



"Above Where the Ladies Dance"

Tiny Lou's

HOTEL CLERMONT
789 PONCE DE LEON AVENUE
ATLANTA, GA 30306

PH. 470 485 0085
@TINYLOUSATL

L'ABATTOIR

GRILLED CERVENA VENISON

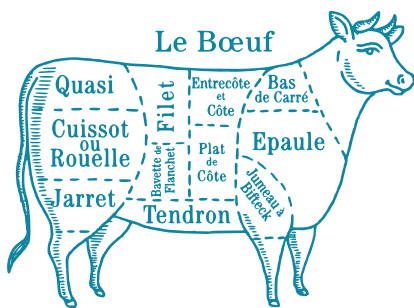
kabocha squash mousseline, grenadine-spiced quince, lacinato kale, natural jus 32.

CAROLINA POULET ROUGE

cèpes, pommes aligot, haricots verts, espelette 25.

STEAK FRITES

C.A.B. coulotte, house frites, sauce du Clermont 27.



CLERMONT BURGER

Double stacked, gruyère, charred balsamic onion, house bacon jam, bibb, pickled green tomato 16.

SIDES

POMMES FRITES 6.

SPICED CRIMSON LENTILS 6.

HARICOTS VERTS beurre noisette. 6.

BUTTER BEAN & CORN FRICASSEE 6.

CHARRED BROCCOLINI béarnaise 7.

POMMES ALIGOT espelette. 9.



HORS D'OEUVRES

VIDALIA ONION SOUP 10.

Blue Ridge apples, sourdough, gruyère

DUCK CONSOMMÉ 14.

foie gras dumplings, breakfast radishes, pickled apricot, fine herbs, poured tableside

LOCAL ARUGULA SALAD 9.

Pearson's maple sugar pecans, fourme d'ambert, butternut squash, roasted shallot vinaigrette

DUCK CONFIT CRÊPE 15.

sourwood honey, Cherokee black walnut, black truffle, charred Hakurei turnips

MAINE DIVER SCALLOPS 16.

slow-cooked sunchokes, japanese cauliflower, espelette, dark chicken jus

BEEF TARTARE 14.

puffed beef tendon, caper salt, cured egg yolk, watercress, marrow toasted sourdough

BURGUNDY SNAILS 14.

sauce antiboise, caper cappelletti, pickled champagne grapes, frisée

BLACK COCOA FOIE GRAS TORCHON 18.

calvados, apple parisienne, sauce caline

FROMAGE BRÛLÉ 12.

grilled sourdough

ROASTED MEDITERRANEAN OCTOPUS 16.

nasturtium leaves, candied fennel, purple mustard greens, red wine salsify

BEEF MARROW MACAIRE 13.

sumac crème fraîche, espelette, balsamic charred onions

BREAD SERVICE

house made brioche, sea salt, cultured butter 5.

LA MER

WHOLE ROASTED LOUP DE MER

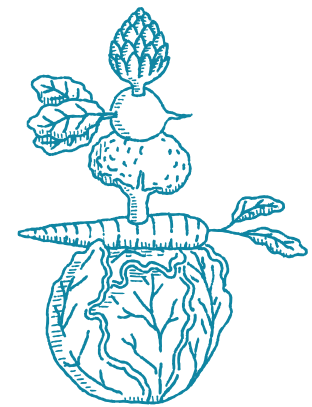
eggplant cari, shishito, english peas, shaved radish, harissa beurre monté 28.

BLUE RIDGE TROUT ALMONDINE

haricots verts, capers, cipollini, toasted almond, almond milk, sourdough brown butter 25.

PAN ROASTED STRIPED BASS

potato confit, beech mushrooms, leeks, rouille bread crumbs, sauce bouillabaisse 29.



DES LÉGUMES

FALL VEGETABLE CASSOULET

Georgia field peas, breakfast radish, herbs de Provence, roasted shallot bouillon, toasted benne cracker 15.

GNOCCHI PARISIENNE

Daily 18.

LOCAL FARM EGG OMELETTE

balsamic braised beets & greens, crimson lentils, verjus bearnaise 17.

COCKTAILS

CARESS ME DOWN

Banhez, Anaheim pepper, honey, lime, celery bitters

12.

NO VACANCY

Plantation 3 Stars, prickly pear, lime, grapefruit, Giffard Peach, tiki bitters

12.

GROUNDS FOR DIVORCE

Old 4th Ward gin, blood orange, Ramazzotti, lime, ginger

12.

ZIG A ZIG AH!

Don Q Spiced, pumpkin, cinnamon, lemon, allspice, Hoodoo, tiki bitters

12.

THE CHOSIN FEW

Old Forester, Benedictine, Godet, Amaro Foro, allspice, Angostura

13.

MUDCRUTCH

Old Overholt, Jetty absinthe, Banane du Bresil, Carpano, Angostura

13.

THE STRIPPER'S REAL NAME

Libelula plata, Ruby Porto, Aperol, orange and chocolate bitters

13.

ZERO PROOF

7.

CAPE FODDER

cranberry & lime juices, grenadine, orange blossom water

GINGER TARRAGON LIMEADE

BIÈRES

PACKAGES

Kronenbourg: "1664" Lager 6.

Creature Comforts: "Athena" Berliner Weiss 6.

Hi-Wire: Gose 6.

Treehorn: Cider 7.

Creature Comforts: "Tropicalia" IPA 7.

Wild Heaven: "Ode to Mercy" 8.

Three Taverns: "Night on Ponce" IPA 6.

Three Taverns: "Enchantress" sour 6.

DRAUGHTS

7.

rotating selection



VINS

SPARKLING

Brut, Jean Charles Boisset JCB No 21
NV — Burgundy 11/54
Chardonnay

Brut Rose, Château Moncontour Crémant de Loire
NV — Loire Valley10/49
Cabernet Franc, Chenin Blanc

Champagne Brut, Taittinger La Française
NV — Champagne17/84
Chardonnay, Pinot Noir, Pinot Meunier

BLANC

Muscadet, Domaine de la Quilla Sevre-et-Maine
2015 — Loire Valley 11/43
Melon de Bourgogne

Riesling, Ehrhart Domaine Saint-Rémy Vieilles Vignes
2016 — Alsace 13/51
Riesling

Sauvignon Blanc, Marc Plouzeau, Touraine
2017 — Loire Valley 9/35
Sauvignon Blanc

St André Blanc, Domaine Saint André de Figuière
2016 — Provence 10/39
Vermentino

Côtes du Rhône Blanc, Brunel Domaine de la Beccassonne
2015 — Rhône Valley12/47
Roussanne, Grenache Blanc, Clairette

Chardonnay, Domaine de Bernier Vin de Pays
2016 — Loire Valley 9/35
Chardonnay

Rose, Floriography
2017 — Provence 9/35
Grenache, Cinsault, Syrah

ROUGE

Pinot Noir, Domaine Jen Paul & Denis Specht
2015 — Alsace 13/51
Pinot Noir

Gamay, Jean-François Mérieau "Le Bois Jacou"
2016 — Burgundy 11/43
Gamay

Minervois, Gérard Bertrand
2013 — Languedoc-Roussillon12/47
Syrah, Carignan

Côtes du Rhône, Famille Perrin "Reserve"
2015 — Rhone Valley 9/35
Grenache, Syrah, Mourvedre

Cabernet Franc, Domaine Laroque Cité de Carcassonne
2017 — Languedoc-Roussillon 9/35
Cabernet Franc

Chignin, Charles Gonnet Vieilles Vignes
2017 — Savoy 13/51
Mondeuse

Malbec, Clos Troteligotte, "K-or"
2017 — Cahors12/47
Malbec

Bordeaux Supérieur Château Bellevue Peycharneau
2014 — Bordeaux 10/39
Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec

Saint-Émilion, Château Saint-Andre Corbin
2015 — Bordeaux 15/59
Merlot, Cabernet Sauvignon, Cabernet Franc

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