$9
Layers of Fresh Georgia Peaches,
Buttery Pastry and topped with
Bourbon Vanilla Cream



Drinks

FRESH SQUEEZED ORANGE JUICE

Glass \$5 | Small Carafe \$9 | Large Carafe \$13

SELECTION OF JUICES

*Tomato, V8®, Grapefruit, Apple, Cranberry
Glass \$5 | Small Carafe \$7 | Large Carafe \$12*

ILLY COFFEE®

Regular or Decaf

Small Pot \$9 | Large Pot \$13

ILLY COFFEE® TEAS \$4

Herbal or Regular

HOT CHOCOLATE | MILK | CHOCOLATE MILK \$4

SOFT DRINKS \$4



Kids Menu

CHICKEN FINGERS AND FRENCH FRIES	\$9
GRILLED CHEESE AND FRENCH FRIES	\$8
LINGUINE WITH RED SAUCE	\$8
SLIDER CHEESEBURGERS AND FRENCH FRIES	\$10
FRUIT CUP	\$5
CHOCOLATE CHIP COOKIES (2) AND MILK	\$6

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

20% Service Charge will be automatically be added to parties of 8 or more.

