

NEST

STARTERS

- HUMMUS** *VN* \$18
smoked salt, pomegranate seed
olive oil, pita, crudité
- SPINACH & ARTICHOKE DIP** *V* \$18
tajín chips, pita
- TRUFFLE FRIES** *V* \$13
truffle aioli, parmesan
- NORTHSIDE NACHO DIP** *GF V* \$18
queso, pico de gallo, refried beans, jalapeño
pickled red onion, red & green salsa, sour cream
[ADD CHICKEN \\$7](#)

- JALAPEÑO POPPERS** *GF* \$18
bacon-wrapped jalapeño, brisket
cream cheese, peach bbq sauce
- PRETZEL BITES** *V* \$16
queso, drunken mustard
- FRIED CORN BITES** *V* \$15
cotija cheese, sour cream, peach hot sauce, cilantro
- CRISPY CHICKEN WINGS** *GF*
six \$18 twelve \$30 eighteen \$42

FLAVORS

signia dry rub, lemon pepper, buffalo
spicy peach bbq, garlic parmesan

SERVED WITH
CELERY, CARROTS
AND RANCH

BOWLS

- SIGNIA GREENS** *GF V* \$18
mixed greens, beet chip, goat cheese
pomegranate seed, spiced pecan
watermelon radish, apple cider vinaigrette
- THE "SUPER" BOWL** *GF V* \$22
quinoa, sweet potato, chow-chow, corn
edamame, aji dressing, hot honey

- THE WEDGE** *GF* \$17
baby romaine, heirloom tomato, scallion
candied beef bacon, pickled red onion
blue cheese crumbles, blue cheese dressing
- CAESAR** *V* \$17
romaine, radicchio, lemon pepper crouton, parmesan

ADD A PROTEIN



CHICKEN
\$7



SALMON*
\$12



SHRIMP*
\$9



STEAK*
\$15

SIDES

- CHEDDAR BISCUIT** *V* \$6
- MAC & CHEESE** *V* \$12
- COLLARD GREENS** *GF DF* \$9
- HEIRLOOM SUCCOTASH** *GF VN* \$10

V - vegetarian *VN* - vegan *GF* - gluten free *DF* - dairy free

18% gratuity will be added to walkouts and parties of 6 or more. Signia by Hilton Atlanta is a cashless establishment.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HANDHELDS

SERVED WITH FRIES
UPGRADE TO TRUFFLE FRIES \$6

- ATL STEAK MELT*** \$28
shaved sirloin, pepper jack, roasted pepper
pickled jalapeño, caramelized onion, asiago roll
- PEACHTREE CHICKEN SANDWICH** \$24
fried or grilled, bacon, pepper jack, lettuce
tomato, red onion, ranch
- TOUCHDOWN TENDERS** \$22
extra point sauce
- BLITZ BURGER*** \$25
pimento cheese, bacon, lettuce, tomato, pickle
- IMPOSSIBLE BURGER** *VN* \$24
lettuce, tomato, red onion, avocado
extra point sauce

ATL SMASH BURGER*

..... \$22

beef bacon jam, caramelized onion
pickle, white american, nest sauce

ADD EXTRA PATTY AND CHEESE \$8

FOLLOW US ON INSTAGRAM



SIGNIA BY HILTON



NEST ON FOUR

MAINS

- SHRIMP & GRITS*** *GF* \$29
shrimp, cheese grits, chicken andouille
blistered tomato, tomato beurre blanc
- BBQ PORK RIBS** *GF*
spicy peach bbq sauce, coleslaw, french fries
HALF RACK \$26 FULL RACK \$39
- BLACKENED SALMON*** *GF* \$37
sweet corn purée, succotash
- STEAK FRITES*** *GF* \$44
ribeye, truffle fries, truffle aioli, bourbon demi-blanc
- BBQ CHICKEN MAC & CHEESE** \$26
pickled onion, bbq crumbles, scallion
- SMOTHERED FRIED CHICKEN TENDERS** \$34
collard greens, mac & cheese, country gravy
cheddar chive biscuit

DESSERT

- KNOCKOUT STOUT CAKE** *V* \$14
dark chocolate stout cake, silky 53% chocolate cream
chocolate crumble, tahitian vanilla ice cream
- THE "CHIP" COOKIE** *V* \$14
housemade cookie, 40% milk chocolate ganache
salted caramel ice cream
- ICE CREAM** *V* \$8
choice of: tahitian vanilla, salted caramel or peach



PROUD PARTNER
OF THE ATLANTA FALCONS

NEST

COCKTAILS

BLUE LAGOON hennessy, blue curacao, lemon	\$18	HOT HONEY MARGARITA suerte tequila, ilegal joven, ancho reyes hot honey, lime	\$17	GRIDIRON GLOW malibu, midori, pineapple, lime, vanilla	\$15
SPARK PLUG grey goose berry rouge, st germain white cranberry, lime, fever tree ginger ale	\$16	BIRD'S THE WORD bimini coconut gin, aperol, luxardo del santo watermelon, lime	\$16	DERBY OLD FASHIONED blue note juke joint, peppermint vanilla, bitters	\$18

HOST YOUR NEXT
PRIVATE DINING EVENT

SCAN FOR SPACE OPTIONS, FLOOR PLANS



BROCHURE



MAKE A REQUEST

BEVS

JUICE orange, cranberry, apple, pineapple	\$6
HOUSEMADE LEMONADE NO REFILLS	\$6
ICED TEA	\$4
ARNOLD PALMER	\$4
SODA coke, diet coke, coke zero sprite, ginger ale	\$4

BOTTLED 12 OZ

BUD LIGHT	\$8
BUDWEISER	\$8
COORS LIGHT	\$8
MICHELOB ULTRA	\$8
MILLER LITE	\$8
MODELO	\$9
DOS EQUIS	\$9
HEINEKEN 0.0 N/A	\$8

DRAFT 16 OZ

STELLA ARTOIS european lager	\$10
KONA BIG WAVE golden ale	\$10
BLUE MOON belgian wheat ale	\$10
SAM ADAMS boston lager	\$10
WICKED WEED pernicious ipa	\$10
TERRAPIN high & hazy ipa	\$10
COORS LIGHT lager	\$9
MICHELOB ULTRA lager	\$9
GUINNESS stout	\$10
DRAFT ROTATING TAP ASK YOUR SERVER	\$9

WINE

6OZ | 9OZ | BOTTLE

CANTI prosecco	\$14 \$20 \$55
ERCOLE moscato	\$18 \$26 \$72
PULLUS rosé	\$15 \$22 \$60
KOHA sauvignon blanc	\$15 \$22 \$60
STAGS' LEAP chardonnay	\$18 \$25 \$72
LEVEE & LOAM chardonnay	\$14 \$20 \$56
ULTRAVIOLET cabernet sauvignon	\$14 \$20 \$56
FREELANDER pinot noir	\$14 \$20 \$56
AVIARY, BIRDS OF PREY red blend	\$15 \$22 \$60

ZERO-PROOF

\$15

SUMMERTIME SPRITZ
giffard elderflower n/a, strawberry
lime, white cranberry, soda

WATERMELON CRUSHER
lyre's agave, coconut, lime, watermelon red bull

CANNED 12 OZ

HIGH NOON pineapple	\$10
TRULY wild berry	\$10
CREATURE COMFORTS tropicalia ipa	\$9
ATLANTA HARD CIDER tepache (16oz)	\$14
WILD LEAP local gold	\$9
ATHLETIC BREWING N/A	\$8

GAME CHANGERS

PEACH KAMIKAZE	\$9
PICKLEBACK	\$9

GAME CHANGER
OF THE MONTH

\$8

ask your server