

STARTERS

BASIL PESTO HUMMUS <i>VN</i>	\$18	BBQ BRISKET SLIDERS	\$19
toasted pistachios, olive oil, naan, crudité		cola bbq, apple slaw, pickles, hawaiian pretzel roll	
SPINACH & ARTICHOKE DIP <i>V</i>	\$17	PRETZEL BITES <i>V</i>	\$16
tajín chips, naan		queso, drunken mustard	
TRUFFLE FRIES <i>V</i>	\$13	FRIED CORN BITES <i>V</i>	\$15
truffle aioli, parmesan		cotija cheese, sour cream, peach hot sauce, cilantro	
NORTHSIDE NACHO DIP <i>GF V</i>	\$18		
queso, pico de gallo, refried beans, jalapeño pickled red onion, red & green salsa, sour cream			
ADD CHICKEN \$7 ADD BRISKET \$8			

BOWLS

SIGNIA GREENS <i>GF V</i>	\$17	THE “SUPER” BOWL <i>GF V</i>	\$22
mixed greens, beet chip, goat cheese pomegranate seed, spiced pecan watermelon radish, apple cider vinaigrette		quinoa, sweet potato, chow-chow, corn edamame, bell pepper, aji dressing, hot honey	
THE WEDGE <i>GF</i>	\$18	CAESAR <i>V</i>	\$17
baby romaine, heirloom tomato, scallion candied beef bacon, pickled red onion blue cheese crumbles, blue cheese dressing		romaine, radicchio, lemon pepper crouton, parmesan	

ADD A PROTEIN



CHICKEN
\$7



SALMON*
\$12



SHRIMP*
\$9



STEAK*
\$15

SIDES

FRIES <i>V DF</i>	\$6	ONION RINGS & CHIPOTLE RANCH <i>V</i>	\$8
CHEDDAR BISCUIT <i>V</i>	\$6	ORANGE MAPLE GLAZED CARROTS	\$10
MAC & CHEESE <i>V</i>	\$12	HEIRLOOM SUCCOTASH <i>GF VN</i>	\$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
UPGRADE TO ONION RINGS \$3

ATL STEAK MELT *	\$28
shaved sirloin, pepper jack, roasted pepper pickled jalapeño, caramelized onion, asiago roll	
PEACHTREE CHICKEN SANDWICH	\$24
fried or grilled, pepper jack, lettuce tomato, red onion, smokey sauce, brioche bun ADD BACON \$2	
TOUCHDOWN TENDERS	\$22
extra point sauce	
CHICKEN CAESAR WRAP	\$23
grilled chicken, romaine, radicchio, parmesan caesar dressing, flour tortilla	
THE CLASSIC *	\$25
smash patty, american cheese, lettuce, tomato onion, pickle, mayonnaise, brioche bun	
BLACK BEAN BURGER <i>VN</i>	\$24
lettuce, tomato, red onion, avocado extra point sauce, pretzel bun	

ATL SMASH BURGER*

..... \$22

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

ADD EXTRA PATTY AND CHEESE \$8

FOLLOW US ON INSTAGRAM



SIGNIA BY HILTON



NEST ON FOUR

MAINS

SHRIMP & GRITS * <i>GF</i>	\$29
blackened shrimp, cheese grits, blistered tomato roasted corn, scallion, cajun cream	
BBQ PORK RIBS <i>GF</i>	
spicy peach bbq, apple coleslaw, french fries HALF RACK \$26 FULL RACK \$39	
BLACKENED SALMON * <i>GF</i>	\$37
corn purée, succotash	
STEAK FRITES * <i>GF</i>	\$44
ribeye, truffle fries, truffle aioli, bourbon demi-glace	
BBQ MAC & CHEESE	\$26
pickled onion, bbq crumbles, scallion BBQ BRISKET OR BBQ CHICKEN BREAST	
SMOTHERED FRIED CHICKEN	\$34
mac & cheese, orange maple glazed carrots country gravy, cheddar chive biscuit, honey butter	

DESSERT

KNOCKOUT STOUT CAKE <i>V</i>	\$14
dark chocolate stout cake, chocolate crumble silky 53% chocolate cream, tahitian vanilla ice cream	
APPLE CIDER DONUTS <i>V</i>	\$14
cinnamon sugar, caramel sauce bourbon ice cream	
WARM CHOCOLATE BROOKIE <i>GF V</i>	\$14
chocolate fudge, 46% chocolate ganache salted caramel ice cream	
ICE CREAM <i>V</i>	\$8
choice of: tahitian vanilla, bourbon or salted caramel	

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	\$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

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

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	\$9

ASK YOUR SERVER

WINE 60Z | 90Z | 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
LEEVE & 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

GAME CHANGERS

PEACH KAMIKAZE	\$9
PICKLEBACK	\$9

GAME CHANGER
OF THE MONTH

..... \$8

ask your server